



Weekly menu 3 to 7 March 2025



Monday

Tuesday

Wednesday

Thursday

Friday

Batavia salad / Chinese cabbage salad / Tomato salad

Beef Cheeseburger with cocktail sauce
or Vegetarian Cheeseburger with cocktail sauce
Roast potatoes, green beans, corn on the cob



Pineapple cube / Raspberry fritter

Carrot dips with tangy yoghurt / Corn salad / Green salad

Veal Chipolatas with onions
or Vegetarian nuggets with lemon fromage blanc sauce
Spelt, Mimosa cauliflower, Romano beans



Chocolate mousse / Caramel TamTam / Mango salad

Vegetable soup / Pasta salad / Green salad

Chicken thigh with mild curry and coconut
Pork and carrot stew
Boullgour, carrots with herbs, creamed spinach



Lemon cake / Compote

Beetroot salad / Mixed salad / Rice salad

Cornette gratin with tomatoes, vegetables and mozzarella
or Hake sticks with seeds and tartar sauce
Pasta, roasted vegetables, butter beans



Clementine / Caramel cream



Ces menus sont validés par notre responsable nutrition. Bon appétit !



Weekly menu 10 to 14 March 2025



Monday

Carrot salad / Batavia salad / Chickpea salad

Sliced chicken Provençal style
or Frittata with butternuts
Yellow rice / peas / turnips with herbs



Chocolate chip muffin / fruit Swiss rolls

Tuesday

GREEK MENU



Greek salad / cucumber tzatziki / tomato and coriander salad

Aubergine and spinach moussaka with lemon sauce
or Lamb stew with Greek olives
Greek potatoes / broccoli / carrots Vichy style



Orange salad with honey and orange blossom / Greek yoghurt

Wednesday

Salad selection Novae GRTA / pasta salad / beetroot salad

Chicken fillet with corn flakes and mild curry sauce
or Paella with vegetables and quorn
Sweet potato gnocchi / Romano beans / endive meunière



Chocolate cream / plain yoghurt / mango salad

Thursday

Cauliflower soup / coleslaw salad / green salad

Organic beef and vegetable spaghetti bolognese, grated cheese
Or Chapuis farmhouse ham braised in Madeira wine
Spaghetti / Brussels sprouts / squash



Vanilla pear / caramel yoghurt / strawberry apple compote

Friday

Corn salad / rice salad / mixed salad

Pizza daisy
or Hake stick with tartar sauce
Apples with parsley / leeks in cream sauce / mixed vegetables



Fromage blanc / chocolate cake



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Weekly menu 17 to 21 March 2025



Monday

GRTA iceberg salad / potato salad / cucumber salad

Manchurian of vegetables, curry cream sauce
Or Sliced turkey with tomato confit

Coral lentil dahl / GRTA cauliflower gratin / roasted corn

Apple and pear compote / Vanilla Tam Tam / Liège chocolate



Tuesday

GRTA red cabbage salad / green salad / half hard-boiled egg with mayonnaise

Multigrain chicken strips, cocktail sauce
Or Falafel pita with chickpea hummus

Cut potatoes / chard ribs / julienne vegetables

Tartlet of the month / fromage blanc and passion fruit coulis



Wednesday

Thai salad / tomato salad / iceberg salad

Beef cannelloni au gratin with tomato and grated cheese
Or Piccata of pork with dried apricots

Spaetzli / peas / celery sticks

Caramel tam-tam / vanilla yoghurt / kiwi salad



Thursday

Cream of tomato soup / green salad / endive salad

GRTA cheese and herb omelette
or Veal chipolata rougail

Wholemeal penne / green beans / red cabbage

Gala apple / lemon cake



Friday

GRTA green salad / GRTA beetroot / pasta salad

GRTA beef and carrot stew
or Nantes trout fillet

Rice with herbs GRTA / yellow carrots GRTA / peas

Strawberry yoghurt GRTA / vanilla cream / Babybel cheese



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Weekly menu 24 to 28 March 2025



Monday

GRTA carrot salad / red bean salad / mixed salad

Tex-Mex chicken wings
Or Roast pork sausage with pickled onions
Cereal kasha / broccoli / sliced fennel



Apple and caramel fromage blanc mousse / pineapple salad / compote

Tuesday

Mixed vegetables / corn salad / green salad

Cheese ravioli with panado cream
Or Beef effilochée à la bourguignonne
Pasta / roasted vegetables / green beans



Mango salad / chocolate cream / plain yoghurt

Wednesday

Cauliflower tabbouleh / cucumber salad / green salad

Minced veal steak with wild garlic pesto
Or Cheese cordon bleu
Baked apple / romanesco cabbage / turnip cubes with tomato



Apple tart / mocha yoghurt

Thursday

Cream of pea soup / rice salad with pesto / green salad

Lamb meatballs in a dried fruit tagine
or Potato and tomato tortilla
Boulgour / Oriental vegetables / Brussels sprouts



Organic banana fairtrade / Tam Tam / blueberry yoghurt

Friday

GRTA mixed salad / half a hard-boiled egg with mayonnaise / split pea salad

Croque-monsieur with tomato and mozzarella
Or Back of saithe Provençal style
Creole rice / Vichy carrots / chard ribs



Chocolate mousse / raspberry fritter



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