



Weekly menu 5 to 9 January 2026



Monday

Tomato salad / Mixed vegetable salad / Mixed salad

Turkey cordon bleu
Or Vegetarian cordon bleu

Potato wedges, green beans, roasted pumpkin

Fresh fruit salad / Pear and chocolate dessert / Yoghurt



Tuesday

Cucumber dips / Potato salad / Endive salad

Provençal lamb meatballs
Or Cheese omelet

Spiced semolina, Carrot duo, Roasted courgettes

Apple compote / Galette des rois / Tomme cheese



Wednesday

Batavia salad / Vegetable tabbouleh / Vaudois pâté

Squash risotto
Or Roasted Longeole sausage
Lentils, broccoli, white cabbage

Banana / Dessert of the day / Drinking yoghurt



Thursday

Grated carrots / Hard-boiled egg with mayonnaise / Mixed salad leaves

Vegetable empanadas
Or Confit beef cheek
Rice, peas, sautéed mushrooms

Fromage blanc / Custard and meringue / Pineapple cubes



Friday

Coleslaw salad / Rice salad / Mixed salad

Fillet of lemon sole meunière
Or Vegetable tatin with thyme
Wheat hearts, peppers, edamame and soybeans

Orange salad / Chocolate mousse / Dessert of the day



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

novae
Partisans du goût



Weekly menu 12 to 16 January 2026



Monday

Beetroot cubes / Mini ham croissants / Mixed salad

Tex Mex chicken wings
or Crispy cornflake tofu
Baby potatoes / Romanesco broccoli / Pumpkin

Mango cubes / Donuts / Yoghurt



Tuesday

Romaine lettuce salad / Greek-style mushrooms / Hummus and pita bread

Vegetable spring rolls with sweet and sour sauce
Or Madras curry sausage
Penne pasta / Sweetcorn / Soya beans and shiitake mushrooms

Pear compote / Chocolate mousse / Gruyère cheese



Wednesday

Red cabbage salad / Cheese croquette / Green salad

Cheese tortellini
Or Lamb breast stuffed with raisins and curry
Pearl barley, roasted squash, roasted celery
Fromage blanc with honey / Dessert of the day / Pear cube



Thursday

Celeriac remoulade and chives GRTA / Rice salad / Batavia lettuce salad

Beef chilli con carne
Or Quorn chilli sin carne
Pilaf rice, sweetcorn, sliced peppers

Pineapple / Chocolate log / Tomme cheese



Friday

Asian salad / Mini cheese ramekin / Mesclun salad

Fish and chips, tartar sauce
or Seitan galette with sun-dried tomatoes
Tomato bulgur wheat / Spinach / Braised endives

Tomme cheese / Chocolate liégeois / Dessert of the day



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Weekly menu 19 to 26 January 2026



Monday

Tomato with pesto / Bulgur wheat tabbouleh with vegetables / Mixed salad

Chicken thigh with Provence herbs
Or Roast pork with mustard sauce
Semolina, cauliflower, aubergine gratin



Fresh fruit salad / Yoghurt / Cabbage with cream

Tuesday

Half-moon cucumber raita / Kale salad / Batavia lettuce

Tomato and mozzarella arancini
Or turkey saltimbocca
Rice / Green beans / Barigoule artichokes



Clementines / Caramel pancakes / Pear

Wednesday

Mexican salad / Country terrine / Green salad

Beef shepherd's pie
Or Goat's cheese brick pastry
Sweet potato wedges / Vegetable stir-fry / White beans



Carrot cake / Yoghurt / Banana

Thursday

Duo of grated carrots / Vegetable and tuna wrap / Curly salad with bacon

Thai rice balls
Or Homemade beef bourguignon
Potato gnocchi / Carrots / Button mushrooms



Tomme cheese / Almond tartlet / Roasted pineapple

Friday

Mixed salad / Guacamole toast / Sausage in vinaigrette

Minced veal steak
Or Pollock fillet in crust
Polenta / Piperade / Braised leeks



Fromage blanc with coulis / Brookie / Dessert of the day



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Weekly menu 26 to 30 January 2026



Monday

Beetroot with chives GRTA / Pasta salad / Mixed salad

Chicken nuggets
or Vegetarian nuggets, barbecue sauce
Potato wedges, Butter beans, Squash purée

Mango cubes / Yoghurt / Red fruit mousse



Tuesday

Grated white cabbage / Tuna salad with corn / Crunchy soybeans and carrots

Trio of falafel, creamy curry sauce
Or Roman-style squid fritters
Spiced semolina, courgettes, root vegetables

GRTA strawberry yoghurt / Creamy chocolate shortbread / Emmental cheese



Wednesday

Cauliflower tabbouleh / Lentil salad / Green salad

Beef burger
Or Pork sausage
Black rice, edamame beans, salsify

Compote / Chocolate and pear dessert / Banana panna cotta



Thursday

Cucumber dips / Quiche / Batavia salad

Cheese-stuffed rösti
Or Stuffed lamb breast, infused jus
Farfalle pasta, peas, Brussels sprouts

Babybel cheese / Floating island / Orange



Friday

Romaine lettuce / Green bean salad / Shredded Chinese cabbage

Multigrain hake fillet with aioli sauce
Or Stuffed capon roulade
Bulgur wheat with turmeric, flat beans, roasted parsnips

Pineapple cubes / Chocolate éclair / Dessert of the day



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