



# Weekly menu 2 to 6 February 2026



Monday

Coleslaw / Red bean salad / Green salad

Spinach gnocchi gratin  
or Sautéed beef strips  
Sweet potato wedges, Cauliflower, Squash,



Sugar crêpe / Fresh fruit salad / Yoghurt

Tuesday

Salad and croutons / Potato salad / Hummus and falafel

Veal sausage  
or Spinach and ricotta pastry  
Rösti portion / Leek / Celery



Diced pear / Fruit quark / Cheesecake

Wednesday

Carrot dips / Grated carrots / Vaud pâté

Rösti vol-au-vent and egg  
or Pulled pork  
Spelt and lentil mix / Roasted tomato / Sautéed vegetables of the day



Compote / Clementine / Vanilla cream

Thursday

Duo of shredded cabbage / Egg mayonnaise / Endive salad

Roasted salmon steak  
or Vegetarian steak with feta cheese and olives  
Rice / Spinach / Mushrooms



Fromage blanc with coulis / Apple crumble tart / Caramel Tam Tam

Friday

Thai salad / Ham croissant / Mixed salad leaves

Multi-seed chicken strips  
or Arctic char, tarragon cream sauce  
Barley / Broccoli / Grilled vegetables



Grapefruit salad / Chocolate mousse / Gruyère cheese sticks



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



# Weekly menu 9 to 13 February 2026



Monday

Tomato and mozzarella salad, Chicken Caesar salad, Mixed salad

Colombo pork stir-fry  
or Crispy vegetable trio



Penne pasta, Green beans, Roasted fennel with curry

Banana, Yoghurt, Raspberry doughnut

Tuesday

Cucumber raita, salmon rilette, iceberg lettuce salad

Beef meatballs in broth  
Or mushroom tortilla



Semolina, carrot duo, chickpea tomato paprika

Pear compote, apricot yoghurt, blood orange

Wednesday

Batavia salad, pasta salad, mini ramekin

Vegetable spring rolls  
or veal pojarki



Mashed potatoes, peas, Swiss chard gratin

Mandarin orange, caramel Tam Tam, Babybel

Thursday

Grated carrots, vegetable tabbouleh, mixed salad

Zurich-style minced turkey  
Or vegetable samosas



Bulgur wheat and quinoa duo, stir-fried vegetables, aubergine parmigiana

Baked apple, crème anglaise with meringue, fruit yoghurt

Friday

Beetroot salad with chives GRTA, Starter of the day, Green salad

Manchurian balls  
or Cod fritters



Creole rice, Ratatouille, Red cabbage

Brownie, Tomme cheese, Dessert of the day



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# Weekly menu 16 to 20 February 2026



Monday

Shredded white cabbage, Egg mayonnaise, green salad

Seitan patty with sun-dried tomatoes  
Or Breaded turkey cutlet  
Alsatian gnocchi, Flat beans, Artichokes



Pineapple salad, Chocolate mousse, Carrot cake

Tuesday

GRTA green salad, Chinese cabbage and corn, Thai salad with rice noodles

Pork in sweet and sour sauce  
Or Vegetable wonton ravioli  
Cantonese rice, Sautéed vegetables with soy sauce, Edamame



Lychee in syrup, Apple fritters

Wednesday

Red lentil salad, Sausage puff pastry, Mixed salad

Cheese-stuffed rösti  
Or Fish shepherd's pie  
Polenta gratin, Country-style pan-fried vegetables, White beans with coconut milk



Fromage blanc with coulis, Apple crumble tart, Edam cheese sticks

Thursday

Vegetable salad, Rice salad, Batavia lettuce salad

Chicken hot dog  
Or Vegan hot dog  
Baby potatoes, Romanesco broccoli, Sautéed Jerusalem artichokes



Fresh fruit salad, Lemon and raspberry macaroon, Yoghurt

Friday

Tomato salad, Piedmontese salad, Salad of the day

Spaghetti Bolognese  
Or Trout fillet  
Spaghetti, Green beans, Root vegetables



Apples, Chocolate and pear dessert, Dessert of the day



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