

Weekly Menu

From 20 to 24 April 2026

	Starter	Meal	Dessert
Monday	Cucumber salad Beetroot hummus Mixed salad	Chicken thigh with wild garlic Vegetarian steak with feta and olives Mashed potatoes Peas Roasted fennel quarter	Fresh fruit salad Chocolate waffle Fruit yoghurt
Tuesday	Batavia lettuce Egg and mayonnaise Cauliflower salad	Madras curry sausage Vegan sausage Semolina with spices Zucchini Eggplant parmigiana	Pistachio and red berry floating island Grapefruit Tomme with cream
Wednesday	Pea and mint soup Piedmont salad Green salad	Gnocchi gratin Guinea fowl paupiette with thyme Lentil Duo Green beans Sautéed corn on the cob	Three-chocolate 'entremets' Vanilla custard Apple cubes
Thursday	Carrot dips Lentil salad GRTA iceberg lettuce	Turkey osso bucco by Chef Francesco Sautéed quorn with spices Rice Braised carrots Wok vegetable stir-fry	Fromage blanc with coulis Homemade strawberry tartlet Banana
Friday	Rice salad Romain lettuce Starter of the day	Rösti stuffed with cheese and herbs Pan-fried saithe fillet Bulgur wheat Roasted tomatoes with herbs Grilled green asparagus	Orange salad Fruit pavlova Dessert of the day

These menus are approved by our Nutrition Manager



Institut International Lancy

Enjoy your meal!