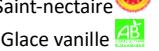
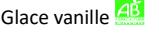
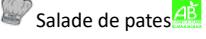
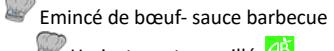
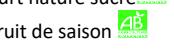
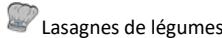
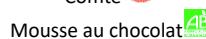
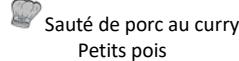
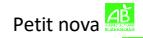
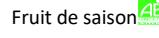
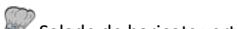
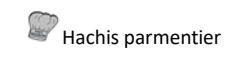
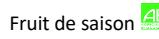
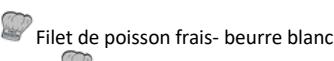
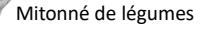
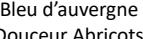
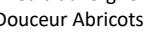
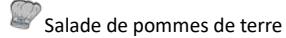
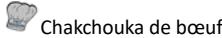
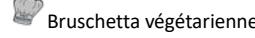
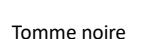
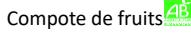
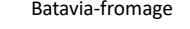
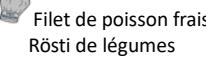
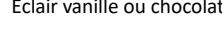
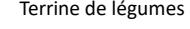
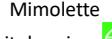
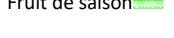
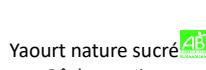
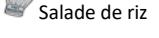
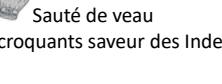
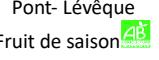
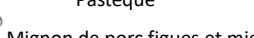
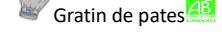
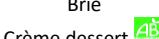
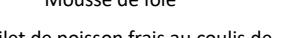
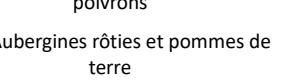
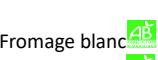


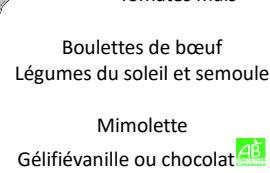
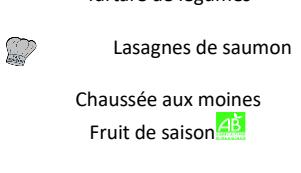
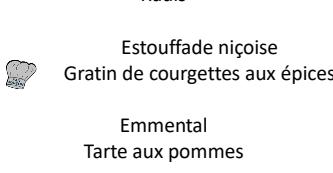
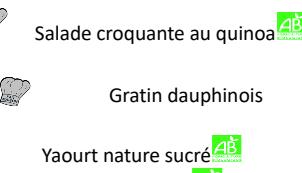
# MOIS DE SEPTEMBRE 2022

	<b>JEUDI 1er SEPTEMBRE</b> Tomates cerises  Burger végétal  Saint-nectaire  Glace vanille AB	<b>VENDREDI 2 SEPTEMBRE</b>  Salade de pates AB  Emincé de bœuf sauce barbecue  Haricots verts persillés AB  Yaourt nature sucré AB  Fruit de saison AB
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<b>LUNDI 5 SEPTEMBRE</b>  Melon  Lasagnes de légumes  Comté  Mousse au chocolat AB	<b>MARDI 6 SEPTEMBRE</b>  Taboulé  Sauté de porc au curry Petits pois  Petit nova AB  Fruit de saison AB	<b>JEUDI 8 SEPTEMBRE</b>  Salade de haricots verts  Hachis parmentier  Gouda  Fruit de saison AB	<b>VENDREDI 9 SEPTEMBRE</b>  Concombres -sauce bulgare  Filet de poisson frais- beurre blanc  Mitonné de légumes  Bleu d'auvergne  Douceur Abricots
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<b>LUNDI 12 SEPTEMBRE</b> <u>100% local</u>  Salade de pommes de terre  Chakchouka de bœuf  Ratatouille AB  Fromage blanc AB aux fraises	<b>MARDI 13 SEPTEMBRE</b>  Carottes râpées AB  Bruschetta végétarienne  Tomme noire  Compote de fruits AB	<b>JEUDI 15 SEPTEMBRE</b>  Batavia-fromage  Filet de poisson frais Rösti de légumes  Camembert AB  Eclair vanille ou chocolat	<b>VENDREDI 16 SEPTEMBRE</b>  Terrine de légumes  Paella  Mimolette  Fruit de saison AB
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<b>LUNDI 19 SEPTEMBRE</b>  Salade multicolore  Omelette AB Frites  Yaourt nature sucré AB Pêche au sirop	<b>MARDI 20 SEPTEMBRE</b>  Salade de riz  Sauté de veau Légumes croquants saveur des Indes  Pont- Lévéque Fruit de saison AB	<b>JEUDI 22 SEPTEMBRE</b>  Pastèque Mignon de porc figues et miel  Gratin de pates AB  Brie Crème dessert AB	<b>VENDREDI 23 SEPTEMBRE</b>  Mousse de foie Filet de poisson frais au coulis de poivrons  Aubergines rôties et pommes de terre Fromage blanc AB  Fruit de saison AB
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<b>LUNDI 26 SEPTEMBRE</b>  Tomates mais Boulettes de bœuf Légumes du soleil et semoule Mimolette Gélfifiévanille ou chocolat AB	<b>MARDI 27 SEPTEMBRE</b>  Tartare de légumes Lasagnes de saumon Chaussée aux moines Fruit de saison AB	<b>JEUDI 29 SEPTEMBRE</b>  Radis Estouffade niçoise Gratin de courgettes aux épices Emmental Tarte aux pommes	<b>VENDREDI 30 SEPTEMBRE</b>  Salade croquante au quinoa Gratin dauphinois Yaourt nature sucré AB Fruit de saison AB
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Menus donnés à titre indicatif susceptibles de changer en fonction de l'approvisionnement !

 Produit issu de l'agriculture biologique européenne

Toutes les viandes bovines sont d'origine France sauf mention contraire.

LOGOS EGALIM :

 Repas végétarien

 label rouge

 Indication Géographique Protégée

 Appellation d'Origine Protégée

 Fait maison



Objectifs de développement durable



pêche durable



Bleu blanc cœur