

Le Menu du Mois de Septembre 2026

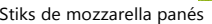
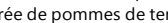
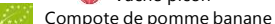
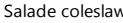
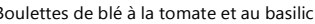
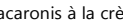
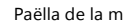
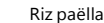
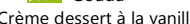
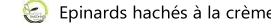
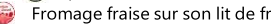
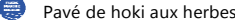
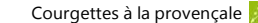
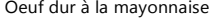
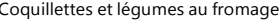
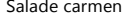
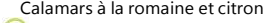
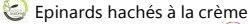
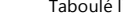
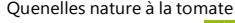
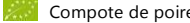
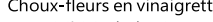
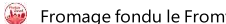
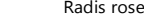
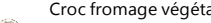
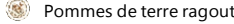
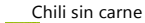
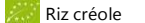
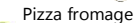
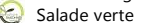
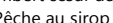
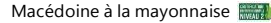
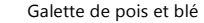
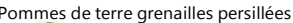
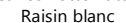
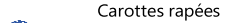
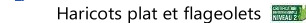
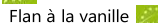
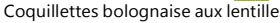
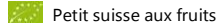
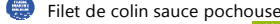
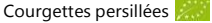
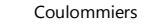
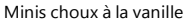
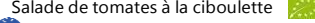
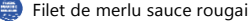
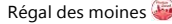
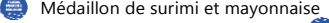
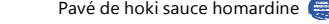
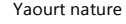
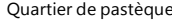
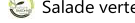
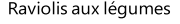
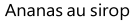
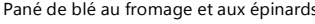
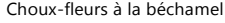
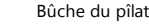
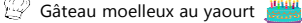
Du 31 août au 04 septembre 2026

Du 07 au 11 septembre 2026

Du 14 au 18 septembre 2026

Du 21 au 25 septembre 2026

Du 28 au 02 octobre 2026

	Du 31 août au 04 septembre 2026	Du 07 au 11 septembre 2026	Du 14 au 18 septembre 2026	Du 21 au 25 septembre 2026	Du 28 au 02 octobre 2026
LUNDI	FERMETURE DU CENTRE	 Thon à la mayonnaise  Couscous végétarien  Semoule  Petit suisse sucré  Kiwi jaune	Végétarien  Khira raïta de concombres  Nuggets de blé  Ratatouille niçoise  Emmental  Liegeois au chocolat	FERMETURE DU CENTRE	 Céleri remoulade  Filet de merlu à la dijonnaise  Petits pois carottes au jus  Croc'lait  Compote de pomme fraise
MARDI	 Rentrée scolaire  Salade de betteraves  Stiks de mozzarella panés  Purée de pommes de terre  Vache picon  Compote de pomme banane	 Salade coleslaw  Boulettes de blé à la tomate et au basilic  Macaronis à la crème  Tomme noire  Crème dessert au chocolat	 Céleri remoulade  Paëlla de la mer  Riz paëlla  Gouda  Crème dessert à la vanille	Végétarien  Taboulé oriental  Falafels  Epinards hachés à la crème  Fromage fraise sur son lit de fraise de St Bresson  Prune	 Salade de riz  Pavé de hoki aux herbes  Courgettes à la provençale  Camembert val de saône  Pomme golden
MERCREDI	Végétarien  Oeuf dur à la mayonnaise  Coquillettes et légumes au fromage  Fromage blanc nature  Raisin blanc	 Salade carmen  Calamars à la romaine et citron  Epinards hachés à la crème  Crème de brebis  Prune	 Taboulé libanais  Quenelles nature à la tomate  Carottes persillées  Carré de l'Est  Compote de poire	 Choux-fleurs en vinaigrette  Rizibizi végétarien  Fromage fondu le Fromy  Orange	Végétarien  Radis rose et beurre  Croc fromage végétal  Pommes de terre ragouts  Tomme blanche  Flan au chocolat
JEUDI	 Salade de concombres  Chili sin carne  Riz créole  Mimolette  Crème dessert au chocolat	Végétarien  Melon  Pizza fromage  Salade verte  Camembert cœur de lion  Pêche au sirop	 Macédoine à la mayonnaise  Galette de pois et blé  Pommes de terre grenailles persillées  Cancoillotte nature  Raisin blanc	 Carottes rapées  Dos de colin sauce bretonne  Haricots plat et flageolets  Edam  Flan à la vanille	 Potage de légumes  Coquillettes bolognaise aux lentilles  Petit suisse aux fruits  Raisin blanc
VENDREDI	 Céleri rémoulade  Filet de colin sauce pochouse  Courgettes persillées  Coulommiers  Minis choux à la vanille	 Salade de tomates à la ciboulette  Filet de merlu sauce rougail  Frites  Régal des moines  Flan nappé	 Médailon de surimi et mayonnaise  Pavé de hoki sauce homardine  Torsades  Yaourt nature  Quartier de pastèque	 Salade verte  Raviolis aux légumes  Roussot  Ananas au sirop	 Salade de tomates  Pané de blé au fromage et aux épinards  Choux-fleurs à la béchamel  Bûche du pilat  Gâteau moelleux au yaourt

*Plat contenant du porc - Variante sans porc

Selon l'article R.112-14 du décret du 17 avril 2015, la cuisine Estredia propose des repas exempts des 14 allergènes réglementaires qui s'intègrent dans le dispositif déployé par votre établissement. Merci de contacter votre chargée de clientèle pour en bénéficier. Nos menus sont élaborés par des diététiciennes diplômées d'Etat. Ils peuvent exceptionnellement subir des modifications.