

## Pretoria Week 1 04 - 08 November 2024



	TAT C	- 11 U	<b>Maternelle</b> Fish Bites with Tomato Sauce	<b>Maternelle</b> Chicken a la king with Pea's	<u>Maternelle</u> Cheesy Mince and Macaroni	<b>Maternelle</b> Mini Pies and Gravy	Lycée Jules Verne PREPARED FOR THE WORLD French International School
			LUNDI	MARDI	MERCREDI	JEUDI	VENDREDI
			MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MATIN MORNING	Collation primaire / Primary snack Elémentaire : Fruit seulement /only Maternelle : Fruit +		Seasonal Fruit	Fruit Salad	Seasonal Fruit	Fruit Cups	Seasonal Fruit Cocktail Blueberry Muffin
	Entrée / Starter Choice of garden salad or		Chefs Choice Salad Green Salad	Chefs Choice Salad Green Salad Harissa Couscous	Chefs Choice Salad Green Salad	Chefs Choice Salad Green Salad	Chefs Choice Salads
D É			Coleslaw & raisins	with Sundried Tomato	Beetroot Salad	Baked Bean & Tomato Salsa	Salad Bar
JEUNER – LUNCH		VÉGÉTARIEN VEGETARIAN	Fried Hake Portion				
	Plat- Main	VIANDE /POISSON MEAT /FISH	with Lemon and Garlic Creamy sauce	Creamy Chicken a la king with Pea's	Beef Lasagne	Assorted Pie and Gravy	Lamb & Lentil Basmati Biriyani
		ACCOMPAGNEMENTS SIDE ORDERS	Buttered & Steamed Green Beans French Bread Rosemary Roasted Potato Wedges	Roasted Cinnamon Butternut Cubes French Bread Parsley Rice	Balsamic Roasted Vegetable Medley Garlic Bread	Steamed Pea's, Corn & Carrots French Bread Garlic Mashed Potato	Riata Dip Coconut Salsa French Bread Basmati Rice
	Dessert Desert		Fruit	Yoghurt & Fruit	Ice Cream Lollies Fruit	Yoghurt & Fruit	Fruit Salad

Pour toute question, suggestion ou commentaire, envoyez un email à : cantineljv@lyceejulesverne-jhb.net For any questions, suggestions or comments, please email: cantineLJV@lyceejulesverne-jhb.net

Ces menus peuvent être modifiés en fonction des approvisionnements. These menus can change depending on supply of provisions.