

Johannesburg Week 4 27 – 31 January 2024



	111	enu	<u>Maternelle</u> Garlic & Soy Chicken Stew Veg = Stir Fry Veg	Maternelle Tuna and Pasta Baked	<u>Maternelle</u> Sticky BBQ chicken fillet	<u>Maternelle</u> Lamb Casserole & Rice	Lycée Jules Verne PREPARED FOR THE WORLD French International School
			LUNDI	MARDI	MERCREDI	JEUDI	VENDREDI
			MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MATIN MORNING	() Elém	Collation primaire / Primary snack Elémentaire : Fruit seulement /only Maternelle : Fruit +		Seasonal Fruit	Fruit Cups	Seasonal Fruit	Seasonal Fruit Cocktail Roll with Tuna Mayo
DÉJEUNER – LUNCH	Entrée / Starter Choice of garden salad or		Chefs Choice Salad Green Salad	Chefs Choice Salad Green Salad	Chefs Choice Salad Green Salad	Chefs Choice Salad Green Salad	Chefs Choice Salads
			Copper penny Salad	Butternut & Feta	Sundried Tomato Pasta Salad	Moroccan Beetroot Salad	Salad Bar
	Plat- Main	VÉGÉTARIEN VEGETARIAN	Creamy Vegetable Stroganoff with Peppers and Mushrooms	Macaroni and Vegetable Baked	Baby Marrow and Tomato Bake	Potato Gnocchi with Butter and Blue Cheese	Vegetarian Sausage Hotdogs
			Creamy Beef Stroganoff with peppers mushrooms	Tuna and Pasta Baked with Cheese	Thyme Sticky BBQ Chicken Thighs with Sauce	Irish Slow cooked lamb Casserole with Potato, Carrot	Chicken and Chees Griller Hotdogs
		ACCOMPAGNEMENTS SIDE ORDERS	Glazed Carrot roundel/ Couscous	Minted Pea's/French Bread /	Veggie Spiced Roast Vegetables French Bread Thyme Roasted Potato Wedges	Thyme Roasted Butternut/ Steamed Rice	French Bread Garlic Roast S
	Dessert Desert		Fruit/ Yoghurt	Fruit/Yoghurt	Jelly and Custard Fruit	Fruit /Yoghurt	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.