MENUS CANTINE
NOVEMBER 2026

Monday, 02 November	Tuesday, 03 November	Wednesday, 04 November	Thursday, 05 November	Friday, 06 November
Soup or raw vegetables SECONDARY ONLY Beef skewer Béarnaise sauce Mixed salad Noisette potatoes VEGETARIAN : Vegan burger Bearnaise sauce Mixed salad Noisette potatoes Dairy	Soup or raw vegetables Ardennes-style turkey cubes Polish style cauliflower Wheat grains VEGETARIAN : Cheese croquette Polish style cauliflower Wheat grains Seasonal fruit	Soup or raw vegetables Pollock bites Cucumber VEGETARIAN : Broccoli nuggets Cucumber - sweetcorn Tartar sauce Steamed potatoes Seasonal fruit	Soup or raw vegetables Chicken cordon bleu Provençal sauce Rice VEGETARIAN : Schnitzel Provençal sauce Rice Seasonal fruit	Soup or raw vegetables Pasta with broccoli Chickpea pesto Grana padano cheese Dairy
Monday, 09 November	**Tuesday, 10 November**	**Wednesday, 11 November**	**Thursday, 12 November**	**Friday, 13 November**
Soup or raw vegetables Pork bitoke Pumpkin stoemp Meat gravy VEGETARIAN : Mushroom blanquette Pumpkin stoemp Seasonal fruit	Soup or raw vegetables Pollock Broccoli Tomato and basil sauce Farfalle pasta VEGETARIAN : Farfalle pasta Broccoli, chickpeas and basil sauce Fruit compote	Soup or raw vegetables Veal stew Green peas Pan-fried potatoes VEGETARIAN : Vegan sausage Green peas Pan-fried potatoes Seasonal fruit	Soup or raw vegetables Indian-style vegetable meatballs Basmati rice Dairy	Soup or raw vegetables Mild mustard chicken White beans Baby potatoes VEGETARIAN : Stuffed courgettes White beans Baby potatoes Seasonal fruit

NB: Menu subject to change

Menu adapted according to the children's age

: vegetarian menu

: contains pork

MENU CANTINE
NOVEMBER 2026

Monday, 16 November	Tuesday, 17 November	Wednesday, 18 November	Thursday, 19 November	Friday, 20 November
Soup or raw vegetables	Soup or raw vegetables	Soup or raw vegetables	Soup or raw vegetables	Soup or raw vegetables
Salmon Forgotten vegetables Pan-fried potatoes	Chicken sauté Organic carrots Organic bulgur	Vegetable bami goreng with oganic egg	FOCUS MENU Flemish beef stew Fried	Orecchiette Braised ham and peas Grana padano
VEGETARIAN : Cheesy croquettes Forgotten vegetables Pan-fried potatoes	VEGETARIAN : Falafel Organic carrots Organic bulgur		VEGETARIAN : Vegetarian meatballs Tomato sauce Fries	VEGETARIAN : Orrichiette Vegetarian bolognese sauce Grana padano
Seasonal fruit	Seasonal fruit	Dairy	Liège waffle	Seasonal fruit

Monday, 23 November	Tuesday, 24 November	Wednesday, 25 November	Thursday, 26 November	Friday, 27 November
Soup or raw vegetables	Soup or raw vegetables	Soup or raw vegetables	Soup or raw vegetables	Soup or raw vegetables
Turkey breast Mixed sautéed vegetables Organic couscous	Tomato gnocchetti Broccoli Grana padano	Chicken escalope Basque-style vegetables Rice	Liège blood sausage Zanzibar-style fruit compote Mashed potatoes	Cod Remoulade sauce Mixed vegetable salad Parsley potatoes
VEGETARIAN : Roasted butternut squash Mixed sautéed vegetables Organic couscous		VEGETARIAN : Omelette Basque-style vegetables Rice	VEGETARIAN : Vegan blood sausage Zanzibar-style fruit compote Mashed potatoes	VEGETARIAN : Stuffed peppers Mixed vegetable salad Parsley potatoes
Seasonal fruit	Dairy	Seasonal fruit	Seasonal fruit	Seasonal fruit

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Menu adapted according to the children's age

: Vegetarian menu

: contains pork