



## OCTOBER

## Monday Tuesday Wednesday Thursday Friday

- 2 Neapolitan-style wholegrain macaroni
  - Beef fricandeau with mushroom
  - Fresh seasonal fruit

Garden style lentils

- Salad / Fish and potato / Dairy
- Cheese omelette Grilled hake fillet with lettuce and bean sprouts
- Fresh seasonal fruit
- Vegetable / Poultry and potato / Dairy
- 16 Garlic spinach and potato
  - Stewed diced pork with white rice
  - Fresh seasonal fruit
  - Cereal / Veg. prot. and vegetable / Dairy
- 23 Macaroni a la Norma (with aubergine and tomato sauce)
  - Chicken ragout with mushroom
  - Fresh seasonal fruit
  - Vegetable / Egg and potato / Dairy

- 3 Fish soup with rice
  - Potato and onion omelette with bread and tomato
  - Fresh seasonal fruit
  - Vegetable / Veg. prot. and wholegrain / Dairy
- 10 Rice in tomato sauce
  - with courgette chips
  - Artisanal natural yogurt
  - Vegetable / Fresh cheese and cereal / Fruit
- Fresh cheese salad (lettuce, fresh cheese, tomato, carrot, olives)
  - Spaghetti Bolognese
  - Fresh seasonal fruit
  - Potato / Egg and wholegrain / Dairy
- 24 Soup with wholemeal pasta
  - Baked hake with garlic and parsley with slices of potato and sweet potato
  - Artisanal natural vogurt
  - Salad / Cereal and legumes / Fruit

- Stewed chickpeas with chard
  - Breaded and fried whitebait with lettuce and olives
  - Fresh seasonal fruit
  - Vegetable / Egg and cereal / Dairy
- Green beans and potato
  - Grilled chicken with lettuce and carrot
  - Fresh seasonal fruit
  - Cereal / Egg and salad / Dairy
- Australian roasted pumpkin soup 19 Riojan-style bean stew (australian soup baked pumpkin) Australian
- Fish and chips
- Lamington (chocolate and coconut) Cereal / Poultry and salad / Fruit
- 25 Leek puree
  - Vegetable and chickpea paella
  - Fresh seasonal fruit
  - Wholegrain / Pork and salad / Dairy

gastronomy day

- 26 Cauliflower au gratin
  - Rosemary chicken with lettuce and olives

Couraette omelette

Fresh seasonal fruit

with lettuce and tomato

**5** Leek and carrot purée

and pieces of fruit

Baked chicken in herbes

de Provence with lettuce

Artisanal natural vogurt

Wholegrain / Fish and vegetable / Fruit

- Fresh seasonal fruit
- Cereal / Fish and vegetable / Dairy

Salad / Veg.prot. and cereal / Dairy

- 6 Rice casserole
  - Baked broccoli bites with lettuce and tomato
  - Fresh seasonal fruit
  - Vegetable / Egg and potato / Dairy







- 20 Meat and pasta soup
  - Roasted chicken with lettuce and sweetcorn
  - Fresh seasonal fruit
  - Vegetable / Fish and potato / Dairy
- Sweet potato puree
  - Taradell sausage with beans and quince allioli
  - Chestnuts
  - Salad / Veg. prot. and cereal / Dairy



festives



CLIC to know more







In the children's cycle, the main course salad will be replaced by a seasonal vegetable puree.

> Menu prepared by the dietitian nutritionist Xisca Rebassa col. CAT001289