



# SEPTEMBER MENU 2020

## DILLUNS

14

Macaroni with tomato sauce (**GLUTEN, EGG, SOY**)

Steamed salmon loin with lettuce, carrot and black olives (**FISH**)

YOUR MILK YOGHURT (**MILK**)

## DIMARTS

15

Zucchini and leek cream with toasted bread cubes (**SOYA, MILK, SULPHITES, GLUTEN**)

Baked chicken hams with potatoes

Seasonal fruit

## DIMECRES

16

Casserole rice with mushrooms and cheese (**MILK, SULFITS**)

Grilled chicken fillet with green sauce (**FISH**)

Seasonal fruit

## DIJOUS

17

ECOLOGICAL lentils stewed with vegetables and rice

Potato and onion omelette with tomato, corn and green olives (**EGG**)

Seasonal fruit

## DIVENDRES

18

Green bean with steamed potato

Grilled beef burger with lettuce, red pepper and black olives

Seasonal fruit

21

Rice with tomato sauce and hard-boiled egg (**EGG**)

Steamed hake supreme with lettuce and olives (**FISH**)

Seasonal fruit

22

Partmentier potatoes (**MILK, SOYBEAN**)

Grilled pork loin with lettuce, grated beets and black olives

Seasonal fruit

23

Fish noodles (**GLUTEN, EGG, SULPHITES, FISH, CRUSTACEANS, MOLLUSCS**)

French tortilla with tomato, carrot and green olives (**EGG**)

Seasonal fruit

24

Steamed vegetable soup

Turkey stew with peas and carrot

YOGHURT EL PASTORET (**MILK**)

25

ECOLOGICAL chickpeas stewed with vegetables and hard-boiled egg (**EGG**)

Cod fillet with candied onion and tomato (**FISH**)

Seasonal fruit

28

Green bean with steamed potatoes

Chicken breast battered with tomato, asparagus and green olives (**TRACE OF GLUTEN AND SOY**)

Seasonal fruit

PARTY

29

ECOLOGICAL white bean stew with chopped almonds (**NUTS**)

Zucchini and potato omelette with lettuce, grated beets and black olives (**EGG**)

Seasonal fruit

30



Treballem amb productes de proximitat i proveïdors de confiança: verdures i fruites de **L'HORTA DE LLEIDA**, llegums i cereals **ECOLÒGICS**, hamburgueses **FRESKIBO**, carns **SARGAIRE**, **FONCARN** i **CARNISSERIA LENY**, iogurts **CASA SIBILLÓ**, **EL PASTORET**, **LLET NOSTRA** I **LES OBAGUES** i l'oli d'oliva verge extra **COOP. DE L'ALBAGÉS**

Segons el RD 126/2015 especificuem i destaquem els 14 al·lèrgens de declaració obligatòria en els menús. Els menús adaptats a al·lèrgies o intoleràncies poden contenir traces d'al·lèrgens contaminants creuades ja que no s'elaboren en instal·lacions independents.



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