

## Today' s special from the 1st to the 31st of October 2019

<b>Tuesday the 1st</b>	Roast chicken, cauliflower "au gratin", thyme potatoes, whole juice
<b>Wednesday the 2nd</b>	Pan-sautéed fillet of seabream, fresh tagliatelle, zucchinis
<b>Thursday the 3rd</b>	"Croque-Madame", (toasted ham sandwich topped with grated cheese and fried egg), chicory salad with nuts, chips
<b>Friday the 4th</b>	Grilled thick salmon, vegetable wok with ginger, soy and coriander, chinese noodles
<b>Tuesday the 8th</b>	fricassee of rabbit with a Provençal accent, ratatouille, buttered potatoes with chives and rosemary
<b>Wednesday the 9th</b>	Coalfish with paper frills, steam potatoes, seasonal vegetables, white wine sauce
<b>Thursday the 10th</b>	Floris hamburger, spicy potatoes, green salad
<b>Friday the 11th</b>	Pike souffé, broccoli, romanesco cabbage, basmati rice, butter seasoned with lemon
<b>Tuesday the 15th</b>	Curry Lamb, spaghetti and glazed carrots
<b>Wednesday the 16th</b>	Hake pie, slow-simmered leeks with crayfish, crayfish bisque, fricassee of squash
<b>Thursday the 17th</b>	Salt pork with lentils
<b>Friday the 18th</b>	Salmon pie, fennel flan, steam potatoes
<b>Tuesday the 22nd</b>	Roast pork, "Berrichone pie", zucchinis, candied onions
<b>Wednesday the 23rd</b>	Fillet of whiting in a short broth, spinach in cream sauce, risotto of chorizo & spelt
<b>Thursday the 24th</b>	Boiled meat with vegetables
<b>Friday the 25th</b>	Squids & king prawns, squash with celery, Parmesan cheese sauce
<b>Tuesday the 29th</b>	Poultry, ratatouille, red rice from Camargue, thyme juice
<b>Wednesday the 30th</b>	Seafood stew, mussels with mushrooms, onion, penne
<b>Thursday the 31st</b>	Milanese-style pork Osso Bucco, creamed polenta, sautéed beans