

Lunch Menus

	Monday 4/22	Tuesday 4/23	Wednesday 4/24	Thursday 4/25	Friday 4/26
Choice of Starters	- Pâté en croûte - Vegetables - Boiled egg, vegetables and mayonnaise (Russian salad)	- Rosette salami - Beets - Tomato salad with tuna	- Country pâté - Tomato mozzarella - Fish terrine		- Dry-cured ham (prosciutto) - Avocado and shrimp salad - Celery remoulade
Choice of Main dishes	- Veal roast - Hake fish fillet, chive sauce	- Braised beef stew - John Dory fish fillet, vanilla sauce	- Lamb sauté - Hake fish with artichoke and olives		- Pork roast - Salmon in sorrel sauce
Vegetables / sides	- Pasta - Green beans	- Gnocchi with pesto - Ratatouille	- Semolina - Zucchini		- Wheat risotto - Carrot flan
Choice of Desserts	- Chocolate tart - Mango passionfruit cake - Caramel custard - Fresh fruit	- Chocolate cake - Praline tart - Rum baba - Fresh fruit	- Cappuccino dessert - Mirabelle plum tart - Fresh fruit salad - Fresh fruit		- Chocolate puff pastry - Cream puff pastry - Mixed berry tart - Fresh fruit

Dinner Menus

	Monday 4/22	Tuesday 4/23	Wednesday 4/24
Starters	- Salami - Cole slaw with shrimp - Herbed cream cheese	- Ham - Vegetables - Cheese tart	- Assorted charcuterie - Tomato basil salad - Crab salad with grapefruit
Main dishes	- Chicken leg with thyme - Hake fish fillet with grains	- Mushroom paupiette (stuffed meat) - Fish skewer	- Viennese cutlet (breaded veal cutlet) - Pollack fish with herbs
Vegetables	- Saffron rice - Cumin carrots	- Baby potatoes - Romanesco broccoli	- Polenta - Vegetable tajine
Desserts	- Brownies - Lemon tart - Raspberry bavarian cream cake - Fresh fruit	- Chocolate custard - Coconut tart - Pear ladyfinger cake - Fresh fruit	- Chocolate crispy cake - Fruit tart - Tropezienne tart (cream-filled brioche) - Fresh fruit

Still confused by French menus and terminology? <http://www.patriciawells.com/glossary>