


# Cedar Café Menu - 20<sup>th</sup> to 24<sup>th</sup> March 2023




	Monday	Tuesday	Wednesday	Thursday	Friday
Veggie	Macaroni gratin with smoked feta	Homemade Okkoy with salad and chili sauce	Sweet potato and spinach curry	Genovese risotto "minute"	Tomatoes stuffed with spelt and fresh goat cheese
Main	Slow cooked beef Massala style Perfumed rice cauliflower	Chicken burger with béarnaise sauce Sweet potatoes fries* Green beans Mixed salad	Seabream Burgul Carrots "GRTA" Batonniere Curried celery	Veal sausage* Mashed potatoes Steamed Broccoli	Homemade salmon lasagna
Dinner	Malakoffs* with salad	Chili and fries*	Chicken tacos	Bolognese pasta	

\* Not homemade

# Cedar Café Menu – 27<sup>th</sup> March to 31<sup>st</sup> March 2023



	Monday	Tuesday	Wednesday	Thursday	Friday
Veggie	Lentil dahl Spinach Chickpeas	Falafels* Yoghurt sauce, Baba Ganousch*	Fresh filled pasta Tomato sauce with fried garlic Parmigiano chips	Fried pumpkin risotto "minute" roasted nuts	Pasta with Parmigiano cream and roasted tomatoes
Main	Carry chicken Perfumed rice Fried carrots "GRTA"	Valais Beef Burger Raclette cheese Tomatoes Potato gaufrettes Butter beans	Sweet chili shrimps Pak choi Asian wok vegetables Basmati rice	Trout fillet with sauce vierge Cucharasca Spelt Mixed seasonal vegetables "GRTA"	Kebab and fries* Yoghurt sauce Green salad
Dinner	Empanadas* with red onion confit	Chicken seed tenders	Mushroom Pizza* with Fresh tomatoes Yellow pepper & Black olives	Chicken wrap and fries*	

\* Not homemade



# Cedar Café Menu – 3<sup>rd</sup> to 6<sup>th</sup> April 2023




	Monday	Tuesday	Wednesday	Thursday	Friday
Veggie	Veggie nems* Green salad with mint Perfumed rice Soya sauce	Gnocchi and Portobello mushrooms Sage butter Pecorino and lemon zest	Penne al pesto Multicoloured roasted tomatoes	Pea and spring onion risotto "minute"	
Main	Roast beef Tartar sauce Fries* Salad Roasted tomatoes	Focaccia burger with Avocado, Onion confit Rösti, & cheddar Mixed salad Chard with broth	Provençale style Beef Stew Steamed potatoes with Parsley Yellow carrots "GRTA"	Chicken fillet slow cooked with spices potatoe gratin Chard	
Dinner	Pasta carbonara	Cheese Pizza*	Croque monsieur	Beef tacos	

\* Not homemade

# Cedar Café Menu – 10<sup>th</sup> to 14<sup>th</sup> April 2023




	Monday	Tuesday	Wednesday	Thursday	Friday
Veggie		Nasi goreng with seasonals vegetables "GRTA"	Pasta with Parmiggiano cream, black pepper, roasted zucchini sticks	Spinach risotto "minute"	Lentils dahl, sweet potatoes and tomatoes
Main		Beef burger (sesam bun), pickles, tomatoes, tartar sauce, cheddar, Rösti Mixed salad Coliflower gratin	Salmon gratin with potatoe and broccoli Green salad	Lacquered pork ribs Potatoes "boulangère" style Parsley steamed green beans	Chicken "Zurichoise" style Mashed sweet potatoes Butter beans
Dinner		Beef tacos	Kebab and fries*	Macaroni gratin with cheddar	 <b>ADALIA</b> CRÉATEUR DE CONFORT

\* Not homemade



# Cedar Café Menu – 17<sup>th</sup> to 21<sup>st</sup> April 2023




	Monday	Tuesday	Wednesday	Thursday	Friday
Veggie	Thai fried rice balls* Asian wok and pak choi	Veggie nems* Mixed salad with fresh mint Perfumed rice Soya sauce	Conchiglie alla puttanesca	Orzo risotto with fresh mushrooms and goat cheese “minute”	Roasted vegetables sticks, hummus Fresh parsley taboulé Pita bread
Main	Beef saté Cumin and garlic roasted chickpeas Mashed potatoes Vegetables “jardinière” GRTA	Italian beef burger (focaccia bun), pesto rosso, mozzarella, tomatoes Country fries Mixed salad	Wild shrimps curry Zucchini Savage rice	Chicken “Basquaise” style Gnocchetti sardi Carrots “GRTA” Vichy style	Cod brandade with mixed salad Country vegetables “GRTA”
Dinner	Arancini* and vegetables seasonal ratatouille	Cheese ramequin* Green salad	Homemade beef lasagna	Bolognese pasta	 <b>ADALIA</b> CRÉATEUR DE CONFORT

\* Not homemade

# Cedar Café Menu – 24<sup>th</sup> to 28<sup>th</sup> April 2023



	Monday	Tuesday	Wednesday	Thursday	Friday
Veggie	Indian pakora's*, homemade chili sauce Roasted little tomatoes	Falafels*, hummus, burgul	Linguine aglio e olio Roasted tomatoes with broccoli	Green asparagus risotto "minute"	Gyozas* with Asian wok and pak choi
Main	Jambalaya Fresh seasonals vegetables "GRTA"	Mexican beef burger (corn bun), spicy onions, cheddar, tomatoes, guacamole Country fries Roasted peppers	Calamari Catalunya style Perfumed rice Roasted green asparagus with aromatics fresh herbs	Chicken stew with black pepper and green olives Roasted tomatoes with garlic Spelt Rösti	Nasi goreng with turkey
Dinner	Chicken wrap and fries*	Chicken tacos	Empanadas* with onion confit and green salad	Malakoffs* with salad	

\* Not homemade



# Cedar Café Menu – 1<sup>st</sup> to 5<sup>th</sup> May 2023




	Monday	Tuesday	Wednesday	Thursday	Friday
Veggie	Samossas* and homemade tzatziki	Fresh cannelloni ricotta* and homemade tomato sauce with fresh basil	Roasted coliflower with nuts and Pecorino sauce Green salad	Fried fresh gnocchi, pine nuts Fresh vegetables brunoise Parmiggiano "tuiles"	Veggie nems* Mixed salad with fresh mint Perfumed rice Soya sauce
Main	Chicken tandoori Eggplant riste Perfumed rice with cardamom	Beef burger (sesam bun), pickles, tomatoes, cheddar, mayonnaise and ketchup Gaufrettes fries Zucchini sticks	Lacquered codfish Kale Burgul with seasonals vegetables "GRTA"	Shepherd's pie Mixed salad	Greek moussaka
Dinner	Chili and fries*	Banhmi and fries*	Tenders seed chicken*	Bolognese pasta	

\* Not homemade

# Cedar Café Menu – 8<sup>th</sup> to 12<sup>th</sup> May 2023



	Monday	Tuesday	Wednesday	Thursday	Friday
Veggie	Eggplant Parmiggiana style with roasted pine nuts	Homemade Okkoy with salad and chili sauce	Sweet potato and spinach curry	Genovese risotto "minute"	Tomatoes stuffed with spelt and fresh goat cheese
Main	Beef Massala style Perfumed rice cauliflower	Chicken burger with béarnaise sauce Sweet potatoes fries Green beans Mixed salad	Seabream Burgul Carrots "GRTA" Batonniere Tomatoes "Provençale" style	Veal sausage Mashed potatoes Steamed asparagus	Homemade salmon lasagna
Dinner	Malakoffs* with salad	Chili and fries*	Chicken tacos	Bolognese pasta	

\* Not homemade