









Menu

Johannesburg

Week 2

06 – 10 October 2025



		<u>Maternelle</u> Beef Stir fry	<u>Maternelle</u> Creamy Tuna Baked	<u>Maternelle</u> Beef Lasagne	<u>Maternelle</u> Chicken stew	 Lycée Jules Verne PREPARED FOR THE WORLD French International School	
		LUNDI MONDAY	MARDI TUESDAY	MERCREDI WEDNESDAY	JEUDI THURSDAY	VENDREDI FRIDAY	
MATIN MORNING	 Collation primaire / Primary snack <i>Elémentaire : Fruit seulement /only</i> <i>Maternelle : Fruit +...</i>		Seasonal Fruit Chinese Day	Seasonal Fruit	Seasonal Fruit	` Seasonal Fruit Chicken Strip	
D É J E U N E R – L U N C H	 Entrée / Starter <i>Choice of garden salad or...</i>		Chefs Choice Salad Green Salad Waldof Salad	Chefs Choice Salad Greek Salad Lemon Lentil & Couscous Salad	Chefs Choice Salad Green Salad Curry Bean Salad	Salad Bar	
	 Plat-Main	 VÉGÉTARIEN VEGETARIAN	Edamame & Vegetable Stir Fry Chow Faan (Fried Rice)	Creamy Corn & Feta Potato Bake	Vegetable Lasagne with Garlic Bread	Boerewors Rolls with Shebo	
		 VIANDE /POISSON MEAT /FISH	Beef Stir Fry Chow Faan (Fried Rice)	Tuna & Corn Potato Bake	Beef Lasagne with Garlic Bread	Prego Roasted Chicken Thighs with Gravy	Boerewors Rolls with Shebo & Caramelised Onions
		 ACCOMPAGNEMENTS SIDE ORDERS	Stir Fry Veggies Fried Rice French Bread	Steamed Mixed Vegetables French Bread	Corn on a cob Garlic Bread	Garlic & Herb Roasted Vegetable Lemon Cous Cous French Bread	Pasta Salad French Bread
	 Dessert Desert		Yoghurt & Fruit	Fruit Salad	Cheese Stick & Fruit	Jelly & Custard	Yoghurt & Fruit

Pour toute question, suggestion ou commentaire, envoyez un email à : cantineljv@lyceejulesverne-jhb.net
 For any questions, suggestions or comments, please email: cantinelJv@lyceejulesverne-jhb.net

Ces menus peuvent être modifiés en fonction des approvisionnements.
 These menus can change depending on supply of provisions.