

COLLÈGE DU LÉMAN & COMPASS GROUP



"PULL UP A CHAIR.
TAKE A TASTE.
COME JOIN US.
LIFE IS SO ENDLESSLY DELICIOUS."

RUTH REICH





Respect

Sustainability is one of the main societal issues of our time.

By purchasing products locally, minimizing the use of single-use plastic, reducing the amount of meat-based meals and educating children and teens about food waste, Compass Group contributes substantially to environment preservation and, thus, to future generations.

SUSTAINABILITY BY COMPASS GROUP



All apples and apple juices at CDL are sourced from a local producer.

VERGERS DE ST LOUP - VERSOIX





We limit the use of single-use plastic by implementing reusable plates, bowls and cups.

RECIRCLE - ECO CUPS

Our Scolarest concepts and educational supports, adapted to different age ranges, educate children and teens about seasonality, nutrition, food waste management and sustainability.



STOP Food Waste!

MY ECO-RESTAURANT

HOW SHOULD I SORT THE RUBBISH FROM MY TRAY FOR RECYCLING ?

THE MAIN STEPS :

- Put your leftover food in one bin.
- Put your paper napkin, your yoghurt pot and your other packaging in another bin.

WHY SEPARATE OUT ORGANIC WASTE?

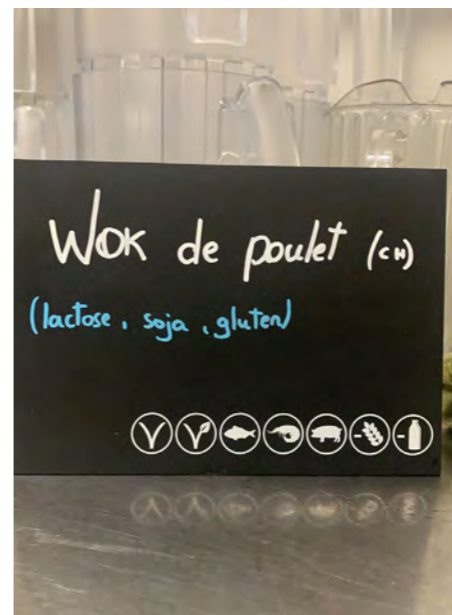
To allow it to be turned into green energy. To increase awareness of waste and reduce the amount you throw away. Because sustainability is key to us and we believe together we can contribute to saving the planet.

WHAT HAPPENS TO THE FOOD WASTE FROM MY TRAY ?

<p>ORGANIC WASTE</p> <ul style="list-style-type: none"> Collected in a food waste bin Stored in containers 	<p>TURNED INTO ENERGY</p> <p>Anaerobic digestion is a fermentation process that breaks down organic waste and enables the production of:</p> <ul style="list-style-type: none"> Biogas for making electricity Fertiliser for farming
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TURNED INTO ENERGY once a week

Our teams work in close collaboration with the school's nurses to manage and communicate children and teen's allergies, and adapt the culinary services. Each of our meals is accompanied by a slate displaying the allergens contained in the meal and our teams are perfectly knowledgeable about each product included in our meals.





Internationalism

We provide a high-quality, varied, and balanced offer specially curated by our Chefs, for every meal throughout the day.

A BALANCED DIET BY COMPASS GROUP



Breakfast offer

SERVED DAILY WITH A SELECTION OF EGGS, CHEESES, VARIOUS BREADS, COLD CUTS, DAIRY PRODUCTS - WITH GLUTEN AND LACTOSE-FREE OPTIONS, AS WELL AS FRESH JUICES AND OTHERS ITEMS SUCH AS PORRIDGES







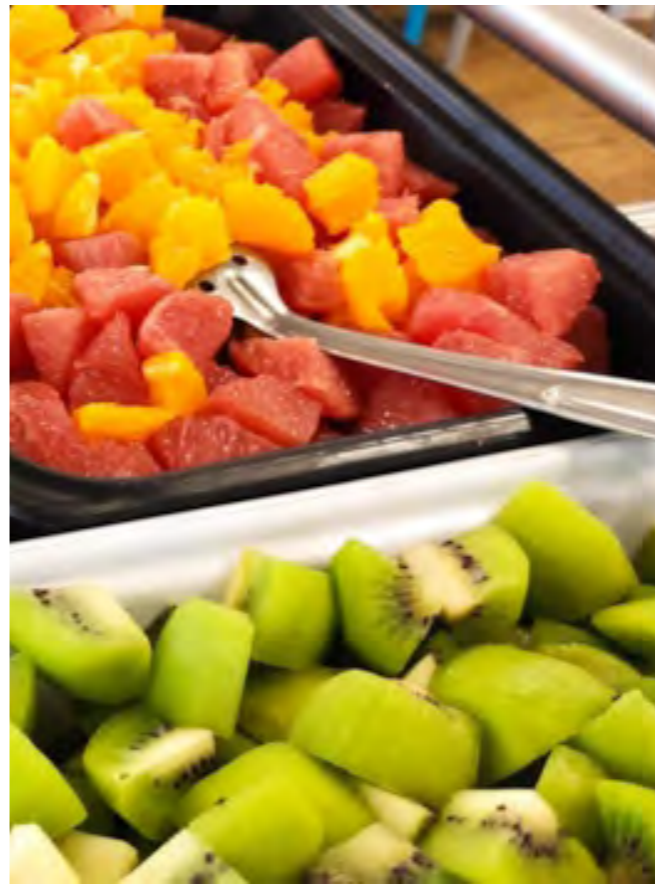
Brunch offer

EVERY SUNDAY, A SELECTION OF TEAS, HOMEMADE SMOOTHIES, CHEESES, COLD CUTS, EGGS, YOGHOURT, CEREALS, SAUSAGES, VEGETABLES AND SWEET OPTIONS SUCH AS CAKE











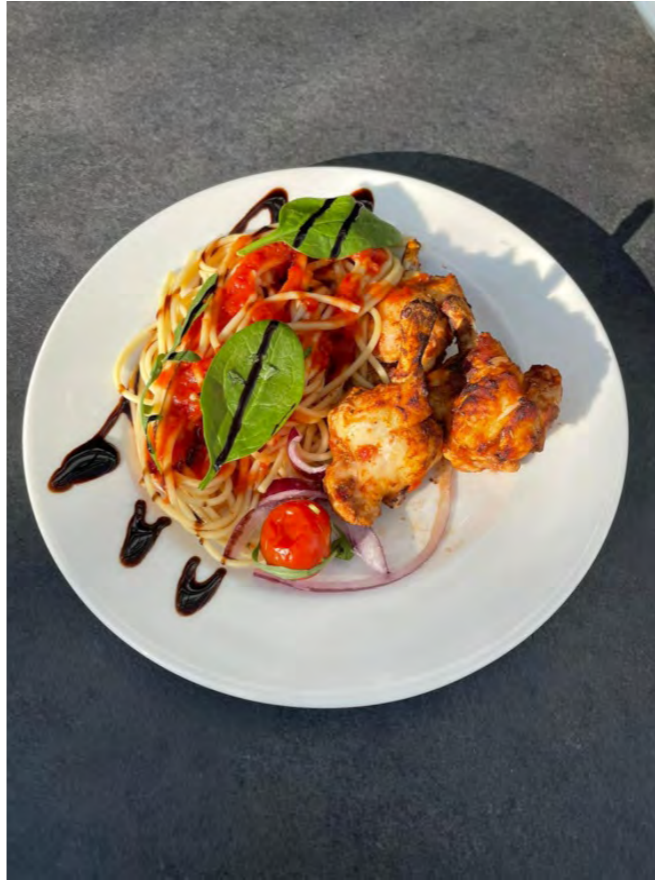


Lunch offer

EVERY DAY, 4 DISH OPTIONS TO CHOOSE FROM (VEGETARIAN, FOURCHETTE VERTE, DAILY AND WOK), AS WELL AS A SALAD BAR, A PASTA CORNER AND A CHEF STATION (ONCE A WEEK)









Dinner offer

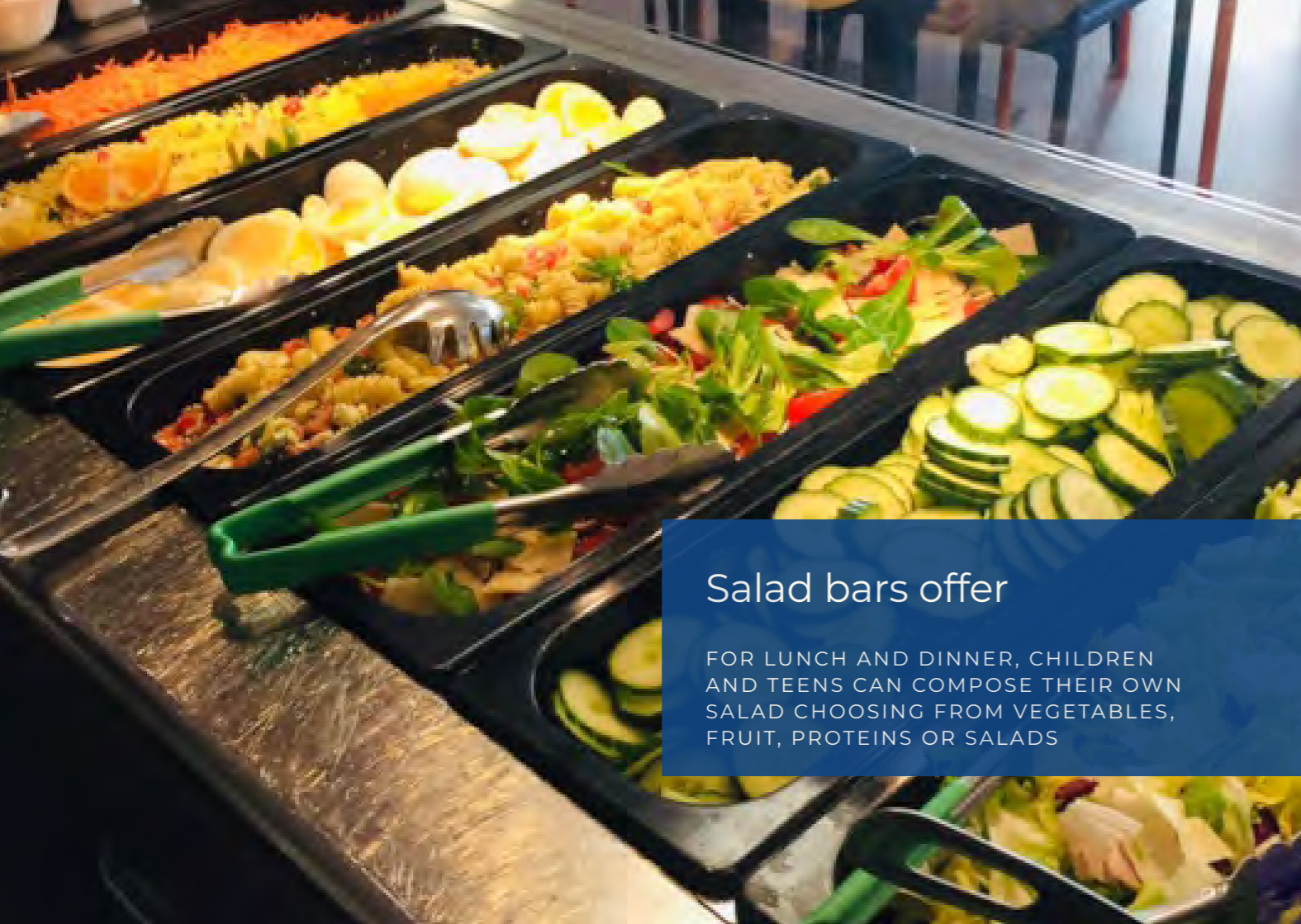
3 MENUS TO CHOOSE FROM EVERY DAY (CLASSIC, HEALTHY STREET FOOD, VEGETARIAN), A SALAD BAR AND A WEEKLY GUEST CHEF DISH. EVERY SEASON, NEW TEMPORARY CONCEPTS COME TO COMPLETE THE OFFER (E.G. BUDDHA BOWLS)











Salad bars offer

FOR LUNCH AND DINNER, CHILDREN AND TEENS CAN COMPOSE THEIR OWN SALAD CHOOSING FROM VEGETABLES, FRUIT, PROTEINS OR SALADS







Panthers offer - take away cafeteria

HEALTHY SNACKS AND DRINKS
SUSHI, 15 CHOICES OF HOMEMADE
SANDWICHES, DAILY CULINARY THEMED
SPECIALS (TACOS, PIADINE, ETC.)









Monthly themed specials

NORDIC DAYS

Thanks to our monthly special culinary themes, children discover new cultures, traditional dishes and new flavors.

We create excitement among the children and teens by bringing novelty and limited specials into their culinary experience.







Monthly themed specials
ASIAN DAYS





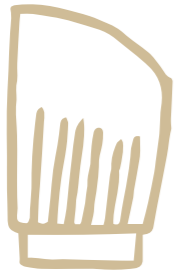


Monthly themed specials

VEGETARIAN DAYS







CHEF'S DAYS

In the scope of our **Chef's Days**, we invite a guest Chef every week to create and serve traditional dishes from their country.

This allows the students to discover new products and cultures through authentic dishes.



Chef's Days

SRI LANKA



Chef's Days

CHILI



Recipe



THIS WEEK:
**Chili delights by Chef
Julie Gardette**



Inspired by her Chilean origins, she will take you on a culinary journey thanks to his authentic and traditional recipes. Let yourself be transported by the flavors of Chilean cuisine. **Download the recipe and make it at home.**

 Follow us on LinkedIn
Compass Group (Schweiz) AG

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Chef's Days

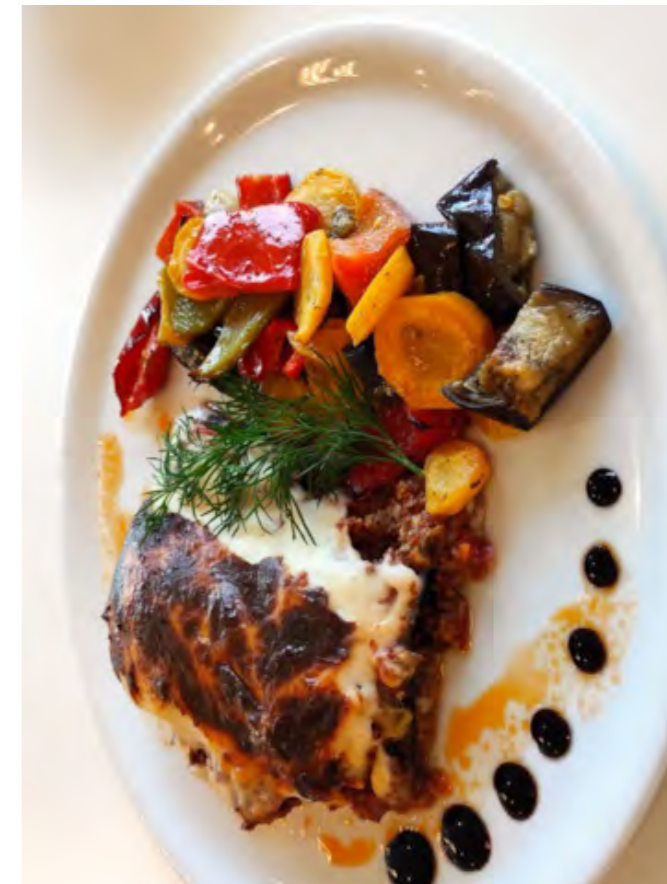
CHINA





Chef's Days
ETHIOPIA









Chef's Days

INDIA

Indian Evening

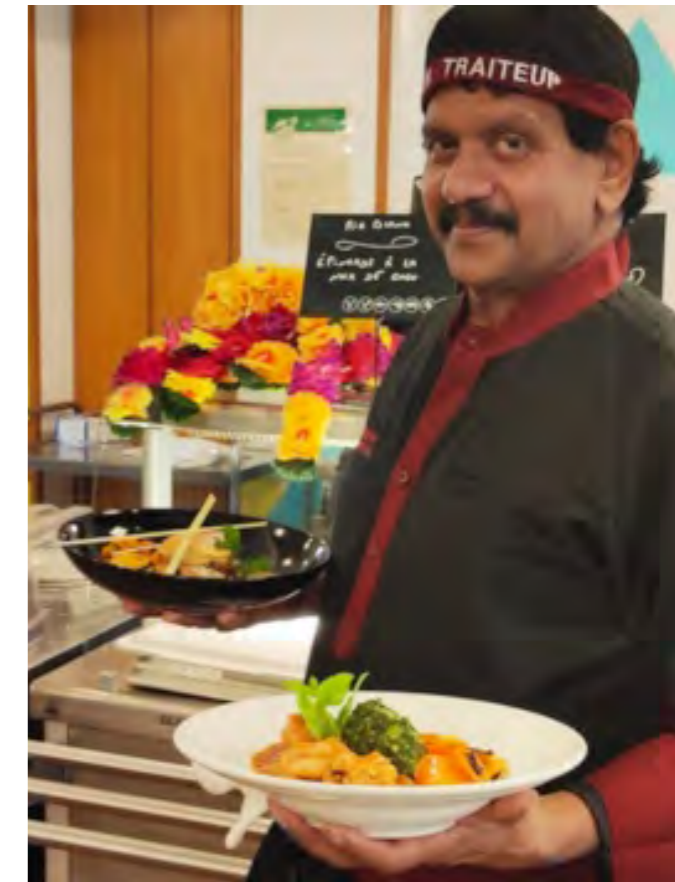
Wednesday 30th March



Scolarest



COLLÈGE DU LÉMAN
International School - Geneva





Chef's Days

LEBANON





Chef's Days

MAURITIUS



Chef's Days

MALAYSIA



Chef's Days
MEXICO





Chefs Days

PORTUGAL



Chefs Days

SPAIN



Chef's Days

SENEGAL

Spirit

Teamwork is to success what ingredients are to a dish.

We offer culinary workshops for children and teens every day.

We introduce students to the art of cooking and give them the possibility to create with their own hands.

CONTEMPORARY CUISINE BY COMPASS GROUP



Teaching Kitchen

EDUCATIONAL CULINARY WORKSHOPS









Culinary creations

CELEBRATING A THEME

Our special culinary themes are built around a specific topic.

This can be a country or region, but also a specific product or a calendar event.





Culinary creations

ASIA





Culinary creations

BUDDHA BOWLS





Culinary creations

BURGERS





Culinary creations

CHEF'S SPECIAL



"WOK DU JOUR" CM

- NOUILLES SAUTÉE AU POULET ET LÉGUMES.
- SOJA, ÉPINARDS, CORIANDRE FRAICHE

"WOK OF THE DAY"

- SOBA NOODLES W/ST WITH CHICKEN AND VEGETABLES
- SOJA, SPINACH, FRESH CORIANDER.





Culinary creations
SPAIN





Culinary creations
HALLOWEEN





Culinary creations

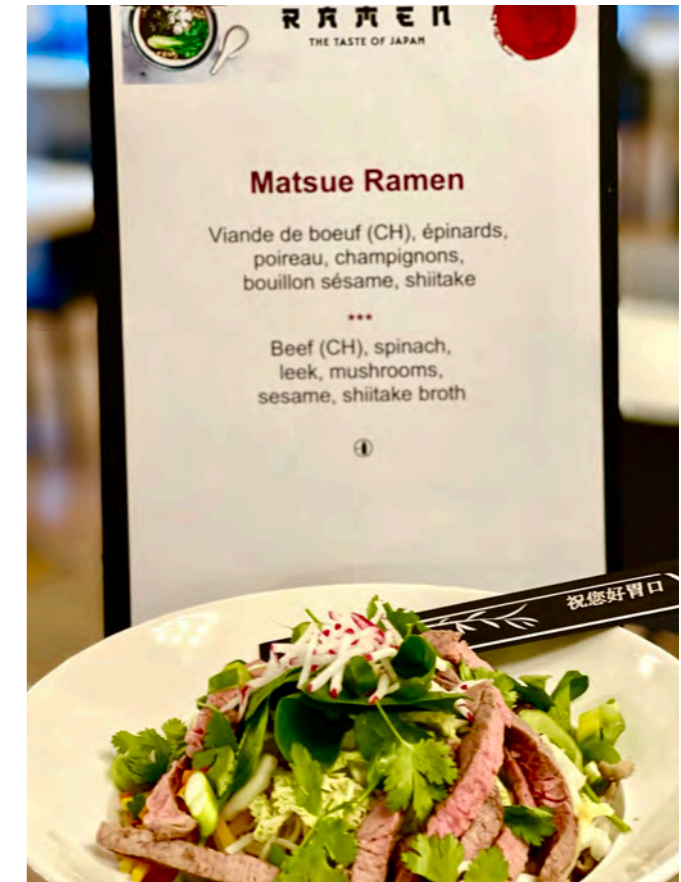
RAMEN



Sapporo Ramen

Crevettes (VN), carottes, poireau, pousses de soja, tamago, bouillon au miso

Shrimps (VN), carots, leek, soybean sprouts, tamago, miso broth



Matsue Ramen

Viande de boeuf (CH), épinards, poireau, champignons, bouillon sésame, shiitake

Beef (CH), spinach, leek, mushrooms, sesame, shiitake broth



1 octobre 2020
International Vegetarian Day

Penne all'arrabbiata pâtes complètes
avec une sauce tomates piquantes et
persil

Penne all'arrabbiata
Whole grain pasta with spicy
tomato sauce and parsley

1 octobre 2020
International Vegetarian Day

Falafels de betteraves avec couscous
de chou-fleur tajine de légumes et
sauce tzatziki

Beetroot falafel with cauliflower
couscous, Tajine vegetables and
tzaziki dip

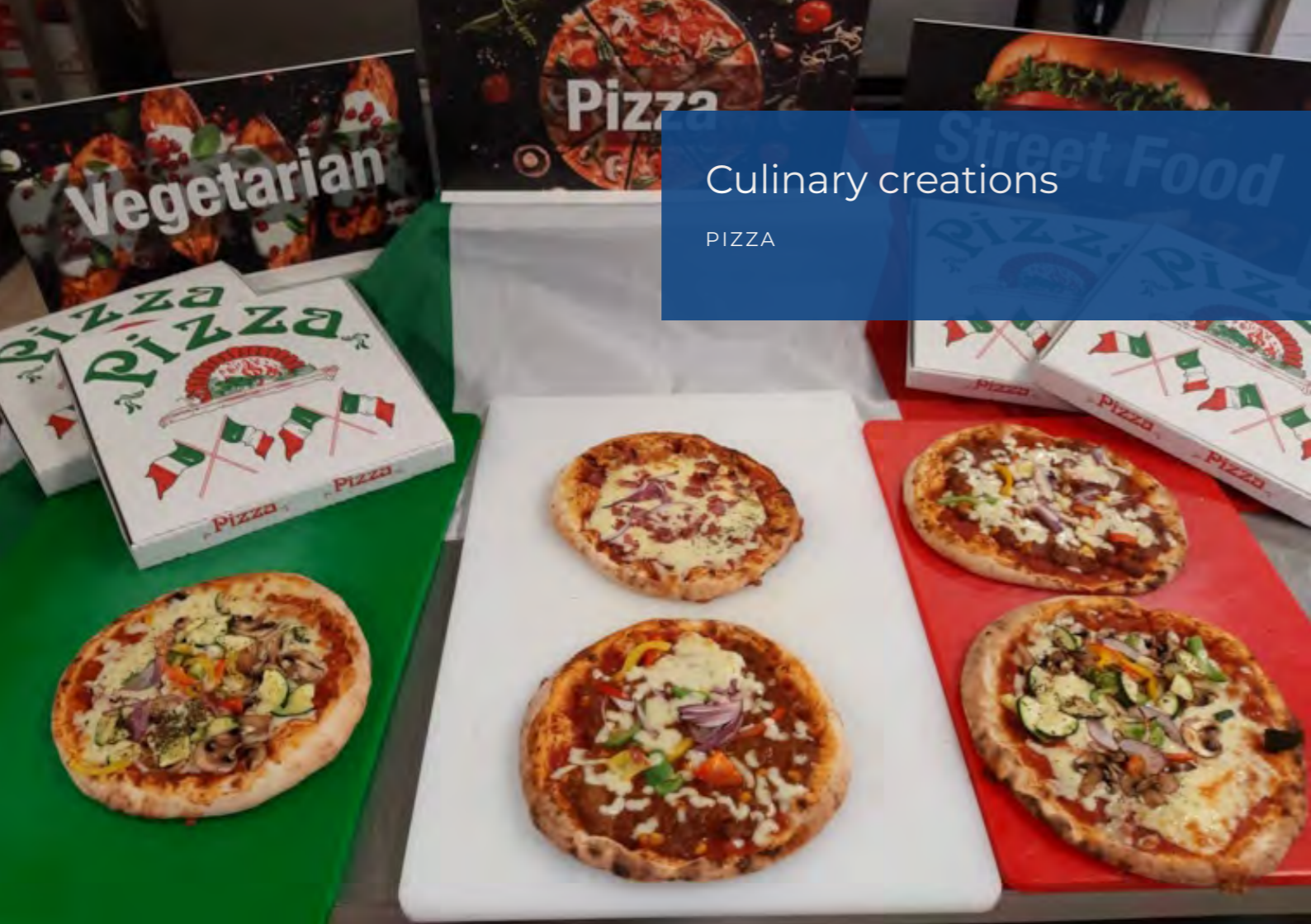
1 octobre 2020
International Vegetarian Day

Soufflé automne aux châtaignes

Culinary creations

VEGETARIAN







Culinary creations

PANTHER'S SPECIAL





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International School · Geneva

**The way we work together
determines the way we succeed.**

**Scolarest team is always willing to go
the extra mile.**



Scolarest team

OUR KITCHEN AND SERVICE STAFF



Excellence

Culinary creativity is highly stimulated at Collège du Léman.

Our chefs are always challenged to renew themselves daily.

We put an emphasis on the presentation of our dishes because, after all, what looks good also tastes better.

HOW COMPASS GROUP TRANSFORMED CDL'S CATERING SERVICES



Culinary excellence

SURPRISING CHILDREN AND TEENS
DAILY





Homemade desserts

CULINARY EXCELLENCE







End of year dinner
CULINARY EXCELLENCE







Graduation dinner

CULINARY EXCELLENCE







COLLÈGE DU LÉMAN

International School · Geneva

All pictures were taken at Collège du Léman, Rte de Sauvigny 74, 1290 Versoix
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