



Lycée Cantine - FAQs

Updated Dec 2025

FOR ADDITIONAL QUESTIONS, PLEASE REACH OUT TO

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What is the Cantine project?

The Lycée Cantine Project was born from our families' shared desire to move beyond the daily challenge of lunch boxes and toward a sustainable, long-term solution that provides students with fresh, healthy, and high-quality meals prepared right here at school.

It is the result of an ambitious community fundraising effort initiated in Fall 2024, designed to build a professional kitchen that will produce a high-quality, hot and delicious lunch program **for students and staff on all three of our campuses.**

The kitchen is being built on the Ashbury campus, and food prepared there will be transported to both other campuses.

When will the Cantine be operational?

We are aligned with the [announced timeline](#) and shared in mid-November that plans had been drafted, permits approved, and construction was underway — on time and on budget.

We anticipate that the Lycée Cantine will provide hot lunches to students on school days, and during camps, as early as **Back-to-School 2026 and even for August summer camps!** Tests will be run ahead of the launch, with more details shared later.

Who will benefit from the Lycée Cantine?

The Cantine will serve **the students of all three campuses.**

Meals will be prepared in the ASH kitchen and delivered to SAU and ORT just in time for lunch!



What will be on the menu?

After thoughtful research and evaluation, we selected [Acre](#), a Bay Area leader in school-based food programs, to staff our kitchen and prepare fresh, made-from-scratch meals.

Acre's mission aligns closely with our goals, emphasizing real and healthy food:

- Locally sourced and organic when possible
- Humanely raised, grass-fed meat and free-range poultry
- In-season local produce
- Menus are kept intentionally low in sugar

Each day will include:

- A hot entrée (with a vegetarian option)
- Seasonal side dishes
- Homemade soup
- Salad bar
- Locally-baked breads
- Dessert: fruit served four days a week, with one day offering a freshly baked sweet treat

For sample menus from other schools, please click [here](#).

How will lunch be served?

Food will be set up in **catering-style serving lines**, served on reusable bento trays with real silverware, and students may return for multiple servings. Older students will serve themselves and younger students will be helped by staff.

- **ASH + SAU Maternelle students (PK2–K)** will continue to eat in their classrooms. Meals will be delivered to each classroom and served on smaller trays with real silverware.
- **ASH + SAU (Gr1–5)+ ORT:** Buffets will be available in the multi-purpose rooms. Students may eat indoors or outside, weather permitting.

Will snacks be provided?

No. **The Cantine will provide lunch only.** Parents will remain responsible for packing snacks of their choice.



What if my child doesn't like the entrée one day? Can I still pack a lunch?

Yes. Families may continue to pack lunches if they prefer. Our goal is to provide a lunch program that truly serves your needs, and our menus will offer multiple options daily to appeal to a wide range of tastes — making it easier to say goodbye to the daily lunch-box routine.

My child has food allergies. Can I use the Lycée Cantine?

Yes. With more than 20 years of experience in school food services, Acre places strong emphasis on providing alternative options and accommodating dietary and allergy concerns.

Once you share your child's dietary needs, the Cantine team will respond by:

- Providing allergy-safe alternatives and/or
- Using separate plating and handling to reduce cross-contamination

What are the next steps till the completion of the Lycée Cantine?

The \$800K Cantine project is supported through a two-part initiative within the Fund for the Future.

✓ Part one | 2024-2025 : The Foundations | \$400K

Last year's Gala funds supported construction at Ashbury, including demolition, reconfiguration of spaces, new electrical and plumbing work, and the addition of a new exterior door for loading and unloading.

Part 2 | 2025-2026 : The Finish line | \$400K

This year's fundraising goal will allow us to complete construction, purchase kitchen equipment and appliances, acquire catering and dining supplies, and develop delivery systems and logistics to serve all three campuses.

Our goal is to cross the finish line on March 28 at our school gala, Chez Claude at Bimbo's, dedicated to raising the final \$400,000 needed to complete the Cantine Project.

How can I register and how much will it cost?



Additional information — including pricing and registration details — will be shared in the weeks to come. Our goal is to offer a fresh, healthy, and noticeably higher-quality lunch service while keeping costs in line with comparable options.

Still have questions?

If you have additional questions about the Cantine or the lunch program, please email: **cantine@lelycee.org**.