

## MENU\*

\* the menu may change

20.04.-24.04.2026r.

### Monday

Barley soup [celery, barley]

**Set I (meat):** Turkey roast with cranberry sauce, buckwheat, beetroots; fruit

**Set II (vegetarian):** Dahl with red lentils, buckwheat; fruit

### Thursday

Sorrel soup with potatoes [celery, milk]

**Set I (meat):** "Pierogi" with meat [wheat, egg], fried onion with seeds and parsley, green beans; fruit

**Set II (vegetarian):** Quiche lorraine [wheat, egg, milk], yoghurt dip [milk], green beans; fruit

### Tuesday

Potato dill soup [celery, milk]

**Set I (meat):** Poultry meatballs with tomato sauce [wheat, egg], pasta [wheat], grilled zucchini; fruit

**Set II (vegetarian):** Arancini with mozzarella [wheat, milk, egg], tomato salsa, grilled zucchini; fruit

### Friday

Tomato noodle soup [celery, milk, wheat]

**Set I (meat):** Salmon medallion [fish, wheat, egg], potato puree, baby carrot; fruit

**Set II (vegetarian):** Wholegrain pancakes with spinach and cheese [wheat, egg, milk], yoghurt-garlic dip [milk]; fruit

### Wednesday

Chicken noodle soup [celery, wheat]

**Set I (meat):** Chicken devolaille [wheat, egg, milk], boiled potatoes, broccoli; fruit

**Set II (vegetarian):** Egg cutlet [egg, wheat], creamy-dill sauce [milk], couscous [wheat], broccoli; fruit

[ ] food allergens



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