

MENU*

* the menu may change

14.09.-18.09.2026r

Monday

Dill pickle soup [celery, milk]

Set I (meat): Roasted chicken leg, pearl couscous [wheat], carrots with peas [milk]; fruit

Set II (vegetarian): Soy noodles with vegetables and tofu [soy, wheat]; fruit

Thursday

Red borscht [celery, milk]

Set I (vegetarian): Homemade Margherita pizza [wheat, milk], vegetables salsa, green beans; fruit

Set II (meat): Braised turkey tenderloin in dill sauce [milk], barley [barley], braised spinach [milk]; fruit

Tuesday

Cauliflower soup with dill [celery, milk]

Set I (meat): Chicken strips [wheat, egg], roasted potatoes, broccoli; fruit

Set II (vegetarian): Briam with feta cheese [milk], pearl barley [barley]; fruit

Friday

Tomato noodle soup [celery, milk, wheat]

Set I (meat): Baked fish fillet with seasonal Vegetables [fish], bulgur [wheat], boiled vegetables mix; fruit

Set II (vegetarian): Chickpea and spinach stew, couscous [wheat]; fruit

Wednesday

Chicken noodle soup [celery, wheat]

Set I (meat): Sweet and sour chicken stew [wheat, soy], rice, green peas; fruit

Set II (vegetarian): Baked falafel, yoghurt-mint dip [milk], basmati rice, green peas; fruit

[] food allergens



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