

STANDARD AND NATURAL MENU

20-24 April 2026 | Limanowskiego

MONDAY <i>Cheese day</i>	TUESDAY	WEDNESDAY	THURSDAY <i>French cuisine</i>	FRIDAY
SOUP	SOUP	SOUP	SOUP	SOUP
Cheese soup with croutons [celery, milk], Barley soup [celery, barley]	Pho soup [celery, soy, wheat], Potato dill soup [celery, milk]	Chicken noodle soup [celery, wheat], Vegetables soup with asparagus [celery, milk]	Vichyssoise [celery, milk] Sorrel soup [celery, milk, egg]	Tomato noodle soup [celery, wheat, milk], White vegetables cream soup [celery, milk]
SET 1/ Natural lunch	SET 1/ Natural lunch	SET 1/ Natural lunch	SET 1/ Natural lunch	SET 1/ Natural lunch
Spaghetti bolognese [wheat, milk], green peas	Poultry Burger [wheat, egg], ketchup, baked potatoes, corn	Chicken devolaille [wheat, egg, milk], boiled potatoes with dill, champignons with onion and tomatoes	"Pierogi" with meat [wheat, egg], fried onion with seeds and parsley, green beans	Salmon medallion [fish, wheat, egg], potato puree, boiled vegetables mix
SET 2	SET 2	SET 2	SET 2	SET 2
Turkey roast with rosemary sauce [wheat], buckwheat, beetroots	Rustic-style pork stew, bulgur wheat [wheat], grilled zucchini	Fried rice with pork and vegetables, broccoli	Provençal chicken leg, couscous [wheat], ratatouille	Butter chicken [milk], rice, roasted vegetable sticks
SET 3 (vegetarian)	SET 3 (vegetarian)	SET 3 (vegetarian)	SET 3 (vegetarian)	SET 3 (vegetarian)
Dahl with red lentils, buckwheat,	Arancini with mozzarella [wheat, milk, egg], tomato salsa,	Egg cutlet [egg, wheat], creamy-dill sauce [milk], couscous [wheat],	Quiche lorraine [wheat, egg, milk], yoghurt dip [milk],	Wholegrain pancakes with spinach and cheese [wheat, egg, milk], yoghurt-garlic dip [milk],
DESSERT	DESSERT	DESSERT	DESSERT	DESSERT
Fruit	Chocolate chip cookie [wheat, eggs, cocoa]	Skyr cheesecake with peaches [milk, cocoa, eggs]	Fruit clafoutis [wheat, milk, eggs]	Carrot muffin [wheat, eggs]

This week's special...French Thursday