

STANDARD AND NATURAL MENU

25-28 August 2026 | Limanowskiego

*the menu may change

[...] [food allergens](#) / **Soups highlighted in green are part of the „Natural” set**

★★★★★
Art'Impression
Catering

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
	SOUP	SOUP	SOUP	SOUP
	Dill pickle soup [celery, milk], Zucchini cream soup with basil [celery]	Chicken broth with noodles [celery, wheat], Balkan cold soup [milk]	Pumpkin cream soup [celery, milk], Cauliflower soup [celery, milk]	Tomato soup with rice [celery, milk], Green peas cream soup [celery, milk]
	SET 1/ Natural lunch	SET 1/ Natural lunch	SET 1/ Natural lunch	SET 1/ Natural lunch
	Spaghetti bolognese [wheat, milk], sweetcorn	Breaded chicken breast [wheat, egg], rice, grilled vegetables	Tandoori chicken, couscous [wheat], caramelized carrot	Salmon cutlet [fish, wheat, eggs], rice, braised spinach [milk]
	SET 2	SET 2	SET 2	SET 2
	Chicken escalope in gravy [wheat], bulgur [barley], beetroots	Hungarian pork goulash [wheat], potatoes, broccoli	Lazy cabbage patties in tomato sauce [wheat, egg], boiled potatoes, green peas	Tikka Masala chicken [milk], bulgur [wheat], green beans
	SET 3 (vegetarian)	SET 3 (vegetarian)	SET 3 (vegetarian)	SET 3 (vegetarian)
	„Leczo” with beans, barley [wheat], mixed salad with bell pepper and vinaigrette dressing [mustard]	Bell pepper stuffed with risotto and vegetables, baked with cheese [milk], tza-tziki dip [milk], „Mizeria” [milk]	Groats with vegetables and tofu [wheat, soy], Kohlrabi salad with leek and radish [milk, egg]	Mac & cheese [wheat, milk], Green salad with carrot and vinaigrette dressing [mustard]
	DESSERT	DESSERT	DESSERT	DESSERT
	Fruit	Zucchini and Chocolate muffin [wheat, egg, cocoa]	Oat cookie with dried fruits – sugar free [wheat, egg]	Gluten-free brownie [eggs, cocoa]