

STANDARD AND NATURAL MENU

05 - 09 October 2026 | Limanowskiego

*the menu may change

★★★★★
Art'Impression
Catering

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

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP	SOUP	SOUP	SOUP	SOUP
Dill pickle soup [celery, milk]	Beetroot cream soup [celery, milk]	Chicken broth with noodles [celery, wheat], Vegan vegetables soup	Carrot cream soup with orange [celery]	Tomato noodle soup [celery, wheat, 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	Falafel, bulgur [wheat], yoghurt-mint dip [milk], green peas	Poultry nuggets [wheat, eggs], rice, broccoli	Quesadilla with grilled vegetables and feta cheese [wheat, milk], yoghurt-basilik dip [milk], cauliflower	Battered fish fillet [fish, wheat, eggs, milk], potato puree, carrot with green peas [milk]
SET 2	SET 2	SET 2	SET 2	SET 2
Risotto with pumpkin and parmesan [milk], boiled vegetables mix	Hungarian style pork goulash [wheat], barley [barley], beetroots	Tuscan style bean stew, couscous [wheat], grilled zucchini	Greek meatballs (poultry) [wheat, egg], tzatziki [milk], millet with seeds, baked vegetables sticks	Frittata with kale and feta cheese [egg, milk], yoghurt-dill dip [milk], corn
DESSERT	DESSERT	DESSERT	DESSERT	DESSERT
Fruit	Carrot cake [wheat, egg]	Fruit	Beans Chocolate cookies [wheat, milk, cocoa]	Fruit