STANDARD AND NATURAL MENU

23-27 November 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**	**SOUP**
Soup with homemade flour dumplings [celery, wheat, egg], **Roasted tomato cream soup**	**Barley soup** [celery, barley], Celery cream soup [celery, milk],	**Chicken broth with noodles** [celery, wheat], Champignon cream soup [celery, milk]	Green bean soup [celery, milk], **Carrot and pumpkin cream soup with croutons** [celery, milk, wheat]	**Tomato noodle soup** [celery, wheat, milk], Corn cream soup with chili flakes [milk]
SET 1/ Natural lunch	**SET 1/ Natural lunch**	**SET 1/ Natural lunch**	**SET 1/ Natural lunch**	**SET 1/ Natural lunch**
Chicken fillet braised in gravy sauce [wheat], buckwheat groats, beetroots	„Pierogi" with spinach and tofu [wheat, soy], sautéed onion, corn	Pożarski cutlet (minced meat patty) [wheat, eggs], baked potatoes, carrots with peas	Pasta with roasted cherry tomatoes, feta and basil [wheat, milk], broccoli	Baked salmon medallion [fish, wheat, eggs], basmati rice, spinach braised with garlic [milk]
SET 2	**SET 2**	**SET 2**	**SET 2**	**SET 2**
Pork goulash [wheat], rice, green beans	Pork chop [wheat, eggs], potatoes, cabbage in tomato sauce	Five-spice pork [wheat, soy], brown rice, cauliflower	Braised chicken tenderloins with dill sauce [mleko], couscous [wheat], eggplant in miso glaze [soy, wheat]	Pop-up chicken [wheat, soy], pearl couscous [wheat], vegetable bouquet
SET 3	**SET 3**	**SET 3**	**SET 3**	**SET 3**
Pearl couscous with vegetables and mozzarella [wheat, milk], Mixed greens with kale and pear	Turkey goulash with sweet potatoes [wheat], bulgur groats [barley], Celery salad with dried cranberry and horseradish [milk]	Vegetable stew with white beans, brown rice, Green salad with cucumber and parsley [mustard]	Rolled stuffed cabbage (gołąbki) [eggs], dill sauce [milk], mashed potatoes, Salad of leek, carrot and pickled cucumber with olive oil	Pumpkin and caramelised onion tart with feta cheese [wheat, milk, eggs], dill dip [milk], Chicory salad with radish, cucumber and dill with yoghurt sauce [milk, egg]
DESSERT	**DESSERT**	**DESSERT**	**DESSERT**	**DESSERT**
Fruit	Sugar-free banana-Chocolate cake [wheat, egg, cocoa]	Fruit	Apple crumble with cinnamon [wheat, milk]	Fruit

Allergen information: Our dishes are prepared daily in kitchens where various allergic substances are present. Despite all precautionary measures, we cannot completely exclude the presence an alergen due to cross-contamination.

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