

MONDAY I

All dishes on this menu are normally prepared on a diet no. 3 – rational diet.
In case you want to prepare your meal for another diet, please mark the required dietary modification to meals order.

LUNCH:

Main Course:

1. **Boiled beef, pickled carrot**
Recommended side dish: pickled carrot
Allergens: 1a,7 Food preparation suitable for diets: 2,3,4,8,9
2. **Szegedin goulash (pork with cabbage)**
Recommended side dish: bread dumplings
Allergens: 1a,7,12 Food preparation suitable for diets: 3,8,9
3. **Stewed chicken strips with vegetables (carrot, cauliflower, broccoli, red beans)**
Recommended side dish: steamed rice
Allergens: 7 Food preparation suitable for diets: 2,3,8,9
4. **Fried Edam cheese with Tartar sauce**
Recommended side dish: roasted potatoes
Allergens: 1a,3,7,10 Food preparation suitable for diets: 3,9

Side Dishes:

Z: steamed vegetables H: bread dumplings
G: grilled vegetables O: roasted potatoes
B: boiled potatoes D: steamed rice

DINNER:

Main Course:

7. **Stewed beef with cream sauce**
Recommended side dish: pasta
Allergens: 1a,7 Food preparation suitable for diets: 3,8,9
8. **Stewed pork slices with zucchini**
Recommended side dish: steamed rice
Allergens: 7 Food preparation suitable for diets: 2,3,8,9
9. **Perch baked with grilled vegetables**
Recommended side dish: boiled potato
Allergens: 1a,4,7 Food preparation suitable for diets: 2,3,4,8,9
10. **Penne with mushroom-cream sauce**
Recommended side dish: none
Allergens: 1a,3,7,12 Food preparation suitable for diets: 3,9

Side Dishes:

Z: steamed vegetables T: pasta
G: grilled vegetables P: potato purée
B: boiled potatoes D: steamed rice

TUESDAY I

All dishes on this menu are normally prepared on a diet no. 3 – rational diet.
In case you want to prepare your meal for another diet, please mark the required dietary modification to meals order.

LUNCH:

Main Course:

- 1. Roasted rabbit with wild spices**
Recommended side dish: boiled potatoes
Allergens: 7,9 Food preparation suitable for diets: 3,8,9
- 2. Stewed chicken breast stuffed with Mozzarella**
Recommended side dish: mashed potatoes
Allergens: 7 Food preparation suitable for diets: 2,3,8,9
- 3. Poached trout (cooked in vegetables)**
Recommended side dish: steamed rice
Allergens: 4,7,9 Food preparation suitable for diets: 2,3,4,8,9
- 4. Potato pancake filled with Niva cheese**
Recommended side dish: none
Allergens: 1a,3,7,12 Food preparation suitable for diets: 3,9

Side Dishes:

Z: steamed vegetables
G: grilled vegetables
B: boiled potatoes

T: pasta
S: mashed potatoes
D: steamed rice

DINNER:

Main Course:

- 7. Stewed beef with onions Viennese**
Recommended side dish: steamed rice
;Allergens: 1a,7 Food preparation suitable for diets: 3,8,9
- 8. Stewed lamb bits with leek and onion**
Recommended side dish: pasta
Allergens: 0 Food preparation suitable for diets: 3,8,9
- 9. Shashlik (skewer) with chicken and vegetables (pepper, onion)**
Recommended side dish: roasted potatoes
Allergens: 0 Food preparation suitable for diets: 2,3,4,8,9
- 10. Steamed pikeperch topped with lemon-cream sauce**
Recommended side dish: boiled potatoes
Allergens: 4,7 Food preparation suitable for diets: 2,3,4,8,9

Side Dishes:

Z: steamed vegetables
G: grilled vegetables
O: roasted potatoes

T: pasta
B: boiled potatoes
D: steamed rice

WEDNESDAY I

All dishes on this menu are normally prepared on a diet no. 3 – rational diet.
In case you want to prepare your meal for another diet, please mark the required dietary modification to meals order.

LUNCH:

Main Course:

1. **Natural chicken steak with sun-dried tomatoes and bacon**
Recommended side dish: steamed rice
Allergens: 1a,7 Food preparation suitable for diets: 2,3,4,8,9

2. **Serbian stewed pork strips (piquant with vegetables)**
Recommended side dish: pasta
Allergens: 1a,12 Food preparation suitable for diets: 3,8,9

3. **Roasted carp on cumin**
Recommended side dish: steamed rice
Allergens: 4,7 Food preparation suitable for diets: 2,3,4,8,9

4. **Buckwheat pancakes with herbs**
Recommended side dish: none
Allergens: 1a,3,12 Food preparation suitable for diets: 3,9

Side Dishes:

Z: steamed vegetables T: pasta
G: grilled vegetables P: potato purée
B: boiled potatoes D: steamed rice

DINNER:

Main Course:

7. **Fried veal rissoles (minced meat)**
Recommended side dish: potato rösti
Allergens: 1a,3,7 Food preparation suitable for diets: 3,8,9

8. **Diced turkey on paprika**
Recommended side dish: Karlovy Vary dumplings
Allergens: 1a,12 Food preparation suitable for diets: 3,8,9

9. **Roasted chicken leg in honey marinade**
Recommended side dish: potato purée
Allergens: 7 Food preparation suitable for diets: 2,3,4,8,9

10. **Aubergine stuffed with mushrooms, oven-baked with cheese**
Recommended side dish: none
Allergens: 7 Food preparation suitable for diets: 3,8,9

Side Dishes:

Z: steamed vegetables R: potato rösti (fried)
G: grilled vegetables V: Karlovy Vary dumplings
P: potato purée D: steamed rice

THURSDAY I

All dishes on this menu are normally prepared on a diet no. 3 – rational diet.
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LUNCH:

Lamb goulash

Main Course:

- 1. Boiled beef, cream sauce**
Recommended side dish: bread dumplings
Allergens: 1a,7,9,10 Food preparation suitable for diets: 2,3,4,8,9
- 2. Lamb goulash**
Recommended side dish: boiled potatoes
Allergens: 1a,7 Food preparation suitable for diets: 3,8,9
- 3. Roast duck with oranges**
Recommended side dish: steamed rice
Allergens: 0 Food preparation suitable for diets: 3,8,9
- 4. Sweet and sour lentils, poached eggs**
Recommended side dish: none
Allergens: 1a,3 Food preparation suitable for diets: 3,8,9

Side Dishes:

Z: steamed vegetables
G: grilled vegetables
B: boiled potatoes

T: pasta
H: bread dumplings
D: steamed rice

DINNER:

Main Course:

- 7. Stewed venison leg with plum sauce**
Recommended side dish: potato dumplings
Allergens: 1a,12 Food preparation suitable for diets: 3,8,9
- 8. Steamed salmon with with spicy dressing**
Recommended side dish: roasted potatoes
Allergens: 4,7 Food preparation suitable for diets: 2,3,4,8,9
- 9. Stewed turkey breast with mushrooms**
Recommended side dish: pasta
Allergens: 7 Food preparation suitable for diets: 2,3,8,9
- 10. Stuffed onions with bulgur and vegetables in tomato sauce**
Recommended side dish: grilled vegetables
Allergens: 1a,7,10 Food preparation suitable for diets: 3,8,9

Side Dishes:

Z: steamed vegetables
G: grilled vegetables
O: roasted potatoes
B: boiled potatoes

T: pasta
K: potato dumplings
D: steamed rice

FRIDAY I

All dishes on this menu are normally prepared on a diet no. 3 – rational diet.
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LUNCH:

Main Course:

1. **Natural pork roast, leaf spinach**
Recommended side dish: potato dumplings
Allergens: 1a,3,12 Food preparation suitable for diets: 2,3,8,9

2. **Stewed chicken cubes with chickpeas and vegetables**
Recommended side dish: steamed rice
Allergens: 1a,7,10 Food preparation suitable for diets: 2,3,8,9

3. **Steamed fish fillet with tomatoes and fresh herbs**
Recommended side dish: steamed rice
Allergens: 1a,4 Food preparation suitable for diets: 2,3,4,8,9

4. **Fried mushrooms, garlic dip**
Recommended side dish: mashed potatoes
Allergens: 1a,3,7,12 Food preparation suitable for diets: 3,8,9

Side Dishes:

Z: steamed vegetables
G: grilled vegetables
B: boiled potatoes
S: mashed potatoes

T: pasta
B: potato dumplings
D: steamed rice

DINNER:

Main Course:

7. **Hungarian lamb perkelt (piquant)**
Recommended side dish: pasta
Allergens: 1a,12 Food preparation suitable for diets: 3,8,9

8. **Stewed turkey steak with glazed carrots**
Recommended side dish: potato purée
Allergens: 1a,7 Food preparation suitable for diets: 2,3,4,8,9

9. **Steamed perch fillet with thyme**
Recommended side dish: steamed vegetables
Allergens: 4 Food preparation suitable for diets: 2,3,4,8,9

10. **Egg omelette with cheese and tomatoes**
Recommended side dish: none
Allergens: 1a,3,7 Food preparation suitable for diets: 3,9

Side Dishes:

Z: steamed vegetables
G: grilled vegetables
O: roasted potatoes

P: potato purée
B: boiled potatoes
D: steamed rice

SATURDAY I

All dishes on this menu are normally prepared on a diet no. 3 – rational diet.
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LUNCH:

Main Course:

- 1. Stewed beef fillet with mushrooms**
Recommended side dish: bread dumplings
Allergens: 1a,7 Food preparation suitable for diets: 2,3,4,8,9
- 2. Dutch fried schnitzel (minced pork meat with cheese)**
Recommended side dish: roasted potatoes
Allergens: 1a,3,7 Food preparation suitable for diets: 3,8,9
- 3. Stewed rabbit with wine sauce**
Recommended side dish: steamed rice
Allergens: 1a,7,9,12 Food preparation suitable for diets: 2,3,4,8,9
- 4. Broccoli baked with cheese and cream**
Recommended side dish: boiled potatoes
Allergens: 3,7 Food preparation suitable for diets: 2,3,8,9

Side Dishes:

Z: steamed vegetables
G: grilled vegetables
B: boiled potatoes
O: roasted potatoes

T: pasta
H: bread dumplings
D: steamed rice

DINNER:

Main Course:

- 7. Carlsbader beef goulash with onion**
Recommended side dish: pasta
Allergens: 1a, Food preparation suitable for diets: 3,8,9
- 8. Stewed chicken fillet with pear**
Recommended side dish: potato purée
Allergens: 0 Food preparation suitable for diets: 2,3,4,8,9
- 9. Steamed salmon with herb sauce**
Recommended side dish: grilled vegetables
Allergens: 1a,4,7 Food preparation suitable for diets: 2,3,4,8,9
- 10. Corn pancakes with grilled vegetables**
Recommended side dish: none
Allergens: 1a,3,12 Food preparation suitable for diets: 3,9

Side Dishes:

Z: steamed vegetables
G: grilled vegetables
P: potato purée

T: pasta
B: boiled potatoes
D: steamed rice

SUNDAY I

All dishes on this menu are normally prepared on a diet no. 3 – rational diet.
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LUNCH:

Main Course:

- 1. Natural minced chicken fillet, steamed spinach**
Recommended side dish: potato purée
Allergens: 1a,3,7 Food preparation suitable for diets: 2,3,4,8,9
- 2. Pork strips gyros**
Recommended side dish: pasta
Allergens: 1a,12 Food preparation suitable for diets: 3,8,9
- 3. Steamed pikeperch with thyme and aubergine**
Recommended side dish: steamed rice
Allergens: 4 Food preparation suitable for diets: 2,3,4,8,9
- 4. Bean goulash**
Recommended side dish: boiled potatoes
Allergens: 3,7 Food preparation suitable for diets: 3,9

Side Dishes:

Z: steamed vegetables
G: grilled vegetables
B: boiled potatoes
R: potato rösti (fried)

T: pasta
H: bread dumplings
D: steamed rice

DINNER:

Main Course:

- 7. Beef Stroganoff (mushrooms, pickles, cream)**
Recommended side dish: steamed rice
Allergens: 1a,7,10 Food preparation suitable for diets: 3,8,9
- 8. Stewed pork fillet with beetroot**
Recommended side dish: potato purée
Allergens: 1a Food preparation suitable for diets: 2,3,4,8,9
- 9. Fried chicken breast in batter**
Recommended side dish: roasted potatoes
Allergens: 1a,3,7 Food preparation suitable for diets: 3,9
- 10. Couscous with aubergine and tomatoes**
Recommended side dish: none
Allergens: 1a,7 Food preparation suitable for diets: 3,8,9

Side Dishes:

Z: steamed vegetables
G: grilled vegetables
P: potato purée

T: pasta
O: roasted potatoes
D: steamed rice