

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:

Soup:

1. Chicken soup with batter drops diet
2. Cabbage soup with sausage

Main Course:

1. **Boiled beef, steamed green beans**
Recommended side dish: rice
Allergens: 7 Food preparation suitable for diets: 2,4,8,9
2. **Szegedin goulash (pork with cabbage)**
Recommended side dish: bread dumplings
Allergens: 1,7 Food preparation suitable for diets: 2,4,8,9
3. **Stewed chicken strips with vegetables (carrot, cauliflower, broccoli)**
Recommended side dish: steamed rice
Allergens: 7 Food preparation suitable for diets: 2,4,8,9
4. **Steamed fish fillet with green olives**
Recommended side dish: boiled potatoes
Allergens: 1,4,7 Food preparation suitable for diets: 2,4,8,9
5. **Fried Edam cheese with Tartar sauce**
Recommended side dish: roasted potatoes
Allergens: 1,3,7,10 Food preparation suitable for diets: 8,9
6. **Fruit dumplings with curd cheese**
Recommended side dish: none
Allergens: 1,3,7 Food preparation suitable for diets: 2,4,8

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 veal with cream sauce**
Recommended side dish: pasta
Allergens: 1,7 Food preparation suitable for diets: 2,4,8,9
8. **Stewed pork slices with zucchini**
Recommended side dish: steamed rice
Allergens: 7 Food preparation suitable for diets: 2,4,8,9
9. **Turkey steak roasted with butter and asparagus**
Recommended side dish: potato purée
Allergens: 7 Food preparation suitable for diets: 2,4,8,9
10. **Grilled trout**
Recommended side dish: boiled potatoes
Allergens: 1,4,7 Food preparation suitable for diets: 2,4,8,9
11. **Penne with mushroom-cream sauce**
Recommended side dish: none
Allergens: 1,3,7 Food preparation suitable for diets: 2,4,8,9
12. **Cold plate**
Allergens: 1,3,7,10

A: Assortment of cheeses

B: Assortment of smoked meats

Food preparation suitable for diets: 2,4,8,9

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:

Soup:

1. Beef bouillon with vegetables and rice diet
2. Potato soup with mushrooms

Main Course:

1. **Stewed beef fillet with mushrooms**
Recommended side dish: pasta
Allergens: 1,7 Food preparation suitable for diets: 2,4,8,9
2. **Roasted rabbit with wild spices**
Recommended side dish: boiled potatoes
Allergens: 7,9 Food preparation suitable for diets: 2,4,8,9
3. **Stewed chicken breast stuffed with cabbage**
Recommended side dish: mashed potatoes
Allergens: 0 Food preparation suitable for diets: 2,4,8,9
4. **Steamed swordfish steak with ginger**
Recommended side dish: steamed rice
Allergens: 4 Food preparation suitable for diets: 2,4,8,9
5. **Potato pancake filled with grilled vegetables**
Recommended side dish: none
Allergens: 1,3,7 Food preparation suitable for diets: 8,9
6. **Curd cheese charlotte with pears**
Recommended side dish: none
Allergens: 1,3,7 Food preparation suitable for diets: 2,4,8

Side Dishes:

Z: steamed vegetables T: pasta
G: grilled vegetables S: mashed potatoes
B: boiled potatoes D: steamed rice

DINNER:

Main Course:

7. **Stewed beef sirloin with onions Viennese**
Recommended side dish: steamed rice
Allergens: 1,7 Food preparation suitable for diets: 2,4,8,9
8. **Stewed lamb bits with leek and onion**
Recommended side dish: pasta
Allergens: 0 Food preparation suitable for diets: 2,4,8,9
9. **Shashlik (skewer) with chicken and vegetables (pepper, onion)**
Recommended side dish: roasted potatoes
Allergens: 0 Food preparation suitable for diets: 2,4,8,9
10. **Steamed pikeperch topped with lemon-cream sauce**
Recommended side dish: boiled potatoes
Allergens: 4,7 Food preparation suitable for diets: 2,4,8,9
11. **Oven-baked buckwheat with vegetables**
Recommended side dish: none
Allergens: 7 Food preparation suitable for diets: 2,4,8,9
12. **Garnished cold plate** **A: Assortment of cheeses**
B: Assortment of smoked meats
Allergens: 1,3,7,10 Food preparation suitable for diets: 2,4,8,9

Side Dishes:

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

Soup:

1. Beef bouillon with egg omelette diet
2. White fish soup

Main Course:

1. **Stewed beef fillet**
Recommended side dish: steamed rice
Allergens: 1,7 Food preparation suitable for diets: 2,4,8,9
2. **Serbian stewed pork strips (piquant with vegetables)**
Recommended side dish: pasta
Allergens: 1 Food preparation suitable for diets: 2,4,8,9
3. **Roasted turkey roll with leaf spinach**
Recommended side dish: potato purée
Allergens: 1,3 Food preparation suitable for diets: 2,4,8,9
4. **Poached carp (boiled with root vegetables)**
Recommended side dish: boiled potatoes
Allergens: 4,7,9 Food preparation suitable for diets: 2,4,8,9
5. **Buckwheat pancakes with herbs**
Recommended side dish: none
Allergens: 3 Food preparation suitable for diets: 2,4,8,9
6. **Apple dumplings with vanilla cream (filled with forest fruits)**
Recommended side dish: none
Allergens: 1,3,7 Food preparation suitable for diets: 2,4,8

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: 1,3,7 Food preparation suitable for diets: 8,9
8. **Lamb goulash**
Recommended side dish: Karlovy Vary dumplings
Allergens: 1 Food preparation suitable for diets: 2,4,8,9
9. **Roasted chicken leg**
Recommended side dish: potato purée
Allergens: 7 Food preparation suitable for diets: 2,4,8,9
10. **Steamed mackerel with rosemary and fresh herbs**
Recommended side dish: steamed rice
Allergens: 4,12 Food preparation suitable for diets: 2,4,8,9
11. **Aubergine stuffed with mushrooms, oven-baked with cheese**
Recommended side dish: none
Allergens: 7 Food preparation suitable for diets: 2,4,8,9
12. **Garnished cold plate** **A: Assortment of cheeses**
B: Assortment of smoked meats
Allergens: 1,3,7,10 Food preparation suitable for diets: 2,4,8,9

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:

Soup:

1. Beef bouillon with meat and vegetables diet
2. Lentil soup with smoked meat

Main Course:

1. **Boiled beef, cream sauce**
Recommended side dish: bread dumplings
Allergens: 1,7,9,10 Food preparation suitable for diets: 2,4,8,9
2. **Golubtsy (minced meat in cabbage leaves) with sour cream**
Recommended side dish: boiled potatoes
Allergens: 1,7 Food preparation suitable for diets: 2,4,8,9
3. **Roast duck with oranges**
Recommended side dish: steamed rice
Allergens: 0 Food preparation suitable for diets: 2,4,8,9
4. **Steamed salmon with honey-mustard dressing**
Recommended side dish: grilled vegetables
Allergens: 1,4,7,10 Food preparation suitable for diets: 2,4,8,9
5. **Fried eggs, leaf spinach**
Recommended side dish: boiled potatoes
Allergens: 1,3 Food preparation suitable for diets: 2,4,8,9
6. **Crepe with curd cheese and whipped cream**
Recommended side dish: none
Allergens: 1,3,7 Food preparation suitable for diets: 2,4,8

Side Dishes:

Z: steamed vegetables T: pasta
G: grilled vegetables H: bread dumplings
B: boiled potatoes D: steamed rice

DINNER:

Main Course:

7. **Stewed venison leg with plum sauce**
Recommended side dish: potato dumplings
Allergens: 1,12 Food preparation suitable for diets: 2,4,8,9
8. **Stewed pork fillet oven-baked with cheese**
Recommended side dish: roasted potatoes
Allergens: 7 Food preparation suitable for diets: 2,4,8,9
9. **Stewed turkey breast with mushrooms**
Recommended side dish: pasta
Allergens: 7 Food preparation suitable for diets: 2,4,8,9
10. **Steamed tuna steak with mint-cream sauce**
Recommended side dish: steamed rice
Allergens: 1,4,7 Food preparation suitable for diets: 2,4,8,9
11. **Vegetable stew with eggs (tomatoes, peppers, onion, garlic)**
Recommended side dish: boiled potatoes
Allergens: 3 Food preparation suitable for diets: 2,4,8,9
12. **Garnished cold plate** **A: Assortment of cheeses**
B: Assortment of smoked meats
Allergens: 1,3,7,10 Food preparation suitable for diets: 2,4,8,9

Side Dishes:

Z: steamed vegetables T: pasta
G: grilled vegetables K: potato dumplings
O: roasted potatoes D: steamed rice
B: boiled potatoes

FRIDAY I

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

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LUNCH:

Soup:

1. Chicken soup with meat and vegetables diet
2. Meat cream

Main Course:

1. **Minced beef burger, white horseradish sauce**
Recommended side dish: boiled potatoes
Allergens: 1,3,7 Food preparation suitable for diets: 2,4,8,9
2. **Natural pork roast, leaf spinach**
Recommended side dish: potato dumplings
Allergens: 1,3 Food preparation suitable for diets: 2,4,8,9
3. **Stewed chicken cubes with ham and vegetables**
Recommended side dish: steamed rice
Allergens: 7 Food preparation suitable for diets: 2,4,8,9
4. **Steamed perch fillet with thyme**
Recommended side dish: steamed vegetables
Allergens: 4 Food preparation suitable for diets: 2,4,8,9
5. **Fried mushrooms, garlic dip**
Recommended side dish: mashed potatoes
Allergens: 1,3,7 Food preparation suitable for diets: 8,9
6. **Egg omelette with fresh fruits**
Recommended side dish: none
Allergens: 1,3,7 Food preparation suitable for diets: 2,4,8

Side Dishes:

Z: steamed vegetables T: pasta
G: grilled vegetables B: potato dumplings
B: boiled potatoes D: steamed rice
S: mashed potatoes

DINNER:

Main Course:

7. **Hungarian lamb perkelt (piquant)**
Recommended side dish: pasta
Allergens: 1 Food preparation suitable for diets: 2,4,8,9
8. **Boiled smoked pork meat, white sauerkraut**
Recommended side dish: boiled potatoes
Allergens: 1 Food preparation suitable for diets: 2,4,8,9
9. **Stewed turkey steak with glazed carrots**
Recommended side dish: potato purée
Allergens: 7 Food preparation suitable for diets: 2,4,8,9
10. **Steamed fish fillet oven-baked with asparagus and cheese**
Recommended side dish: steamed rice
Allergens: 3,4,7 Food preparation suitable for diets: 2,4,8,9
11. **Pelmeni with spinach and sour cream**
Recommended side dish: none
Allergens: 1,7 Food preparation suitable for diets: 2,4,8,9
12. **Garnished cold plate** **A: Assortment of cheeses**
B: Assortment of smoked meats
Allergens: 1,3,7,10 Food preparation suitable for diets: 2,4,8,9

Side Dishes:

Z: steamed vegetables P: potato purée
G: grilled vegetables B: boiled potatoes
O: roasted potatoes D: steamed rice

SATURDAY 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:

Soup:

1. Chicken soup with vegetables and rice diet
2. White cauliflower soup

Main Course:

1. **Stewed beef fillet with mushrooms**
Recommended side dish: bread dumplings
Allergens: 1,7 Food preparation suitable for diets: 2,4,8,9
2. **Dutch fried schnitzel (minced pork meat with cheese)**
Recommended side dish: roasted potatoes
Allergens: 1,3,7 Food preparation suitable for diets: 8,9
3. **Stewed rabbit with wine sauce**
Recommended side dish: steamed rice
Allergens: 1,7,9,12 Food preparation suitable for diets: 2,4,8,9
4. **Steamed carp with cumin**
Recommended side dish: potato purée
Allergens: 4,7 Food preparation suitable for diets: 2,4,8,9
5. **Broccoli baked with cheese**
Recommended side dish: boiled potatoes
Allergens: 3,7 Food preparation suitable for diets: 2,4,8,9
6. **Syrniki with sour cream and forest fruits**
Recommended side dish: none
Allergens: 1,3,7 Food preparation suitable for diets: 2,4,8

Side Dishes:

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

DINNER:

Main Course:

7. **Carlsbader veal goulash**
Recommended side dish: pasta
Allergens: 3,7 Food preparation suitable for diets: 2,4,8,9
8. **Stewed veal with mushrooms**
Recommended side dish: boiled potatoes
Allergens: 0 Food preparation suitable for diets: 2,4,8,9
9. **Stewed chicken fillet with pear**
Recommended side dish: potato purée
Allergens: 0 Food preparation suitable for diets: 2,4,8,9
10. **Steamed salmon with herb sauce**
Recommended side dish: grilled vegetables
Allergens: 1,4,7 Food preparation suitable for diets: 2,4,8,9
11. **Corn pancakes with grilled vegetables**
Recommended side dish: none
Allergens: 1,3 Food preparation suitable for diets: 2,4,8,9
12. **Garnished cold plate** **A: Assortment of cheeses**
B: Assortment of smoked meats
Allergens: 1,3,7,10 Food preparation suitable for diets: 2,4,8,9

Side Dishes:

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

SUNDAY 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:

Soup:

1. Leek soup with egg diet
2. Kale soup with mushrooms

Main Course:

1. **Boiled beef, white cucumber sauce**
Recommended side dish: bread dumplings
Allergens: 1,7,10 Food preparation suitable for diets: 2,4,8,9
2. **Natural minced chicken fillet**
Recommended side dish: potato rösti
Allergens: 1,3,7 Food preparation suitable for diets: 2,4,8,9
3. **Turkey breast stewed with apples**
Recommended side dish: pasta
Allergens: 7 Food preparation suitable for diets: 2,4,8,9
4. **Steamed pikeperch with thyme and aubergine**
Recommended side dish: steamed rice
Allergens: 4 Food preparation suitable for diets: 2,4,8,9
5. **Egg omelette with cheese and tomatoes**
Recommended side dish: boiled potatoes
Allergens: 1,3,7 Food preparation suitable for diets: 2,4,8,9
6. **Semolina pudding with cocoa and butter**
Recommended side dish: none
Allergens: 1,7 Food preparation suitable for diets: 2,4,8

Side Dishes:

Z: steamed vegetables T: pasta
G: grilled vegetables H: bread dumplings
B: boiled potatoes D: steamed rice
R: potato rösti (fried)

DINNER:

Main Course:

7. **Beef Stroganoff (mushrooms, pickles, cream)**
Recommended side dish: steamed rice
Allergens: 1,7,10 Food preparation suitable for diets: 2,4,8,9
8. **Stewed pork fillet with beetroot**
Recommended side dish: potato purée
Allergens: 7 Food preparation suitable for diets: 2,4,8,9
9. **Fried chicken breast in batter**
Recommended side dish: roasted potatoes
Allergens: 1,3,7 Food preparation suitable for diets: 8,9
10. **Poached trout (boiled with root vegetables)**
Recommended side dish: steamed vegetables
Allergens: 4,7,9 Food preparation suitable for diets: 2,4,8,9
11. **Couscous with aubergine and tomatoes**
Recommended side dish: none
Allergens: 1,7 Food preparation suitable for diets: 2,4,8,9
12. **Garnished cold plate** **A: Assortment of cheeses**
B: Assortment of smoked meats
Allergens: 1,3,7,10 Food preparation suitable for diets: 2,4,8,9

Side Dishes:

Z: steamed vegetables T: pasta
G: grilled vegetables O: roasted potatoes
P: potato purée D: steamed rice