

## 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**  
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 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.  
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 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.

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 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