

MONDAY 12 OCTOBER 2026

Morning snack	Oat muesli with A2 milk	1,7,8	30g/200ml
SOUP	Pumpkin soup with pearl barley	1	0.25l
MAIN COURSE	Chicken Živánska-style traybake / red cabbage salad	10	200g
VEGETARIAN	Tofu Živánska-style traybake / red cabbage salad	6,10	200g
ALLERGY	Chicken Živánska-style traybake / red cabbage salad	10	200g
Afternoon snack	Sourdough bread with aubergine spread	1,7	50g
Adult	Pork schnitzel in poppy-seed breadcrumbs; rice; cabbage salad	1,3	150/200g

TUESDAY 13 OCTOBER 2026

Morning snack	Sourdough bread with cheese spread and tomato	1,3,7	50g
SOUP	Grated carrot soup with semolina dumplings	1,3	0.25l
MAIN COURSE	Bulgur with red lentils and chicken	1	120/150g
VEGETARIAN	Bulgur with red lentils and chicken	1	120/150g
ALLERGY	Buckwheat with red lentils and chicken		120/150g
Afternoon snack	Homemade fruit purée with ladyfingers	1,3	130g
Adult	Chicken steak topped with smoked cheese; roasted potatoes; salad	3,7	150/200g

WEDNESDAY 14 OCTOBER 2026

Morning snack	Sourdough bread with egg spread / vegetables	1,3,7,10	50g
SOUP	Vegetable soup with yellow split peas	9	0.25l
MAIN COURSE	Macaroni with cheese sauce	1,3,7	120/150g
VEGETARIAN	Macaroni with cheese sauce	1,3,7	120/150g
ALLERGY	Macaroni with plant-based sauce	6	120/150g
Afternoon snack	Sourdough bread with sliced cheese	1,3,7	130g
Adult	Fried stuffed chicken breast (bacon, cheese and egg); rice	1,3,7	300g

THURSDAY 15 OCTOBER 2026

Morning snack	Sourdough bread with carrot spread	1,3,7	50g
SOUP	Beef broth with vegetables and pasta	1,3,9	0.25l
MAIN COURSE	Kolozsvár-style beef and sauerkraut casserole with potatoes / pickle	3,7	120/150g
VEGETARIAN	Vegetarian Kolozsvár-style sauerkraut casserole with potatoes / pickle	3,6,7	120/150g
ALLERGY	Kolozsvár-style beef and sauerkraut casserole with potatoes / pickle	3,6	120/150g
Afternoon snack	Apple and pumpkin muffins	1,3,7	1 pc
Adult	Chicken Caprese (tomato, basil and cheese); rice	7	150/200g

FRIDAY 16 OCTOBER 2026

Morning snack	Bread with fish spread / tomato	1,3,4,7	50g
SOUP	Vegetable soup with grated egg noodles	1,3,9	0.25l
MAIN COURSE	Risotto with Alaska pollock and vegetables	4,9	200g
VEGETARIAN	Risotto with tempeh and vegetables	6,9	200g
ALLERGY	Risotto with Alaska pollock and vegetables	4,9	200g
Afternoon snack	Sourdough bread with avocado and egg spread	1,3,7,10	50g
Adult	Pork tenderloin with plum sauce; roasted potatoes	6	150/200g

MEAT WEIGHTS ARE STATED BEFORE COOKING.

CHICKEN, BEEF AND TURKEY COME FROM A CERTIFIED ORGANIC FARM.

THE SALAD AND FRUIT MIX IS PREPARED FROM CURRENTLY AVAILABLE ORGANIC VEGETABLES AND FRUIT.

Allergens: 1. cereals containing gluten, 2. crustaceans, 3. eggs, 4. fish, 5. peanuts, 6. soybeans, 7. milk, 8. nuts, 9. celery, 10. mustard, 11. sesame seeds, 12. sulphur dioxide, 13. lupin, 14. molluscs.



Quality We Cook With



ZJEDENĚ
JUNIOR

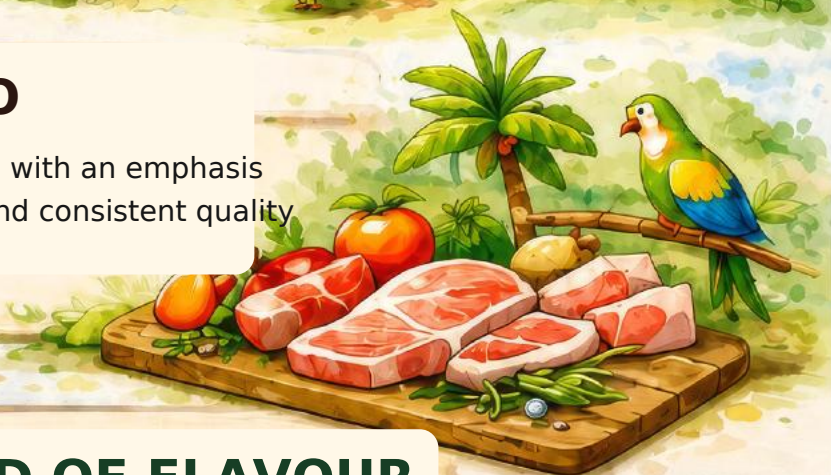


Slovak meat producer focused on natural rearing and controlled origin



KRAVA & CO

Quality beef and veal, with an emphasis on careful selection and consistent quality



ISLAND OF FLAVOUR

Premium-quality exotic fruit available all year round



A2 MILK

A2 milk from quality-reared cows, naturally easier for children to digest

