

Drink of the week: Fruit tea

3.2.2025 – 7.2.2025 Classic WEEK 6/2025

## Monday

### Breakfast:

120g Vanilla yoghurt 7 with fruit and biscuit 1, 3, 7  
50g Apple

Lunch: 200ml Tomato soup with buckwheat

200g (100g/100g) Creamy sauce from roasted vegetables 7, 9, dumpling 1, 3

Snack: 100g Sourdough bread 1 with egg spread 3, 7, vegetables

## Tuesday

### Breakfast:

120g Millet porridge with apricots, coconut milk, and almonds 8  
50g Banana

Lunch: 200ml Creamy pea soup 7 with croutons 1

225g (90g/110g/25g) Chicken pieces with Mediterranean vegetables, herb rice, mixed salad

Snack: 75g Graham bread 1, spread with feta cheese and herbs 7

## Wednesday

### Breakfast:

85g Sourdough bread 1, paprika butter 7, and grated cheese 7  
50g Cucumber

Lunch: 200ml Demikát with chives 7

225g (90g/110g/25g) Roasted turkey pieces with broccoli and cauliflower, mashed potatoes, beetroot salad with feta 7

Snack: 75g Yeast plum cake with crumble topping 1, 3, 7

## Thursday

### Breakfast:

120g Chocolate couscous pudding with fruit and nut butter 1, 7, 8  
50g Pear

Lunch: 200ml Leek soup with potatoes 7

225g (90g/110g/25g) Veal goulash with lecsó (vegetable stew) and elbow pasta 1, celery salad with apple 9

Snack: 75g bun 1 with hummus made from roasted sun-dried tomatoes and paprika 7, 11

## Friday

### Breakfast:

75g Sweet bread 1, 3 with strawberry mousse 7  
50g Orange

Lunch: 200ml Sour potato soup with dill 7

210g (110g/80g/10g/25g) Spaghetti 1 with lentil Bolognese sauce and basil pesto, cheese 7, salad

Snack: 75g Carrot cake 1, 3

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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 and sulphites, 13-Lupin, 14-Molluscs, P- Potato

NOTE: Menu changes reserved. No genetically modified food is used in the preparation of meals