

Drink of the week: Fruit tea

29.4.2024 - 3.5.2024 Classic WEEK 184

Monday

Breakfast:

120g Yoghurt with white chocolate and nut granola 1, 7, 8 50g Apple Lunch: 200ml Cauliflower cream with rosemary-roasted carrots 7, croutons 1 225g (90g/110g/25g) Lentil ragout with vegetables, mashed potatoes, egg 3 Snack: 75g Sourdough bread 1, curd spread with wild garlic and radish 7

Tuesday

Breakfast:
120g Rice porridge with coconut milk, coconut, and banana
50g Orange
Lunch: 200ml Sweet potato soup with chickpeas and basil
225g (90g/110g/25g) Chicken breasts with sun-dried tomatoes and zucchini, herbed rice, mixed salad
Snack: 75g Whole grain pastry 1, roasted vegetable spread with chives 7

Wednesday- Holiday

Thursday

Breakfast: 120g Wheat pudding with apricots, nuts, and star anise 7 50g Banana **Lunch:** 200ml Vegetable broth with barley and vegetables 1 225g (90g/110g/25g) Baked marinated veal pieces with vegetables, mashed potatoes, cucumber salad **Snack:** 75g Rustic pastry 1 with corn spread 7

Friday

Breakfast: 75g Sourdough bread 1, tuna spread with bell pepper 7 50g Cucumber **Lunch:** 200ml Vegetable cabbage soup with dried plums 210g (185g/25g) Pasta with poultry ham and broccoli 1, 7, leafy salad **Snack:** 75g Zucchini cake with coconut 1, 3, 7

Mady by: Ivana Kachútová MSc, Eva Blaho Adv Dip Nut & amp;, Adv Dip WHM,, zdravé bruško – Stanislav Šulc, Vladimír Kohút 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