WEEK MENU

March 20-24

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| **DAY** | **BREAKFAST** | **LUNCH** | **DINNER** |
| MONDAY | Four-cereal porridge, butter, milk  L/F: Corn semolina porridge | Pasta with beef, cold sauce, fresh dill, tomato slices, black bread, apple  L/F: Rice noodles with minced meat, salad | Vegetable soup (V), seed bun (handmade) |
| TUESDAY | Rye-flake porridge, jam, milk  L/J: Corn semolina porridge | Meat-ball soup, bread with paste, cabbage snack  L/F: Vegetable soup with beans | Potato and cauliflower pure, brown bread |
| WEDNESDAY | Semolina soup, cucumber sandwich  L/F: Corn semolina soup | Pork goulash, wholegrain rice, carrot and p mung bean sprouts salad, black bread, pear | Cheese cake, watre with berries |
| THURSDAY | Rice porridge, butter, milk  L/F: Millet porridge | Indian-style soup with lentils (V/G), apple, carrot snack | Vegetable casserole, black bread |
| FRIDAY | Scrambled eggs, bread and butter  L/F: Buckwheat porridge | Cutlet of pike file, potatoes with herbs, warm sauce, Chinese cabbage-paprika- cucumber salad, black bread, banana | Ham and cheese pizza, herbal tea  L/F: Rice galette with vegan cheese |

L- lactose free (does not contain casein)

F- flour free (does not contain wheat, rye, barley or oat flour)

V- vegetarian (may contain egg)