

WEEK MENU
April 22-26, 2019



DAY	BREAKFAST	LUNCH	DINNER
MONDAY	Semolina porridge, jam, milk L/F: Rice porridge, soya milk	Chicken goulash, potatoes, carrot and mung bean sprouts salad, black bread, berry yoghurt, apple L/F: Steamed chicken, potatoes, salad	Cucumber sandwich, herbal tea L/F: Rice galette with cucumber, tea
TUESDAY	Barley-flake porridge, jam, milk L/F: Millet porridge, soya milk	Pea soup, black bread, rye and black berry cream, milk, carrot snack L/F: Pea soup, berry kissel	Buckwheat porridge(F/L), black bread, kefir
WEDNESDAY	Milk and rice soup, cheese sandwich L/F: Buckwheat porridge, soya milk	Home-made fish cutlet, vegetable rice, black bread, Chinese cabbage and tomato salad, milk, pear L/F: Fish cutlet, vegetable rice, salad, beet	Yoghurt, cornflakes, banana L/F: Soya milk, cornflakes
THURSDAY	Rye-flake porridge, jam, milk L/F: Corn semolina porridge, soya milk	Borsch, sour cream, black bread, black bread pudding with whipped cream, cauliflower snack L/F: Beet soup, soya pudding	Whole-grain macaronis with pesto, flavored water L/F: Rice noodles with pesto
FRIDAY	Oat-flake porridge, jam, milk L/F: Rice-flake porridge, soya milk	Lasagne with minced meat, cabbage and carrot salad, black bread, kefir, apple L/F: Steamed vegetables with beans, salad	Cream bun, herbal tea, persimmon L/F: Chocolate muffin, tea

L- lactose free (does not contain casein)

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

V- vegetarian (may contain egg)

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