

MENU

From April 20 to April 24, 2026

	Snack	Lunch
MONDAY vegetarian	Fruit yogurt, butter croissant, fruit of choice (g, m, j)	Turkey fricassee, homemade gnocchi, beet salad, water (g, j, m)
	Fruit yogurt, butter croissant, fruit of choice (g, m, j)	Vegetarian bean stew ("pašta fižol"), mixed salad, strawberries (g, j, m)
TUESDAY vegetarian	Whole grain bread, chicken breast, cheese, vegetable plate, tea (m, g)	Beef soup with garnish, risotto with asparagus and peas, parmesan, green salad with beans, water (z, m)
	Whole grain bread, cheese, vegetable plate, tea (g, m)	Vegetable soup, risotto with asparagus and peas, parmesan, green salad with beans, water (z, m)
WEDNESDAY vegetarian	Rye bread, scrambled eggs, vegetable plate, children's tea (g, j)	Carrot soup, pork steak in gardener's sauce, polenta, chicory salad, water (z)
	Rye bread, scrambled eggs, vegetable plate, children's tea (g, j)	Carrot soup, pasta twists with homemade pesto and ricotta, green salad, water (z, g, j, m)
THURSDAY vegetarian	Oatmeal cooked in milk, fruit of choice (g, m)	Stew with buckwheat porridge, young lettuce salad, croissant of choice, water (z, g, j, m)
	Oatmeal cooked in milk, fruit of choice (g, m)	Stew with buckwheat porridge, young lettuce salad, croissant of choice, water (z, g, j, m)
FRIDAY vegetarian	Toast with cooked ham and cheese, vegetable plate, tea (g, m)	Gnocchi in asparagus sauce, cabbage salad, vanilla ice cream (m, g, j)
	Toast with cheese, vegetable plate, tea (g, m)	Gnocchi in asparagus sauce, cabbage salad, vanilla ice cream (m, g, j)

Allergens: gluten (g), eggs (j), milk (m), fish (r), molluscs (me), lupin (vb), peanuts (a), nuts (o), mustard seeds (gs), celery (z), sesame seeds (ss), soy (s), sulphur dioxide and sulphites (žd, su)
All prepared dishes, in addition to the listed allergens, may also contain traces of allergens.

In case of unforeseen circumstances, we reserve the right to change the menu.

Children are provided with water or unsweetened tea.