

## MENU

March 2-13, 2026

	Snack	Lunch
<b>MONDAY</b>  vegetarian	Black bread, spreads of choice, vegetable platter, tea (g, m)	Beef soup with noodles, turkey cubes in gardener's sauce, gnocchi, green salad, water (g, j, z, m)
	Black bread, spreads of choice, vegetable platter, tea (g, m)	Vegetable moussaka, green salad, banana and forest-berry drink (g, j, m)
<b>TUESDAY</b>  vegetarian	Wheat semolina cooked in milk, cocoa, fruit of choice (g, m, s)	Bean stew with Kranjska sausage, mixed salad with pumpkin seeds, dark bread, water (g)
	Wheat semolina cooked in milk, cocoa, fruit of choice (g, m, s)	Meatless bean stew, mixed salad with pumpkin seeds, dark bread, water (g)
<b>WEDNESDAY</b>  vegetarian	Scrambled eggs, vegetable platter, cocoa (g, j, m, s)	Chicken stew with whole-grain dumplings, fruit dumplings with apricot filling, salad, water (g, j, m)
	Scrambled eggs, vegetable platter, cocoa (g, j, m, s)	Bean minestrone with grated pasta, fruit dumplings with apricot filling, salad, water (g, j, m)
<b>THURSDAY</b>  vegetarian	Corn bread, pâté of choice, vegetable platter, tea (g)	Beef soup with noodles, polenta, beef goulash, green salad with beans, water (z, g, j)
	Cheese strudel, plain yogurt (g, m)	Vegetable soup, mushroom goulash, green salad with beans, water (z)
<b>FRIDAY</b>  vegetarian	Semi-white bread, chicken hot dog, ketchup, vegetable platter, tea (g)	Lentil soup, pork steak in sauce, rice, mixed salad, water (z)
	Millet porridge with apples and nuts, fruit of choice (m, o)	Lentil soup, falafel, couscous, mixed salad, water (z, j, g)

**Allergens:**

gluten (g), eggs (j), milk (m), fish (r), molluscs (me), lupin (vb), peanuts (a), nuts (o), mustard seed (gs), celery (z), sesame seed (ss), soy (s), sulfur dioxide and sulfites (žd, su).

All prepared dishes may contain traces of allergens in addition to those listed.

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

**Water or unsweetened tea is available for children.**