

MENU – SEPTEMBER 2023

1st September 2023

DAY	BREAKFAST	MORNING SNACK	LUNCH
FRIDAY	/	Juice, pizza, fruit	/
ALLERGENS		<i>Gluten (wheat), milk, eggs</i>	

4th – 8th September 2023

DAY	BREAKFAST	MORNING SNACK	LUNCH
MONDAY	Herbal tea, corn bread with slices of turkey ham, fresh vegetables	Organic fruit kefir, Fit king's roll, fruit	Stew with veal and dumplings, dark bread, spelt dumplings with apricot filling, juice
ALLERGENS	<i>Gluten (wheat)</i>	<i>Gluten (wheat), milk, nuts, soy</i>	<i>Gluten (wheat, spelt), milk, eggs, soy, celery</i>
TUESDAY	Mountain tea, Emperor's omelette, fruit slices	Fruit tea, homemade bread, meat and vegetable spread, lettuce	Zucchini soup, risotto with chicken, grated hard cheese, mixed salad
ALLERGENS	<i>Gluten (wheat), milk, eggs</i>	<i>Gluten (wheat), milk, eggs</i>	<i>Gluten (wheat), milk</i>
WEDNESDAY	Mountain tea, dark bun, cheese slices, tomatoes	Wheat semolina in milk with chocolate, fruit	Cauliflower soup, turkey steak with carrot sauce, wide noodles and beetroot salad
ALLERGENS	<i>Gluten (wheat), milk</i>	<i>Gluten (wheat), milk, nuts</i>	<i>Gluten (wheat), milk, eggs</i>
THURSDAY	White coffee, milk bun, fruit	Juice, wholemeal bun, hot dog, fresh vegetables	Clear soup with dumplings, potato moussaka with beef, mixed salad
ALLERGENS	<i>Gluten (wheat), milk</i>	<i>Gluten (wheat), milk, nuts</i>	<i>Gluten (wheat), milk, eggs</i>
FRIDAY	Mountain tea, oat bread, egg dish, fruit	Milk, sweet roll without sprinkles, banana	Tomato soup, breaded fish fillet, boiled potatoes in butter, mixed salad
ALLERGENS	<i>Gluten (wheat, oats), eggs</i>	<i>Gluten (wheat), milk, eggs</i>	<i>Gluten (wheat), milk, eggs, fish</i>

11th – 15th September 2023

DAY	BREAKFAST	MORNING SNACK	LUNCH
MONDAY	Fruit tea, pizza bread, fruit	Rosehip tea, black wheat bread, milk spread, fruit	Beef soup, creamy spinach, mashed potatoes, boiled beef
ALLERGENS	<i>Gluten (wheat), milk</i>	<i>Gluten (wheat), milk</i>	<i>Gluten (wheat), milk, eggs, celery</i>
TUESDAY	Rosehip tea, grain bun, eco butter, fruit	Fruit tea, homemade bread from the oven, fish spread, fruit	Leek cream soup, chicken steak, rice and cereals, beetroot salad
ALLERGENS	<i>Gluten (wheat), milk, nuts</i>	<i>Gluten (wheat), milk, fish</i>	<i>Gluten (wheat), milk, eggs</i>
WEDNESDAY	Chamomile tea, oat bread, egg dish, fruit slices	Milk rice with chocolate, fruit	Pasta with veal, mixed salad, ice cream
ALLERGENS	<i>Gluten (wheat, oats), eggs</i>	<i>Gluten (wheat), milk</i>	<i>Gluten (wheat, spelt), milk</i>
THURSDAY	Wheat semolina in milk with chocolate, fruit	Cocoa, poppy bun, fruit	Vegetable stew, pancakes with jam, homemade compote
ALLERGENS	<i>Gluten (wheat), milk, nuts</i>	<i>Gluten (wheat), milk, eggs, nuts</i>	<i>Gluten (wheat), milk, eggs</i>
FRIDAY	Homemade bread, butter, honey, milk, fruit slices	Juice, dark bun, chicken breast slices, tomatoes	Garlic soup with golden balls, baked drip fillet, potato salad with leek
ALLERGENS	<i>Gluten (wheat, rye), milk</i>	<i>Gluten (wheat)</i>	<i>Gluten (wheat), milk, eggs, fish</i>

18th – 22th September 2023

DAY	BREAKFAST	MORNING SNACK	LUNCH
MONDAY	Polenta, milk, fruit	Fruit tea, dark bun, cheese slices, tomato slices	Boranjah with beef, marble cake, juice
ALLERGENS	<i>Milk</i>	<i>Gluten (wheat), milk</i>	<i>Gluten (wheat), milk, eggs</i>
TUESDAY	Milk, croissant, fruit	Chamomile tea, semi-white bread, butter, honey, fruit	Tomato soup, turkey steaks in natural sauce, spelt rolls, mixed salad
ALLERGENS	<i>Gluten (wheat), milk, eggs</i>	<i>Gluten (wheat), milk</i>	<i>Gluten (wheat, spelt), milk, eggs</i>
WEDNESDAY	Chamomile tea, black bread, egg dish, fruit	Juice, wholemeal bread, chicken pate, slices of pepper	Leek soup, spaghetti bolognese, mixed salad
ALLERGENS	<i>Gluten (wheat), eggs</i>	<i>Gluten (wheat), milk</i>	<i>Gluten (wheat), milk, eggs</i>
THURSDAY	Mountain tea, black wheat bread, eco butter, jam	White coffee, sesame bun, fruit	Thick soup, chicken skewers, baked potatoes, mixed salad
ALLERGENS	<i>Gluten (wheat), milk</i>	<i>Gluten (wheat), milk, sesame</i>	<i>Gluten (wheat), eggs</i>
FRIDAY	Fruit tea, cornbread, cheese slices, peppers	Eco spelt semolina in milk with chocolate, fruit	Vegetable soup, baked burdock fillet, potato salad with cucumbers
ALLERGENS	<i>Gluten (wheat), milk</i>	<i>Gluten (spelt), milk, nuts</i>	<i>Gluten (wheat), milk, fish</i>

25th – 29th September 2023

DAY	BREAKFAST	MORNING SNACK	LUNCH
MONDAY	Mountain tea, oat bread, egg dish, vegetable slices	Juice, dark bun, turkey ham, pickles	Thick soup, turkey strips in vegetable sauce, rice with peas, beetroot salad
ALLERGENS	<i>Gluten (wheat), eggs</i>	<i>Gluten (wheat, rye), milk</i>	<i>Gluten (wheat), milk, eggs</i>
TUESDAY	Milk, corn and oat flakes, banana	Cocoa, cheese roll, fruit	Clear soup with noodles, baked chicken, pasta, mixed salad
ALLERGENS	<i>Gluten (wheat, oats), milk</i>	<i>Gluten (wheat), milk, nuts</i>	<i>Gluten (wheat), milk, eggs</i>
WEDNESDAY	Fruit tea, dark bread, chicken pate, fruit	Fruit tea, rye bread, eco butter, jam, fruit	Meat balls, mashed potatoes, mixed salad, ice cream
ALLERGENS	<i>Gluten (wheat), milk</i>	<i>Gluten (wheat), milk, nuts</i>	<i>Gluten (wheat), milk, eggs</i>
THURSDAY	Mountain tea, cornbread, butter, fruit slices	Rosehip tea, homemade bread from oven, melted cheese, fresh vegetables	Vegetable stew with millet porridge, apple strudel, lemonade
ALLERGENS	<i>Gluten (wheat), milk</i>	<i>Gluten (wheat), milk</i>	<i>Gluten (wheat), milk, eggs</i>
FRIDAY	Rosehip tea, oat bread, herbal spread, fruit	Herbal tea, cheese burek, fruit	Chicken paprikash with bell peppers, wide noodles, mixed salad, juice
ALLERGENS	<i>Gluten (wheat, oats), milk</i>	<i>Gluten (wheat), milk, soy, eggs</i>	<i>Gluten (wheat), milk, eggs</i>

In the event that it is not possible to provide suitable foods, we reserve the right to change the menu.

School fruit and vegetables are from the EU school scheme



ENJOY YOUR MEAL