



MONDAY 27/10/2025

SOUPS	1	Cucumber soup (with vegetable broth)			11,00	Novelty!
	2	Roman soup with minced pork			12,00	
	3	Thai curry with shrimp and rice noodles			13,00	
MEAT	4	Cordon bleu	mashed potatoes	carrots with peas	20,50	Novelty! New! Lactose-free gluten-free fit dish
	5	Pork goulash with fennel	sweet potato dumplings	fried beets	20,00	
	6	Oven-baked 3-grain chicken cutlets	baked potatoes	Coleslaw	20,00	
	7	Chicken breast in tomato marinade	zucchini slices	yogurt dip with fresh herbs	20,00	
	8	Thai roll with chicken			16,00	
VEGAN VEGETARIAN	9	Red curry with tofu	soy noodles	baked green beans	18,00	Novelty!
	10	Egg cutlets with pumpkin	potato and carrot puree	ranch sauce	18,00	
	11	Carrot soup with Indian stew			18,00	
FLOUR	12	Pancakes with cheese and fruit			16,00	Novelty!
	13	Vegetable cannelloni with sweet potatoes and carrots in a turmeric béchamel sauce			18,00	
	14	Meat croquettes			18,00	
	15	Pierogi with spinach and feta cheese		cream sauce	17,00	
	16	Lazy			15,00	
PASTE	17	Spaghetti bolognese			17,00	Novelty!
	18	Penne carbonara			17,00	
	19	Gemmeli with turkey in creamy pumpkin sauce			18,00	
SMALL	20	Baked ham in French sauce	pearl barley with peas	red cabbage salad	18,00	Novelty!
	21	Serbian pljeskovicica with beef	pita	ajvar	21,00	
	22	Ground	mashed potatoes	fried beets	17,00	
	23	Tortilla with pork, mushrooms and vegetables		sriracha dip	17,00	
	24	Chipotle Cheeseburger			20,00	
DESSERTS	25	High-protein vanilla oatmeal with fruit and strawberry jam			10,50	Novelty!
	26	Tapioca			10,50	
	27	Crunchy yogurt			10,00	
	28	Raspberry-mango mousse on cookies - sugar-free			10,50	
	29	Dubai Sky			11,00	
	30	Fragile Cloud			11,00	
SALADS	31	GREEK SALAD			13,00	Novelty!
	32	SMALL SALAD: Oyster mushrooms, tuna on pasta, spicy chicken, gyros			14,00	
	33	PREMIUM SALAD: Sweet chili turkey, 4 cheeses, Capa rosa, Mild Greek, Fried potato			19,00	
	34	BOWL: Bowl Color Palette			20,00	



TUESDAY 28/10/2025

SOUPS	1	Tomato soup with pasta (in vegetable broth)			11,00	
	2	Cauliflower with truffle oil and chicken			12,00	Novelty!
	3	Pumpkin cream (with vegetable broth)			12,00	
MEAT	4	De vollaile	mashed potatoes	fried beets	20,50	
	5	Beef stew with creamy spinach	Silesian dumplings	red cabbage	23,00	Novelty!
	6	Pork loin breaded in cornflakes	baked potatoes	carrot and apple salad	20,00	
	7	Homemade cabbage rolls in tomato sauce	mashed potatoes	carrots with peas	20,00	gluten-free
	8	Thai roll with chicken			16,00	
VEGAN VEGETARIAN	9	Lecho with spicy seitan	parboiled rice	broccoli	18,00	Novelty!
	10	Savory pumpkin pancakes		herbal yogurt	18,00	
	11	Spinach pie with Greek-style vegetable sauce			18,00	
FLOUR	12	Pancakes with chocolate cheese and banana			16,00	
	13	Savory pancakes with Hokkaido and tofu		dried tomato pesto	18,00	Novelty!
	14	Bao with pulled pork, pickled cucumber and sesame with garlic aioli			21,00	
	15	Pierogi with meat		onion with bacon	17,00	
PASTE	16	Lazy			15,00	
	17	Spaghetti bolognese			17,00	
	18	Penne carbonara			17,00	
	19	Linguine with pork and yellow zucchini in white wine			18,00	Novelty!
SMALL	20	Chicken liver with cinnamon apple	baked potatoes	cranberry gel	17,00	lactose-free
	21	Rogan josh with pork	basmati	baby carrots with coriander	18,00	
	22	Pozharsky	mashed potatoes	carrots with peas	17,00	
	23	Tortilla with poultry and vegetables		garlic sauce with dill	17,00	
	24	Smoked paprika cheeseburger			20,00	
DESSERTS	25	Coconut oatmeal with plums and expanded amaranth			10,50	
	26	Tapioca			10,50	
	27	Crunchy yogurt and mango passion fruit mousse			10,00	
	28	Banana - sugar free			10,50	
	29	Banoffee			9,50	
	30	Snickers			11,00	
SALADS	31	GREEK SALAD			13,00	
	32	SMALL SALAD: Beetroot with orange, Blue Pear, Chicken broccoli grape, Chicken on groats			14,00	
	33	PREMIUM SALAD: Sheikah, Roasted chicken with pumpkin, Keto qura, Salmon with egg, Empress			19,00	
	34	BOWL: Falafel bowl			20,00	



WEDNESDAY 29/10/2025

SOUPS	1	Mushroom soup with noodles (in vegetable broth)			11,00	
	2	Hungarian with peppers and pork			12,00	
	3	Japanese Ramen with beef and noodles			12,00	
MEAT	4	Pork chop	mashed potatoes	fried cabbage	20,50	
	5	Roasted pork neck in bread sauce	beetroot dumplings	dill salad	20,00	Novelty!
	6	Breaded fish	baked potatoes	sauerkraut salad	21,00	lactose-free
	7	Chicken fillet in a curcumin marinade	baked green vegetables	pumpkin dip	20,00	New! Fit dish
	8	Thai roll with chicken			16,00	
VEGAN VEGETARIAN	9	Indian stew with pumpkin and lentils	basmati	baby carrots	18,00	Novelty!
	10	Minced cutlet with white vegetables	spinach puree	cold beets	18,00	
	11	Zucchini with tikka masala stew			18,00	
FLOUR	12	Pancakes with cheese and fruit			16,00	
	13	Peach pancakes with cottage cheese and rice flakes		pineapple dip	18,00	
	14	Challah with BBQ pulled pork, caramelized onions, and cheddar cheese		mango chutney	19,00	
	15	Ukrainian dumplings		onion with parsley	17,00	
	16	Lazy			15,00	
PASTE	17	Spaghetti bolognese			17,00	
	18	Penne carbonara			17,00	
	19	Oriental udon with chicken and bamboo shoots			18,00	
SMALL	20	Hungarian pork goulash	gnocchi	coleslaw	18,00	
	21	Mexican beef chili con carne	basmati	baked broccoli	21,00	gluten-free
	22	Ground	mashed potatoes	fried beets	17,00	
	23	Tortilla with chicken and vegetables		cheese dip	17,00	
	24	Chipotle Cheeseburger			20,00	
DESSERTS	25	High-protein brownie-style oatmeal with cranberries			10,50	
	26	Tapioca			10,50	
	27	Crunchy yogurt			10,00	
	28	Skyrnik - sugar-free			10,50	
	29	Tiramisu			11,00	
	30	3 bit			11,00	
SALADS	31	GREEK SALAD			13,00	
	32	SMALL SALAD: Vege, Chicken with egg, Chicken with beetroot, Chicken and orange			14,00	
	33	PREMIUM SALAD: Gyros, Beetroot with smoked cottage cheese, Well, it's from Sweden, Spicy Turkish, Grilled couscous			19,00	
	34	BOWL: Baked salmon bowl			20,00	



THURSDAY 30/10/2025

SOUPS	1	Italian with pasta (in vegetable broth)			11,00	
	2	Zacierkowa with pork			12,00	
	3	Tomato cream with mozzarella (in vegetable broth)			12,00	
MEAT	4	Blacksmith's cutlet	mashed potatoes	fried beets	20,50	
	5	Pulled ribs in BBQ sauce	Silesian dumplings	red cabbage	22,00	
	6	Panko-crusted turkey strips with sweet-chili dip	jacket potatoes	salad with leek	20,00	
	7	Beef meatballs in tomato sauce	pearl barley	broccoli	23,00	New! Fit dish
VEGAN	8	Thai roll with chicken			16,00	
	9	Noodles with tofu and vegetables		soy sauce	18,00	
VEGAN	10	Baked beans	basmati	broccoli	18,00	New! Gluten-free
	11	Croquettes with pumpkin, cheese and mushrooms			18,00	
FLOUR	12	Snickers-style pancakes			16,00	
	13	Pancakes with roasted almonds and fruit			18,00	
	14	Bandit's Pancake			18,00	
	15	Sweet dumplings with cheese			17,00	
	16	Lazy			15,00	
PASTE	17	Spaghetti bolognese			17,00	
	18	Penne carbonara			17,00	
	19	Mac and cheese with chicken and sweet potatoes			18,00	Novelty!
SMALL	20	Sous vide pork loin in mango-passion fruit sauce	pumpkin dumplings	fried beets	18,00	Novelty!
	21	Curry with turkey, leek and pepper	rice	green beans	18,00	lactose-free
	22	Pozharsky	mashed potatoes	carrots with peas	17,00	
	23	Tortilla with pork highlander style			17,00	
	24	Smoked paprika cheeseburger			20,00	
DESSERTS	25	Oatmeal with white chocolate and cherry jam			10,50	
	26	Tapioca			10,50	
	27	Crunchy yogurt			10,00	
	28	Protein vanilla pudding - sugar free			10,50	
	29	Black Forest			9,50	
SALADS	30	Chip & Dale			11,00	
	31	GREEK SALAD			13,00	
	32	SMALL SALAD: Nas-por-czak, Sweet and salty pear, Chicken broccoli grape, Exotic chicken			14,00	
	33	PREMIUM SALAD: Chicken from the land of O(r)Z, Grilled chicken, Oyster mushrooms on lettuce, A pinch of autumn, Caesar salad			19,00	
	34	BOWL: Shrimp bowl			22,00	



FRIDAY, OCTOBER 31, 2025

SOUPS	1	Ukrainian borscht (with vegetable broth)			11,00	
	2	Pea soup with smoked bacon			12,00	
	3	Tom Kha Gai with chicken			12,00	
MEAT	4	Swiss cutlet	mashed potatoes	carrots with peas	20,50	
	5	Beef roulade with pumpkin and brine cheese	dumplings	beetroot salad	23,00	Novelty!
	6	Baked salmon	baked potatoes	blanched spinach	23,00	gluten-free
	7	Chicken cutlets with pumpkin	baked vegetables	carrot sauce	20,00	New! Fit dish
	8	Thai roll with salmon			17,00	
VEGAN	9	Cabbage roll with vegetables, lentils and groats in sweet potato sauce	boiled potatoes	fried carrots	18,00	
	10	Tofu caprese in basil marinade	butter puree	beetroot with balsamic cream	18,00	Novelty!
	11	Pumpkin with vegetable stew			18,00	Novelty!
FLOUR	12	Pancakes with cheese and fruit			16,00	
	13	Tart with spinach, blue cheese and nuts			18,00	
	14	Chicken lasagna bolognese			18,00	
	15	Pierogi with cabbage and mushrooms		onion with parsley	17,00	
	16	Lazy			15,00	
PASTE	17	Spaghetti bolognese			17,00	
	18	Penne carbonara			17,00	
	19	Tagliatelle with salmon in dill sauce			19,50	
SMALL	20	Fish with gzik	potatoes with dill butter		19,00	
	21	Brazilian feijoada with pork	rice	kale salad	18,00	lactose-free
	22	Ground	mashed potatoes	fried beets	17,00	
	23	Tortilla with pork ham and pickles		chive dip	17,00	
	24	Chipotle Cheeseburger			20,00	
DESSERTS	25	High-protein oatmeal with peanut butter and raspberries			10,50	
	26	Tapioca pandan			10,50	
	27	Crunchy yogurt			10,00	
	28	Keto monte - sugar free			10,50	
	29	Halloween pumpkin dessert			11,00	Novelty!
	30	Halloween Dessert "Witch's Elixir"			11,00	Novelty!
SALADS	31	GREEK SALAD			13,00	
	32	SMALL SALAD: Italian chicken, roasted turkey, Caprese, Hawaiian			14,00	
	33	PREMIUM SALAD: Nicoise, Chicken Mango, Cypriot Spinach, Orient Express, Chicken on Inca Gold			19,00	
	34	BOWL: Chicken teriyaki bowl			20,00	