



MONDAY 27/10/2025

SOUPS	1	Cucumber soup (with vegetable broth)			11,00
	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
	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	9	Red curry with tofu	soy noodles	baked green beans	18,00
VEGETARIA	10	Egg cutlets with pumpkin	potato and carrot puree	ranch sauce	18,00
N	11	Carrot soup with Indian stew			18,00
FLOUR	12	Pancakes with cheese and fruit			16,00
	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
PASTE	16	Lazy			15,00
	17	Spaghetti bolognese			17,00
	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
	21	Serbian pljeskovic 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
	26	Tapioca			10,50
	27	Crunchy yogurt			10,00
	28	Raspberry-mango mousse on cookies - sugar-free			10,50
	29	Dubai Sky			11,00
SALADS	30	Fragile Cloud			11,00
	31	GREEK SALAD			13,00
	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

Novelty!

Novelty!
New! Lactose-free
gluten-free fit dish

Novelty!

Novelty!

Novelty!



TUESDAY 28/10/2025

SOUPS		1 Tomato soup with pasta (in vegetable broth)		11,00	Novelty!	
MEAT	2	Cauliflower with truffle oil and chicken		12,00		
	3	Pumpkin cream (with vegetable broth)		12,00		
	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	
VEGAN	7	Homemade cabbage rolls in tomato sauce	mashed potatoes	carrots with peas	20,00	gluten-free
	8	Thai roll with chicken			16,00	
	9	Lecho with spicy seitan	parboiled rice	broccoli	18,00	Novelty!
VEGETARIA	10	Savory pumpkin pancakes		herbal yogurt	18,00	
N	11	Spinach pie with Greek-style vegetable sauce			18,00	
FLOUR	12	Pancakes with chocolate cheese and banana			16,00	Novelty!
	13	Savory pancakes with Hokkaido and tofu		dried tomato pesto	18,00	
	14	Bao with pulled pork, pickled cucumber and sesame with garlic aioli			21,00	
	15	Pierogi with meat		onion with bacon	17,00	
	16	Lazy			15,00	
PASTE	17	Spaghetti bolognese			17,00	
	18	Penne carbonara			17,00	
	19	Linguine with pork and yellow zucchini in white wine			18,00	Novelty!
	20	Chicken liver with cinnamon apple	baked potatoes	cranberry gel	17,00	
SMALL	21	Rogan josh with pork	basmati	baby carrots with coriander	18,00	lactose-free
	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	
	25	Coconut oatmeal with plums and expanded amaranth			10,50	
DESSERTS	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)		
2	Hungarian with peppers and pork		
3	Japanese Ramen with beef and noodles		
MEAT			
4	Pork chop	mashed potatoes	fried cabbage
5	Roasted pork neck in bread sauce	beetroot dumplings	dill salad
6	Breaded fish	baked potatoes	sauerkraut salad
7	Chicken fillet in a curcumin marinade	baked green vegetables	pumpkin dip
8	Thai roll with chicken		
VEGAN			
9	Indian stew with pumpkin and lentils	basmati	baby carrots
VEGETARIA			
10	Minced cutlet with white vegetables	spinach puree	cold beets
N			
11	Zucchini with tikka masala stew		
FLOUR			
12	Pancakes with cheese and fruit		
13	Peach pancakes with cottage cheese and rice flakes		pineapple dip
14	Challah with BBQ pulled pork, caramelized onions, and cheddar cheese		mango chutney
15	Ukrainian dumplings		onion with parsley
16	Lazy		
PASTE			
17	Spaghetti bolognese		
18	Penne carbonara		
19	Oriental udon with chicken and bamboo shoots		
SMALL			
20	Hungarian pork goulash	gnocchi	coleslaw
21	Mexican beef chili con carne	basmati	baked broccoli
22	Ground	mashed potatoes	fried beets
23	Tortilla with chicken and vegetables		cheese dip
24	Chipotle Cheeseburger		
25	High-protein brownie-style oatmeal with cranberries		
26	Tapioca		
27	Crunchy yogurt		
28	Skyrnik - sugar-free		
29	Tiramisu		
30	3 bit		
DESSERTS			
31	GREEK SALAD		
32	SMALL SALAD: Vege, Chicken with egg, Chicken with beetroot, Chicken and orange		
33	PREMIUM SALAD: Gyros, Beetroot with smoked cottage cheese, Well, it's from Sweden, Spicy Turkish, Grilled couscous		
34	BOWL: Baked salmon bowl		

Novelty!

lactose-free

New! Fit dish

Novelty!

gluten-free



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
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
8 Thai roll with chicken				16,00
9 Noodles with tofu and vegetables			soy sauce	18,00
10 Baked beans		basmati	broccoli	18,00
11 Croquettes with pumpkin, cheese and mushrooms				18,00
12 Snickers-style pancakes				16,00
13 Pancakes with roasted almonds and fruit			peach yogurt	18,00
14 Bandit's Pancake			pickled cucumber salad	18,00
15 Sweet dumplings with cheese			sweet cream	17,00
16 Lazy				15,00
17 Spaghetti bolognese				17,00
18 Penne carbonara				17,00
19 Mac and cheese with chicken and sweet potatoes				18,00
20 Sous vide pork loin in mango-passion fruit sauce		pumpkin dumplings	fried beets	18,00
21 Curry with turkey, leek and pepper		rice	green beans	18,00
22 Pozharsky		mashed potatoes	carrots with peas	17,00
23 Tortilla with pork highlander style			cranberry dip	17,00
24 Smoked paprika cheeseburger				20,00
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
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(n)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)		
2	Pea soup with smoked bacon		
3	Tom Kha Gai with chicken		
MEAT			
4	Swiss cutlet	mashed potatoes	carrots with peas
5	Beef roulade with pumpkin and brine cheese	dumplings	beetroot salad
6	Baked salmon	baked potatoes	blanched spinach
7	Chicken cutlets with pumpkin	baked vegetables	carrot sauce
8	Thai roll with salmon		
VEGAN			
9	Cabbage roll with vegetables, lentils and groats in sweet potato sauce	boiled potatoes	fried carrots
10	Tofu caprese in basil marinade	butter puree	beetroot with balsamic cream
11	Pumpkin with vegetable stew		
FLOUR			
12	Pancakes with cheese and fruit		
13	Tart with spinach, blue cheese and nuts		
14	Chicken lasagna bolognese		
15	Pierogi with cabbage and mushrooms		onion with parsley
16	Lazy		
PASTA			
17	Spaghetti bolognese		
18	Penne carbonara		
19	Tagliatelle with salmon in dill sauce		
SMALL			
20	Fish with gzik	potatoes with dill butter	
21	Brazilian feijoada with pork	rice	kale salad
22	Ground	mashed potatoes	fried beets
23	Tortilla with pork ham and pickles		chive dip
24	Chipotle Cheeseburger		
DESSERTS			
25	High-protein oatmeal with peanut butter and raspberries		
26	Tapioca pandan		
27	Crunchy yogurt		
28	Keto monte - sugar free		
29	Halloween pumpkin dessert		
30	Halloween Dessert "Witch's Elixir"		
SALADS			
31	GREEK SALAD		
32	SMALL SALAD: Italian chicken, roasted turkey, Caprese, Hawaiian		
33	PREMIUM SALAD: Nicoise, Chicken Mango, Cypriot Spinach, Orient Express, Chicken on Inca Gold		
34	BOWL: Chicken teriyaki bowl		