



10 – 14 January, 2022 Limanowskiego Campus

Standard and Natural Menu

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Art'Impression Catering
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Monday

SOUP

Cucumber soup [celery, milk]

SET (meat)

Beef stew [wheat], noodles [wheat], string beans

Set (Vege)

Tart with vegetables and tofu [wheat, milk, eggs,], garlic dip [milk] mix of lettuces with carrots in vinaigrette sauce [mustard, sulphites]

DESSERT(extra paid)

Apple pie

Tuesday

SOUP

Cream of baked tomatoes [milk, celery]

SET (meat)

Breaded chicken fillet [eggs, wheat], mashed potatoes [milk], steamed vegetables

Set (Vege)

Vegetables stew with chickpeas, barley [barley], cabbage salad with paprika in vinaigrette sauce [mustard, sulphites]

DESSERT (extra paid)

Taroletka with fruit

Wednesday

SOUP

Chicken noodle soup [wheat, eggs]

SET (meat)

Chicken Cacciatore [wheat], rice, corn

Set (Vege)

Pearl couscous with mint, vegetables and feta cheese [wheat, milk], mixed salad with vegetables in a vinaigrette sauce [sulphites, mustard]

DESSERT (extra paid)

Cacao muffin

Thursday

SOUP

Solferino soup [milk, celery]

SET (meat)

Jerry chicken [barley, fish], baked potatoes, peas

Set (Vege)

Broccoli cutlet with sunflower seeds [eggs, wheat], vegetable salsa, couscous [wheat], mixed lettuce in a vinaigrette sauce [sulphites, mustard]

DESSERT (extra paid)

Cake "Ribs"

Friday

SOUP

Tomato soup with noodles [milk, wheat, eggs]

SET (meat)

Breaded fish fillet [wheat, eggs, fish, milk], rice, broccoli

Set (Vege)

Penne with creamy spinach sauce with dried tomatoes [wheat, milk, sulphites], mix of lettuces with radish sprouts in vinaigrette sauce [sulphites, mustard]

DESSERT (extra paid)

Millet Raffaello