



MONDAY
27/04/2026



SOUPS



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|---|--------------|
| 1. Cucumber soup (with vegetable broth) | 11,00 |
| 2. White borscht with sausage | 12,00 |
| 3. Miso with wakame and tofu | 12,00 |

MAIN COURSES



MEAT

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|---|---|
| 4. Cordon bleu, mashed potatoes, carrots with peas | 21,50 |
| 5. Beef meatballs in lime-mint sauce, spätzle, baby carrots | 23,50 |
| 6. Breaded chicken thighs, baked potatoes, Coleslaw | 20,50
<small>lactose-free</small> |
| 7. Grilled chicken fillet, steamed green vegetables, beetroot dip | 20,50
<small>Fit dish</small> |
| 8. Thai roll with chicken | 16,00 |



VEGAN

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| 9. Tofu and edamame stew, rice noodles, carrot salad | 18,50 |
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VEGE

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| 10. Breaded Camembert with cranberries, pearl couscous with herbs, broccoli | 18,50 |
| 11. Carrot soup with Indian stew, | 18,50 |



FLOUR

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| 12. Pancakes with cheese and fruit | 16,50 |
| 13. Gnocchi in a creamy cheese and broccoli sauce, baked cherry tomatoes, arugula | 18,50 |
| 14. Meat croquettes, | 18,50 |
| 15. Pierogi with spinach and feta cheese, cream sauce | 19,00 |
| 16. Lazy | 16,00 |

PASTA

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| 17. Spaghetti bolognese | 17,50 |
| 18. Penne carbonara | 17,50 |
| 19. Gemmeli with pork in asparagus sauce | 19,00 |

SMALL

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|---|--------------|
| 20. Pork neck baked in its own sauce, bulgur, fried cabbage with dill | 18,50 |
| 21. Tikka masala with chicken, basmati, green string beans | 18,50 |
| 22. Ground, mashed potatoes, fried beets | 18,00 |
| 23. Tortilla with pork and mushroom, wasabi dip | 17,00 |
| 24. Chipotle Cheeseburger | 20,00 |

DESSERTS



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|--|--------------|
| 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. Broken glass | 11,00 |
| 30. Fragile Cloud | 11,00 |

SALADS



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|---|--------------|
| 31. GREEK SALAD | 14,00 |
| 32. SMALL SALAD: Oyster mushrooms, tuna on pasta, spicy chicken, gyros | 14,50 |
| 33. PREMIUM SALAD: Sweet chili turkey, 4 cheeses, Capro rosso, Mild Greek, Fried potato | 19,50 |
| 34. BOWL: Bowl Color Palette | 20,50 |

SUSHI




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|----------------------|--------------|
| 35. Raw salmon set | 28,00 |
| 36. Baked salmon set | 28,00 |
| 37. Mixed set | 28,00 |
| 38. Shrimp set | 28,00 |



TUESDAY
28/04/2026



SOUPS

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|--|--------------|
| 1. Tomato soup with pasta (in vegetable broth) | 11,00 |
| 2. Zacierkowa with bacon | 12,00 |
| 3. Pumpkin cream (with vegetable broth) | 12,00 |



MAIN COURSES

MEAT

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|---|--------------|
| 4. De vollaille, mashed potatoes, fried beets | 21,50 |
| 5. Provençal pork goulash, Silesian dumplings, young cabbage with dill | 20,50 |
| 6. Crispy pork loin, baked potatoes, Jewish salad | 20,50 |
| 7. Homemade cabbage rolls in tomato sauce, mashed potatoes, carrots with peas | 20,50 |
| 8. Thai roll with chicken | 16,00 |



VEGAN

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| 9. Seitan with creamy tikka masala sauce, soy noodles, sweet chili peas | 18,50 |
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VEGE

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| 10. White bean cutlets in spinach sauce, beetroot groats, broccoli | 18,50 |
| 11. Spinach pie with Greek-style vegetable sauce, | 18,50 |



FLOUR

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|---|--------------|
| 12. Pancakes with chocolate cheese and banana | 16,50 |
| 13. Green pancakes with spinach, dried tomato and cheese, tomato and pepper dip | 18,50 |
| 14. Bao with pulled pork, pickled cucumber and sesame with garlic aioli, | 21,00 |
| 15. Pierogi with meat, onion with bacon | 19,00 |
| 16. Lazy | 16,00 |



PASTA

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|---|--------------|
| 17. Spaghetti bolognese | 17,50 |
| 18. Penne carbonara | 17,50 |
| 19. Turkey Linguine in Herb Cream Sauce with Brussels Sprouts | 19,00 |

SMALL

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|---|---|
| 20. Chicken liver, baked potatoes, red cabbage and apple salad | 18,00
<small>lactose-free</small> |
| 21. Greek frittata with ground beef, peppers, olives and brine cheese, garlic sauce | 21,00 |
| 22. Pozharsky, mashed potatoes, carrots with peas | 18,00 |
| 23. Tortilla with breaded chicken and vegetables, sambal dip | 17,00 |
| 24. Smoked paprika cheeseburger | 20,00 |



DESSERTS

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| 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. Peach dessert with amaretto | 11,00 |
| 30. Snickers | 11,00 |



SALADS

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|---|--------------|
| 31. GREEK SALAD | 14,00 |
| 32. SMALL SALAD: Beetroot with orange, Blue Pear, Chicken broccoli grape, Chicken on groats | 14,50 |
| 33. PREMIUM SALAD: Sheikah, Pear with orange, Keto qura, Salmon with egg, Empress | 19,50 |
| 34. BOWL: Falafel bowl | 20,50 |



SUSHI

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|----------------------|--------------|
| 35. Raw salmon set | 28,00 |
| 36. Baked salmon set | 28,00 |
| 37. Mixed set | 28,00 |
| 38. Shrimp set | 28,00 |



WEDNESDAY
29/04/2026



SOUPS

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|---|--------------|
| 1. Oyster mushroom tripe (in vegetable broth) | 12,00 |
| 2. Goulash soup with pork | 12,00 |
| 3. Japanese Ramen with beef and noodles | 13,00 |



MAIN COURSES

MEAT

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|--|---|
| 4. Pork chop, mashed potatoes, fried beets | 21,50 |
| 5. Baked ham in thyme-mustard sauce, spinach dumplings, cauliflower | 20,50 |
| 6. Breaded fish, baked potatoes, sauerkraut salad | 22,00 |
| 7. Chicken fillet baked in teriyaki marinade, Asian-style vegetables, sambal dip | 20,50
<small>Fit dish</small> |
| 8. Thai roll with chicken | 16,00 |



VEGAN

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|---|--------------|
| 9. Green curry with asparagus and bamboo shoots, colored rice, baby carrots | 18,50 |
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VEGE

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| 10. Egg cutlet with chives, butter potatoes, red cabbage | 18,50 |
| 11. Zucchini with tikka masala stew, | 18,50 |



FLOUR

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|---|--------------|
| 12. Pancakes with cheese and fruit | 16,50 |
| 13. Cottage cheese pancakes with pearl couscous and raspberries, vanilla dip | 18,50 |
| 14. Challah with BBQ pulled pork, caramelized onions, and cheddar cheese, mango chutney | 19,50 |
| 15. Ukrainian dumplings, onion with parsley | 19,00 |
| 16. Lazy | 16,00 |



PASTA

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|---|--------------|
| 17. Spaghetti bolognese | 17,50 |
| 18. Penne carbonara | 17,50 |
| 19. Oriental udon with pork and mun mushrooms | 18,50 |

SMALL

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|--|---|
| 20. Pulled beef in chipotle sauce, gnocchi, baked vegetables | 21,00 |
| 21. Indian chicken karahi, basmati, green beans | 18,50
<small>lactose-free</small> |
| 22. Ground, mashed potatoes, fried beets | 18,00 |
| 23. Tortilla with roasted turkey and vegetables, herbal dip | 17,00 |
| 24. Chipotle Cheeseburger | 20,00 |



DESSERTS

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|---|--------------|
| 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. Coconut chia pudding with pineapple | 11,00 |



SALADS

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|---|--------------|
| 31. GREEK SALAD | 14,00 |
| 32. SMALL SALAD: Vege, Chicken with egg, Chicken with beetroot, Chicken and orange | 14,50 |
| 33. PREMIUM SALAD: Gyros, Beetroot with smoked cottage cheese, Planted asparagus, Spicy Turkish, Grilled couscous | 19,50 |
| 34. BOWL: Baked salmon bowl | 20,50 |



SUSHI

- | | |
|----------------------|--------------|
| 35. Raw salmon set | 28,00 |
| 36. Baked salmon set | 28,00 |
| 37. Mixed set | 28,00 |
| 38. Shrimp set | 28,00 |



THURSDAY
30/04/2026



SOUPS



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|--|--------------|
| 1. Barley soup with tomatoes (in vegetable broth) | 11,00 |
| 2. Parzybroda with pork | 12,00 |
| 3. Tomato cream with mozzarella (in vegetable broth) | 12,00 |



MAIN COURSES

MEAT

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|--|---|
| 4. Blacksmith's cutlet, mashed potatoes, fried beets | 21,50 |
| 5. Baked ribs in BBQ sauce, Silesian dumplings, red cabbage | 22,50 |
| 6. Panko-cruste chicken fingers, baked potatoes, kale salad | 20,50
<small>lactose-free</small> |
| 7. Steamed pork loin in thyme sauce, bulgur with vermicelli, young cabbage salad | 20,50
<small>Fit dish</small> |
| 8. Thai roll with chicken | 16,00 |



VEGAN

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|---|---|
| 9. Cabbage roll with red rice and mushrooms in tomato sauce, boiled potatoes, fried carrots | 18,50
<small>Novelty!</small> |
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VEGE

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|---|---|
| 10. Asparagus gratin, truffle dip | 18,50
<small>Novelty!</small> |
| 11. Mexican-Style Quasadillas, garlic dip | 18,50 |



FLOUR

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|--|--------------|
| 12. Snickers-style pancakes | 16,50 |
| 13. Tart with spinach, blue cheese and nuts, | 18,50 |
| 14. Bandit's Pancake, pickled cucumber salad | 18,50 |
| 15. Sweet dumplings with cheese, sweet cream | 19,00 |
| 16. Lazy | 16,00 |



PASTA

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|--|--------------|
| 17. Spaghetti bolognese | 17,50 |
| 18. Penne carbonara | 17,50 |
| 19. Strozzapreti with turkey in mushroom sauce | 19,00 |

SMALL

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|---|---|
| 20. Chicken roulade with carrots in cream sauce, white rice, red cabbage salad with beet greens | 18,50
<small>Novelty!</small> |
| 21. Beef with whiskey, dumplings, green vegetables | 21,00 |
| 22. Pozharsky, mashed potatoes, carrots with peas | 18,00 |
| 23. Chicken and Cheddar Tortilla, chive dip | 17,00 |
| 24. Smoked paprika cheeseburger | 20,00 |



DESSERTS

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|---|--------------|
| 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. Raspberry mousse | 11,00 |
| 30. Chip & Dale | 11,00 |



SALADS

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|---|--------------|
| 31. GREEK SALAD | 14,00 |
| 32. SMALL SALAD: Nas-por-czak, Sweet and salty pear, Chicken broccoli grape, Exotic chicken | 14,50 |
| 33. PREMIUM SALAD: Chicken from the land of O(r)Z, Grilled chicken, Oyster mushrooms on lettuce, Goat, Caesar | 19,50 |
| 34. BOWL: Pulled Pork Bowl | 20,50 |



SUSHI

- | | |
|----------------------|--------------|
| 35. Raw salmon set | 28,00 |
| 36. Baked salmon set | 28,00 |
| 37. Mixed set | 28,00 |
| 38. Shrimp set | 28,00 |