MONDAY 23.11.2026

SOUPS

1. Cucumber soup (on vegetable stock)	11,00
2. Sicilian-style soup with minced meat	12,50
3. Vietnamese pho with chicken	13,00

MAIN COURSES

MEAT

4. Schnitzel with egg, mashed potatoes, carrot with peas	22,00
5. Beef meatballs in roasting sauce, spaetzle, blanched vegetables	24,00
6. Panko chicken fingers, jacket potatoes, carrot salad	21,00
7. Grilled chicken fillet, oven-roasted vegetables, rosemary dip	21,00
8. Thai roll with chicken	17,00

VEGAN

9. Tofu and edamame stew, rice noodles with coriander, sweet chili broccoli	19,00

VEGE

10. Egg cutlet with chives, carrot puree, chive dip	19,00
11. Carrot loaf with Indian-style stew	19,00

FLOUR

12. Crepes with cheese and fruit	17,00
13. Rolls with pulled pork and gochujang paste, sesame dip	19,50
14. Meat croquettes	18,50
15. Dumplings with spinach and feta, sour cream sauce	19,00
16. Lazy dumplings (sweet cheese dumplings)	16,50

PASTA

17. Spaghetti bolognese	18,00
18. Penne carbonara	18,00
19. Thai-style soy noodles with pork	19,00

SMALL

20. Roasted pork neck in mustard sauce, potato slices, sauteed cabbage with dill	19,00
21. Khinkali dumplings with meat, pearl barley, vegetable lecho	20,00
22. Meatloaf, mashed potatoes, sauteed beetroot	18,50
23. Tortilla with breaded chicken and vegetables, garlic dip	17,00
24. Chipotle cheeseburger	20,00

DESSERTS

25. High-protein vanilla oatmeal with fruit and strawberry jam	11,00
26. Tapioca pudding	11,00
27. Yogurt with crunchy granola	10,00
28. Mango tango with raspberry (sugar-free)	10,50
29. “Broken Glass” jelly cake	11,00
30. Crumbly “Cloud” cake	11,00

SALADS

31. GREEK SALAD	14,50
32. SMALL SALADS: Oyster mushrooms, Tuna pasta salad, Spicy chicken, Gyros	15,00
33. PREMIUM SALADS: Golden autumn, Sweet chilli turkey, Salmon with egg, Mild Greek, Baked potato	20,00
34. BOWL: Colour palette bowl	21,00

SUSHI

35. Raw salmon set	30,00
36. Baked salmon set	30,00
37. Mixed set	30,00
38. Set with shrimp	31,00

TUESDAY 24.11.2026

SOUPS

1. Tomato soup with noodles (on vegetable stock)	11,00
2. Zacierka noodle soup with bacon	12,50
3. Cream of pumpkin soup (on vegetable stock)	13,00

MAIN COURSES

MEAT

4. Chicken de volaille, mashed potatoes, sauteed beetroot	22,00
5. Roasted ham in horseradish sauce, Silesian dumplings, sauteed beetroot	21,00
6. Pumpkin seed-breaded pork loin, roasted potatoes, coleslaw	21,00
7. Homemade cabbage roll in tomato sauce, mashed potatoes, carrot with peas	21,00
8. Thai roll with chicken	17,00

VEGAN

9. White bean cutlet in spinach sauce, beetroot pearl barley, broccoli	19,00

VEGE

10. Seitan in creamy tikka masala sauce, soy noodles, green beans	19,00
11. Spinach pie with Greek-style vegetable sauce	19,00

FLOUR

12. Crepes with chocolate cheese filling and banana	17,00
13. Rolls with panko-breaded chicken, aioli	19,50
14. Bao YIN YANG buns with pulled pork, pickled cucumber and sesame, garlic aioli	21,00
15. Meat dumplings, onion with bacon	19,00
16. Lazy dumplings (sweet cheese dumplings)	16,50

PASTA

17. Spaghetti bolognese	18,00
18. Penne carbonara	18,00
19. Udon with chicken and vegetables with toasted sesame	19,00

SMALL

20. Poultry liver with cinnamon apple, boiled potatoes with dill, cranberry in jelly	19,00
21. Asian beef with mango, rice noodles, coriander salad	21,50
22. Pozharsky cutlet, mashed potatoes, carrot with peas	18,50
23. Tortilla with chicken and mun mushrooms, wasabi dip	17,00
24. Smoked paprika cheeseburger	20,00

DESSERTS

25. Coconut oatmeal with plum and puffed amaranth	11,00
26. Tapioca pudding	11,00
27. Yogurt with crunchy granola and mango-passionfruit mousse	10,00
28. Banao - sugar-free	10,50
29. Peach dessert with amaretto	11,00
30. Snickers cake	11,00

SALADS

31. GREEK SALAD	14,50
32. SMALL SALADS: Beetroot with orange, Blue Pear, Chicken broccoli grape, Chicken on groats	15,00
33. PREMIUM SALADS: Sheikh, Pear with orange, Keto chicken, A pinch of autumn, Empress	20,00
34. BOWL: Falafel bowl	21,00

SUSHI

35. Raw salmon set	30,00
36. Baked salmon set	30,00
37. Mixed set	30,00
38. Set with shrimp	31,00

WEDNESDAY 25.11.2026

SOUPS

1. Vegetable soup (on vegetable stock)	11,00
2. Goulash soup with pork	12,50
3. Oriental curry soup with chicken and rice noodles	13,00

MAIN COURSES

MEAT

4. Breaded pork cutlet, mashed potatoes, sauteed cabbage	22,00
5. Provencal pork goulash, spinach dumplings, cauliflower	21,00
6. Corn flake-breaded chicken breast, roasted potatoes, leek salad	21,00
7. Teriyaki-marinated roasted chicken fillet, Asian-style vegetables, sambal dip	21,00
8. Thai roll with salmon	18,00

VEGAN

9. Falafel with sesame dip, spinach pearl barley, roasted broccoli	19,00

VEGE

10. Peach pancakes with cottage cheese and rice flakes, strawberry dip	19,00
11. Stuffed courgette with tikka masala goulash	19,00

FLOUR

12. Crepes with cheese and fruit	17,00
13. Ham and cheese rolls, thousand island dip	19,50
14. Challah bun with bbq pulled pork, caramelized onion and cheddar, mango chutney sauce	20,00
15. Ukrainian dumplings, onion with parsley	19,00
16. Lazy dumplings (sweet cheese dumplings)	16,50

PASTA

17. Spaghetti bolognese	18,00
18. Penne carbonara	18,00
19. Tagliatelle with salmon in dill sauce	20,00

SMALL

20. Fish with cottage cheese spread, potatoes with dill butter	21,50
21. Pulled beef in bbq sauce, potato slices, corn on the cob	21,50
22. Meatloaf, mashed potatoes, sauteed beetroot	18,50
23. Tortilla with roasted turkey and vegetables, herb dip	17,00
24. Chipotle cheeseburger	20,00

DESSERTS

25. High-protein brownie-style oatmeal with cranberry	11,00
26. Tapioca pudding	11,00
27. Yogurt with crunchy granola	10,00
28. Skyrnik - sugar-free	10,50
29. Tiramisu	11,00
30. Coconut chia pudding with pineapple	11,00

SALADS

31. GREEK SALAD	14,50
32. SMALL SALADS: Smoked pumpkin, Chicken with egg, Chicken with beetroot, Chicken with orange	15,00
33. PREMIUM SALADS: Gyros, Beetroot with smoked curd, Grilled chicken, Spicy Turek, Grilled couscous	20,00
34. BOWL: Baked salmon bowl	21,00

SUSHI

35. Raw salmon set	30,00
36. Baked salmon set	30,00
37. Mixed set	30,00
38. Set with shrimp	31,00

THURSDAY 26.11.2026

SOUPS

1. Barley soup with tomatoes (on vegetable stock)	11,00
2. Parzybroda cabbage soup with pork	12,50
3. Cream of tomato soup with mozzarella (on vegetable stock)	13,00

MAIN COURSES

MEAT

4. Blacksmith's cutlet, mashed potatoes, sauteed beetroot	22,00
5. Pulled ribs in their own sauce, Silesian dumplings, red cabbage	23,00
6. Oat-breaded chicken drumsticks, baked potatoes, kale salad	21,00
7. Steamed pork loin in thyme sauce, bulgur with vermicelli, roasted pumpkin	21,00
8. Thai roll with chicken	17,00

VEGAN

9. Cabbage roll with groats and mushrooms in tomato sauce, creamy mash, sauteed carrot	19,00

VEGE

10. Root vegetable and blue cheese gratin, truffle sauce	19,00
11. Tart with spinach, blue cheese and nuts	19,00

FLOUR

12. Crepes a la snickers	17,00
13. Roasted chicken fillet rolls, herb pesto on yogurt	19,50
14. Highwayman-style potato pancake, sour cream with chives	19,00
15. Sweet cheese dumplings, sweet cream	19,00
16. Lazy dumplings (sweet cheese dumplings)	16,50

PASTA

17. Spaghetti bolognese	18,00
18. Penne carbonara	18,00
19. Strozzapreti with chicken in mushroom sauce	19,00

SMALL

20. Turkey leg in plum sauce, dumplings, broccoli with brined cheese	19,00
21. Whisky beef, gnocchi, green vegetables	21,50
22. Pozharsky cutlet, mashed potatoes, carrot with peas	18,50
23. Tortilla with chicken and cheddar cheese, chive dip	17,00
24. Smoked paprika cheeseburger	20,00

DESSERTS

25. Oatmeal with white chocolate and cherry jam	11,00
26. Tapioca pudding	11,00
27. Yogurt with crunchy granola	10,00
28. Protein vanilla pudding - sugar-free	10,50
29. Raspberry mousse	11,00
30. Chip & Dale cake	11,00

SALADS

31. GREEK SALAD	14,50
32. SMALL SALADS: Nas-por-czak, Sweet & salty pear, Chicken broccoli grape, Exotic chicken	15,00
33. PREMIUM SALADS: Chicken from the land of O(r)Z, Plum with pumpkin, Oyster mushrooms on lettuce, Chicken with pumpkin, Cae	20,00
34. BOWL: Pulled pork bowl	21,00

SUSHI

35. Raw salmon set	30,00
36. Baked salmon set	30,00
37. Mixed set	30,00
38. Set with shrimp	31,00

FRIDAY 27.11.2026

SOUPS

1. Ukrainian borscht (on vegetable stock)	11,00
2. Cheese soup with minced pork	12,50
3. Malaysian soup with sweet potato and chicken	13,00

MAIN COURSES

MEAT

4. Swiss-style cutlet, mashed potatoes, carrot with peas	22,00
5. Hungarian beef bogracs, potato dumplings, Chinese cabbage salad	24,00
6. Baked salmon, roasted potatoes, blanched spinach	24,00
7. Five-flavour chicken, basmati rice, oriental salad	21,00
8. Thai roll with salmon	18,00

VEGAN

9. Chickpea and courgette burger, pearl barley risotto with sun-dried tomatoes, aioli	19,00

VEGE

10. Yellow curry with cauliflower and sugar snap peas, long-grain rice, roasted carrot	19,00
11. Potato pancake with vegetable goulash	19,00

FLOUR

12. Crepes with cheese and fruit	17,00
13. Turkey rolls with mung bean sprouts, teriyaki-coriander dip	19,50
14. Gnocchi in Hungarian sauce with minced pork	18,50
15. Dumplings with cabbage and mushrooms, onion with parsley	19,00
16. Lazy dumplings (sweet cheese dumplings)	16,50

PASTA

17. Spaghetti bolognese	18,00
18. Penne carbonara	18,00
19. Squid ink tagliatelle with shrimp in butter-wine sauce	24,00

SMALL

20. Fish & chips with beetroot ketchup, sauerkraut salad	24,00
21. Chicken breast in wild garlic sauce, turmeric mash, coleslaw	19,00
22. Meatloaf, mashed potatoes, sauteed beetroot	18,50
23. Tortilla with bacon and vegetables, mustard dip	17,00
24. Chipotle cheeseburger	20,00

DESSERTS

25. High-protein oatmeal with peanut butter and raspberries	11,00
26. Pandan tapioca pudding	11,00
27. Yogurt with crunchy granola	10,00
28. Keto monte - sugar-free	10,50
29. Panna cotta with strawberries	10,00
30. Halva cake	11,00

SALADS

31. GREEK SALAD	14,50
32. SMALL SALADS: Italian chicken, Roasted turkey, Caprese, Hawaiian	15,00
33. PREMIUM SALADS: Nicoise, Smoked curd with chicken, Spicy pumpkin, Cypriot spinach, Chicken on Inca gold	20,00
34. BOWL: Chicken teriyaki bowl	21,00

SUSHI

35. Raw salmon set	30,00
36. Baked salmon set	30,00
37. Mixed set	30,00
38. Set with shrimp	31,00