

# MENU

03/18/2019 - 03/24/2019

Price (Kč)



## Monday 18th March, 2019

menu 1	120 g Pork shoulder roasted with ginger, rice (Allergens: 1)	71	89
menu 2	120 g Beef neck stewed with horseradish cream sauce and bread dumplings (Allergens: 1, 3, 7, 9)	81	99
menu 3	120 g Turkey pilaf with vegetable and cheese, beet-root salad (Allergens: 7, 12)	91	109
menu 4	300 g Lettuce with tomatoes, mozzarella, slices and poached egg (Allergens: 3, 7)	69	89
menu 5	150 g Chicken breast with dried ham and cheddar, basil bulgur (Allergens: 7, 12)	102	120
menu 6	150 g Pork medallions with onion chutney, potato chips (Allergens: 1, 12)	116	133
menu 7	300 g Pasta with mushrooms, green onion and cheese (Allergens: 1, 7)	95	113

## Tuesday 19th March, 2019

menu 1	120 g Pork shoulder with peas and carrot, steamed rice (Allergens: 1, 9)	71	89
menu 2	120 g Vegetable rissole with cheese and chicken, roasted potato slices (Allergens: 1, 3, 7)	81	99
menu 3	120 g Beef slice with mushrooms and olives with dumplings (Allergens: 1, 7, 12)	91	109
menu 4	300 g Potato rolls with poppy seed, butter and sugar (Allergens: 1, 3, 7)	69	89
menu 5	350 g pudding with poultry and cauliflower and vegetable salad (Allergens: 1, 3, 7, 9)	102	120
menu 6 premium	150 g Trout fillet roasted in butter, potato puree and ratatouille vegetables (Allergens: 4, 7, 9)	145	145
menu 7	300 g Spaghetti Aglio Olio peperoncino, cheese (Allergens: 1, 3, 7)	95	113

## Wednesday 20th March, 2019

menu 1	120 g Pork with vegetables, onion jam, baked potatoes (Allergens: 12)	71	89
menu 2	120 g Risotto with chicken and grilled vegetables (Allergens: 9)	81	99
menu 3	120 g Baked zucchini gondola with bolognese salsa, gratinated with cheese ,grenaille (Allergens: 1, 7)	91	109
menu 4	300 g Soufle with dried tomatoes and olives (Allergens: 1, 3, 12)	69	89
menu 5	150 g Chicken stuffed with asparagus and cheese, mushroom rice (Allergens: 1, 7, 12)	102	120
menu 6	150 g Fried camembert with butter potatoes and tartar sauce and cranberries (Allergens: 1, 3, 7, 12)	116	133
menu 7	300 g Pasta with chopped tomatoes, zucchini and eggplant (Allergens: 1, 3, 7, 12)	95	113

## Thursday 21st March, 2019

menu 1	120 g Szeged goulash with cream and dumplings	71	89
menu 2	120 g Mashed beef with boiled potatoes and lamb's lettuce	81	99
menu 3	120 g Pancake with poultry meat and corn, béchamel cream with cream (Allergens: 1, 3, 7)	91	109
menu 4	300 g Warm salad of grilled vegetables, and potato chips	69	89
menu 5	150 g Turkey cubes fried in pea batter, mashed potatoes with onion (Allergens: 1, 3, 7)	102	120
menu 6 premium	150 g Rabbit leg confit with Brussels sprouts, potato gratin (Allergens: 1, 7)	145	145
menu 7	300 g Tortellini with pork and chanterelle cheese sauce (Allergens: 1, 3, 7, 12)	95	113

## Friday 22nd March, 2019

menu 1	120 g Znojmo pork cubes with bread dumplings (Allergens: 1, 3, 7, 12)	71	89
menu 2	120 g Steak of pork neck with potato dumplings and spinach (1,3,7) (Allergens: 1, 3, 7)	81	99
menu 3	120 g Sea pike with wine sabayone and mashed potatoes with leek (Allergens: 1, 3, 4, 7)	91	109
menu 4	300 g Soya cubes with vegetable and celery, steamed rice (Allergens: 6)	69	89
menu 5	150 g Deep fried chicken nuggets with buttery potato purée and cucumber salad (Allergens: 1, 3, 7)	102	120
menu 6	150 g Turkey breast marinated with yoghurt and coriander, potato croquet (Allergens: 1, 3, 7)	116	133
menu 7	300 g Pasta with curry sauce, chicken cubes and peas (Allergens: 1, 3, 7)	95	113



Delta price



price for non-residents Delta building 11:00 - 12:30

