

**MUSA CATERING MENU FOR PANDA/CENTRAL POINT MENU November 2020**

**MUSA CATERING MENU FOR PANDA/CENTRAL POINT- MENU November 2020, 2.-6.11. & 9.-13.11.**

	MORNING SNACK	SOUP	MAIN DISH	MAIN VEGETARIAN	MAIN LACTOSE-FREE	MAIN GLUTEN-FREE	SIDE DISH	AFTERNOON SNACK
<b>MONDAY</b>	Piškoty with milk (1,7)	Cream of root vegetables (7)	Moroccan chicken, cous cous, yoghurt dip (1,7)	Cous cous with vegetables and fried egg (1,3)	Moroccan chicken, cous cous,(1)	Moroccan chicken, rice/ millet, yoghurt dip (7)	Tomato salad with red onion	Fruit kefir, fresh roll (7)
<b>TUESDAY</b>	Yoghurt, fresh fruits (7)	Bramboračka soup (9)	Fried fish with mashed potatoes (1,3,4,7)	Bean and veg ragout, mashed potatoes (7)	Fried fish with boiled potatoes (4)	Natural fish with mashed potatoes (4,7)	Cucumber salad	Homemade pizza rolls (1,7)
<b>WEDNESDAY</b>	Croissant (1,7)	Beef broth with meat and noodles (1,9)	Red Lentil ragout with spaghetti (1,7)	Red Lentil ragout with spaghetti (1,7)	Red Lentil ragout with spaghetti (1)	Red Lentil ragout with gluten free spaghetti (7)	Pickles	Fresh fruits
<b>THURSDAY</b>	Tortilla with ham, veg (1)	Minestrone (9)	Beef Stroganoff, rice (7)	Soy meat Stroganoff, rice (6,7)	Beef Stroganoff, rice	Beef Stroganoff, rice (7)	Apple	Giant cous cous salad with chicken and veg (1)
<b>FRIDAY</b>	Muesli bars (1,8)	Mung bean soup with turmeric (9)	Pulled pork burger, baked potatoes, dip (1,3,7)	Chickpea burger, baked potatoes, dip (1,3,7))	Pulled pork burger, baked potatoes, dip (1,3)	Pulled pork burger, baked potatoes, dip (1,3,7)	Mixed green salad	Fresh fruits

	MORNING SNACK	SOUP	MAIN DISH	MAIN VEGETARIAN	MAIN LACTOSE-FREE	MAIN GLUTEN-FREE	SIDE DISH	AFTERNOON SNACK
<b>MONDAY</b>	Fruit yoghurt (7)	Cream of broccolli and pea soup (7)	Groats risotto with turkey and vegetables, cheese (1,7)	Groats risotto with vegetables, cheese (1,7)	Groats risotto with turkey and vegetables (1)	Rice risotto with turkey and vegetables, cheese (7)	Pickles	Roulade with chocolate cream (1,3,7)
<b>TUESDAY</b>	Bun with butter and veg (1,7)	Cream of red lentil soup (7,9)	Swedish meatballs (beef + pork) with mashed potatoes (1,7)	Lentil balls with mashed potatoes (3,7)	Swedish meatballs with boiled potatoes (1)	Swedish meatballs with mashed potatoes (7)	Cranberry compote	Fresh fruits
<b>WEDNESDAY</b>	Fruit cake (1,3,7)	Chicken broth with parsley dripping (1,3,9)	Ravioli with sundried tomatoes, basil and ricotta, parmesan (1,3,7)	Ravioli with sundried tomatoes, basil and ricotta, parmesan (1,3,7)	Pasta with tomato sauce (1)	Gluten free pasta with tomato sauce, parmesan (7)	Mixed green salad	Cheese and grapes (7)
<b>THURSDAY</b>	Tortilla with ham (1)	Tomato soup (9)	Pork, sauerkraut and potato dumplings (1,3,7)	Smoked tofu, sauerkraut and potato dumplings (1,3,6,7)	Pork, sauerkraut and potato dumplings (1,3)	Pork, sauerkraut and gluten free dumplings (3,7)	Apple	Bread with fish spread, cucumber (1,4,7,10)
<b>FRIDAY</b>	Warm oats porridge with cinnamon and apples (1)	Vegetable broth with yeast dumplings (9)	Chicken roulade, boiled potatoes (1,3)	Fried egg, veg and boiled potatoes (3)	Chicken roulade, boiled potatoes (1,3)	Chicken roulade, boiled potatoes (1,3)	Cucumber salad	Fresh fruits

Allergens: 1-Cereals containing gluten, 2- Crustaceans and products made from them, 3- Eggs and products made from them, 4- Fish and products made from them, 5-Peanuts and products from them, 6- Soybeans and product made from them, 7- Milk and products made from it, 8- Nuts , 9- Celery and products made from it, 10 - Mustard and products made from it, 11- Sesame seeds and products made from them, 12- Sulfur dioxide and sulphites, 13 - Lupines and products made from it, 14 - Molluscs and products made from them

**MUSA CATERING MENU FOR PANDA/CENTRAL POINT - MENU November 2020, 16.-20.11. & 23.-30.11.**

	MORNING SNACK	SOUP	MAIN DISH	MAIN VEGETARIAN	MAIN LACTOSE-FREE	MAIN GLUTEN-FREE	SIDE DISH	AFTERNOON SNACK
<b>MONDAY</b>	Corn flakes with milk (7)	Lentils soup (9)	Turkey on paprika sauce, rice (7,9)	Chickpeas on paprika sauce, rice (7,9)	Turkey on paprika sauce, rice (9)	Turkey on paprika sauce, rice (7,9)	Carrot salad with celery (7,9)	Fresh fruit
<b>TUESDAY</b>	Fresh roll with cheese and veg (1,7)	Cream of cauliflower soup with croutons (1,7)	Pork in carrots, boiled potatoes (9)	Soy meat and carrots, boiled potatoes (6,9)	Pork and carrots, boiled potatoes (9)	Pork and carrots, boiled potatoes (9)	Cucumber salad	Buchty with curd, plum jam and poppy seeds (1,3,7,8)
<b>WEDNESDAY</b>	Gingerbread cake (1,3,7)	Fish soup (4,9)	Spinach lasagne (1,3,7)	Spinach lasagne (1,3,7)	Pasta with vegetables (1)	Gluten free pasta with vegetables	Apple	BLT sandwich (1,7)
<b>THURSDAY</b>	Knackerbrot and cream cheese (1,7)	Cream of mushroom soup (7,9)	Chicken cordon bleu, mashed potatoes (1,3,7)	Fried egg with veg and mashed potatoes (3,7)	Chicken schnitzel, boiled potatoes (1,3)	Natural chicken steak, mashed potatoes (7)	Tomato salad	Fresh fruit
<b>FRIDAY</b>	Yoghurt with honey and nuts (7,8)	Chicken broth (9)	Boar with rosehip sauce, dumplings (1,7)	Seitan with rosehip sauce, dumplings (1,7)	Boar with rosehip sauce, dumplings (1,7)	Boar with rosehip sauce, dumplings (1,7)	Fruit compote	Egg in aspic (3)

	MORNING SNACK	SOUP	MAIN DISH	MAIN VEGETARIAN	MAIN LACTOSE-FREE	MAIN GLUTEN-FREE	SIDE DISH	AFTERNOON SNACK
<b>MONDAY</b>	Homemade granola with fruits (1,7)	Semolina soup with egg (1,3)	Chicken gyros, pita bread, rice (1)	Vegetable gyros, rice, pita (1)	Chicken gyros, pita bread, rice (1)	Chicken gyros, rice	Creamy cucumber salad (7)	Curd with fruits (7)
<b>TUESDAY</b>	Rye bread with egg spread (1,3,7)	Mexican bean soup (9)	Mahi mahi fish, lemon sauce, cous cous (1,4,7)	Cous cous with vegetables (1)	Mahi mahi fish, lemon sauce, cous cous (1,4)	Mahi mahi fish, lemon sauce, cous cous (1,4,7)	Warm vegetable salad	Fresh fruits
<b>WEDNESDAY</b>	Tortilla with ham (1)	Cream of venison soup (7,9)	Fussilli with pesto sauce (1,7)	Fussilli with pesto sauce (1,7)	Fussilli with pesto sauce (1)	Gluten free fussilli with pesto sauce (7)	Mixed green salad	Baked pancakes with fruits (1,3,7)
<b>THURSDAY</b>	Yoghurt, fruit jam (7)	Pea cream with sour cream (7,9)	Thanksgiving-turkey, stuffing, mashed potatoes, cranberries (1,3,7)	Vegetarian quiche (1,3,7)	Thanksgiving-turkey, stuffing, boiled potatoes, cranberries (1,3)	Thanksgiving-turkey, mashed potatoes, cranberries (7)	Corn	Pumpkin pie
<b>FRIDAY</b>	Bread with butter and cheese (1,7)	Chicken broth (9)	Beef goulash, dumplings (1,9)	Soy meat goulash, dumplings (1,6,9)	Beef goulash, dumplings (1,9)	Beef goulash, gluten free dumplings (9)	Fruit compote	Carrot spread, bread (1,3,7)

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