

MENZA Restaurant JAROV

Menu from 23. 4. – 27. 4. 2018

Questions and comments should be directed to info@farao-gastro.cz

Monday:

- Soup: Tomato with Basil** (1)
Menu A5: Chicken steak baked with blue cheese, french fries
(chicken breast, cheese, spice mix) (1,7)
Menu B2: Potato dumplings stuffed with sausage, cabbage (1,3,7)
Menu B3: Salad with camembert, honey-mustard dressing
(roast pork, tomato, cucumber, pepper, onion, lettuce) (7, 10)
Menu C1: Spaghetti Toscana
(ham, pasta, sliced tomatoes, garlic, spice mix) (1,3,7)
Dinner: Sweet and sour chicken mix, rice
(chicken breast, tomato juice, pineapple, pepper, onion, spice mix) (6)

Tuesday:

- Soup: Chicken broth with droppings** (1,3)
Menu A5: Chicken roll, potato wedges
(chicken breast, cheese, spinach, spice mix) (1,7)
Menu B2: Pork on wine, bread dumplings / rice
(pork leg, onion, puree, red wine, spice mix) (1,3,7)
Menu B3: Pasta salad with ham and cheese
(tomato, cucumber, pepper, lettuce, ham, cheese, spice mix) (1,3,7)
Menu C1: Cabbage meatloaf, potatoes
(cabbage, egg, bread crumb, spice mix) (1,3,7,9)
Dinner: Chicken racks, French fries
(chicken breast, leek, pepper, onion, spice mix)

Wednesday:

- Soup: Vegetable soup with rice** (1,7)
Menu A5: Salmon with lemon, mashed potatoes
(salmon, spice mix) (4)
Menu B2: Beef sirloin, bread dumplings
(beef leg, root vegetables, cream, spice mix) (1,3,7,9)
Menu B3: Vegetable salad with chicken, american dressing
(chicken breast, tomato, cucumber, pepper, onion, lettuce) (7)
Menu C1: Penne Arabiata
(pasta, sliced tomatoes, olives, chili, spice mix) (1,3,7)
Dinner: Chicken with bamboo shoots, mashed potatoes
(chicken breast, bamboo shoots saucer, starch) (1,3,7,9)

MENZA Restaurant JAROV

Jeseniova 208, Praha 3, Telefon: 224092168

*Company FARAO GASTRO, Ltd. He is a member of the Association of Hotels and Restaurants.
Since June 2008, we certified ISO 22000 - food safety management system and HACCP certified systém*

<http://www.farao-gastro.cz>

FARAO GASTRO, s.r.o., Evropská 693/16, 160 00, zapsaná MS v Praze, odd.C, vl. 130132, IČ: 28167872

Validity from 23/4 2018 to 27/4 2018.

Edited by Tomáš Tencer- Chef

Approved by: R. Tůša – director

Thursday:

- Soup: Semolina with peas** (1)
Menu A5: Gnocchi with chicken and mushrooms
(chicken breasts, potato gnocchi, mushrooms, cream, milk, spice mix) (1,3,7)
Menu B2: Spicy pork, bread dumplings / rice
(pork shoulder, tomato paste, onion, pepper, chili mix, spice) (1,3,7)
Menu B3: Pasta salad with chicken, american dressing
(chicken breast, pasta, cucumber, lettuce, pepper, tomato) (1,3,7)
Menu C1: Vegetable Lasagne
(pasta, vegetable mix, tomato paste, milk, edam) (1,3,7)
Dinner: Bohemian style chicken, french fries
(chicken breast, cream, apples, raisins, spice mix) (1,7)

Friday:

- Soup: „Kyselica“ (sour cabbage with sausage)**
(sauerkraut, potatoes, sausage, milk, cream) (1,7)
Menu A5: Chicken steak in beer batter, crushed potatoes
(chicken breast, eggs, flour, beer, spice mix) (1,3,7)
Menu B2: Pork on garlic, bread dumplings, spinach
(pork shoulder, spinach, spice mixture) (1,3,7)
Menu B3: Vegetable salad with ham and egg
(tomato, cucumber, pepper, lettuce, ham, eggs, spice mix) (3)
Menu C1: Minced meat roll, potatoes, mustard, onion
(minced meat, eggs, flour, spice mix) (1,3)

Gram of meat in raw state: 120g, weight of attachment: 200g
The raw meat weight at the menu A is 150gr.
Numbers in brackets indicate numbers in the allergen list.
Information on allergens at the dispensary.

Opening hours: Monday - Thursday: from 11.00 to 19.15 hours Friday from 11.00 to 14.45 hours
(Food serving ends 15 min. before closing time)

From 14:00 pm except Friday, cook timer.

Additional sale and sale of beverages throughout the opening period.

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