Weekly soup:  

Strong beef broth with liver rice (mixed vegetable, spice mix, liver) (1,3,9)

Monday:  

Soup: Tripe (tripe spice mix) (1)  

MENU 1:  
Beef with garlic, spinach, potato dumplings  
(breaded steak, garlic, spinach, spice mix) (1,3)  

MENU 2:  
Pork curry, pasta  
(ham, mixed vegetable, spice mix) (3,1)  

MENU 3:  
Chicken pepper steak, rice  
(chicken breast, flour, spice mix) (1)  

MENU 4:  
Pasta salad with chicken and american dressing  
(pasta, chicken breast, lettuce, cucumber, tomato, pepper) (1,3,7,10)  

MENU selection:  
Roast pork with barbecue sauce, french fries  
(roast pork, BBQ, spice mix) (1)  

DINNER:  
Minced steak with ham and cheese, mashed potatoes  
(minced meat, ham, cheese, milk, eggs) (1,3,7,9)

Tuesday:  

Soup: Butcher soup  
(black pudding, barley, garlic, oregano, pepper, salt) (1)  

MENU 1:  
Lumberjack stew, rice  
(pork shoulder, mushrooms, sausage) (1,3)  

MENU 2:  
Spaghetti Bolognese  
(minced meat, tomato paste, seasoning mix) (1,3)  

MENU 3:  
Medallions broccoli, potatoes, tartar sauce  
(broccoli, egg, breadcrumbs, seasoning mix) (1,3,7)  

MENU 4:  
Lettuce salad with tuna and boiled egg  
(lettuce, tomato, tuna, eggs) (3,4)  

MENU selection:  
Fragile chicken strips, potato wedges, carrot dip  
(chicken breast, spice mix, mayonnaise, carrot) (3,7)  

DINNER:  
Kaplice pancake  
(smoked meat, potatoes, garlic, cabbage, marjoram, salt, pepper) (1,3,6)

Wednesday:  

Soup: Onion soup with cheese croutons  
(onion, spice mix) (1,3,7)  

MENU 1:  
Burgundy beef, dumplings  
(beef rump, mix vegetables, sugar, pure, blend of spices, mix) (1,3)  

MENU 2:  
Herb meatball, mashed potatoes  
(beef shoulder 30%, pork shoulder 70%, breadcrumbs, eggs, herbs, spice mix) (1,3,7,9)  

MENU 3:  
Bacon dumplings and cabbage  
(smoked pork meat, sauerkraut, spice mix) (1,3,7)  

MENU 4:  
Vegetable salad with mozzarella and tomatoes  
(mixed lettuce, cucumber, pepper, tomato, mozzarella) (7)  

MENU selection:  
Chicken steak with blue cheese sauce, baked potato  
(chicken breast, cream, blue cheese, spice mix) (1,7)  

DINNER:  
Beef burger, fries  
(beef ham, cucumber, tomato, lettuce, mustard, ketchup) (1,3,10)
Thursday:

Soup:  
Tomato with basil (tomato paste, onions, basil, seasoning mix) (1)

MENU 1:  
Beef, horseradish sauce, bread dumplings  
(beef ham, horseradish, milk, spice mix)  (1,3,7)

MENU 2:  
Fish fillet with garlic and bacon, potatoes, cabbage salad with carrot  
(fish, bacon, garlic, cabbage, carrot) (4)

MENU 3:  
Homemade meatloaf, potato salad  
(pork shoulder, breadcrumbs, milk, garlic. egg, seasoning mix) (1,3,7, 9)

MENU 4:  
Caesar salad with chicken  
(chicken breast, romaine lettuce, , croutons, mustard, mayonnaise, anchovies) (3,4,7,10)

MENU selection:

Turkey roulade with spinach, mashed potatoes  (turkey breast. ham, spinach) (1,7)

DINNER:  
Chicken with oranges, french fries  
(chicken breasts, mixed vegetables, orange) (6)

Friday:

Soup:  
Peas (peas, milk, flour, seasoning mix) (1,7)

MENU 1:  
Roast pork shoulder, cabbage, dumplings  
(pork shoulder, spice mix) (1,3)

MENU 2:  
Chicken Stroganoff, rice  
(chicken breast, cucumber, mushrooms, cream, spice mix) (1,7)

MENU 3:  
Cottage cheese pie (1,3,7)

MENU 4:  
Pasta salad with chicken and mayonnaise  
(pasta, tomato, cucumber, pepper, chicken breast, lettuce) ( 1,3,7)

MENU selection: Chicken steak "Caprese" fries  
(chicken breast, tomatoes, mozzarella, bacon, milk, leek, spice mix) (1,7)

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

Opening hours: Mon - Thu: 11.00 to 20.15 hours  
Friday: 11.00 to 15.00 hours  
Food serving: 11.30 to 20.00 // 14.45 am Friday.  
-hotovka Dinner: from 17.30 pm.

Monday through Thursday from 14:00 pm also cook timer.  
Additional sale and sale of beverages throughout the opening period.

MENZA Restaurant VOLHA  
K Verneráku 950, Praha 4, Telefon: 220447242-3  
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 system  
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 22/1 to 26/1 2018.  
Edited by Antonín Bouška -Chef  
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