

NEW PRE-PAID MEALS OFFER

SANDWICHES, SALADS, WRAPS



SR MDML – meat sandwich

Price: 15 PLN/ 4 EUR / 4 USD / 5 CAD / 1200 HUF

Composition: whole-grain baguette, roasted pork loin, pickled cucumber, mustard-honey sauce and lettuce



SR CSML – cheese sandwich

Price: 15 PLN/ 4 EUR / 4 USD / 5 CAD / 1200 HUF

Composition: whole-grain baguette, radamer and mozzarella cheeses, black olives, arugula, paprika



SR SVML – vegan sandwich

Price: 15 PLN/ 4 EUR / 4 USD / 5 CAD / 1200 HUF

Composition: whole-grain baguette, bean lard, lettuce, gherkin, parsley



SR MSML – chicken salad

Price: 15 PLN/ 4 EUR / 4 USD / 5 CAD / 1200 HUF

Composition: Salad with oriental spiced chicken, cucumber, cherry tomatoes, yellow pepper, sunflower seeds and tomato vinaigrette sauce



SR VSML – goat cheese and beetroot salad

Price: 15 PLN/ 4 EUR / 4 USD / 5 CAD / 1200 HUF

Composition: Salad with goat cheese, beetroot, black olives, cucumber and mustard-honey sauce



SR WPML – chicken wrap

Price: 25 PLN/ 6 EUR / 7 USD / 9 CAD / 2000 HUF

Composition: wheat tortilla, chicken, feta cheese, lettuce, spinach, cucumber, onion, paprika, mayonnaise, oregano



SR WVML – vegetarian wrap

Price: 25 PLN/ 6 EUR / 7 USD / 9 CAD / 2000 HUF

Composition: wheat tortilla, blue cheese, gouda cheese, lettuce, spinach, tomato, mayonnaise



SR MJML – meat sandwich + juice

Price: 19 PLN/ 5 EUR / 5 USD / 7 CAD / 1600 HUF

Composition: whole-grain baguette, roasted pork loin, pickled cucumber, mustard-honey sauce and lettuce + orange juice



SR CJML - cheese sandwich + juice

Price: 19 PLN/ 5 EUR / 5 USD / 7 CAD / 1600 HUF

Composition: whole-grain baguette, radamer and mozzarella cheeses, black olives, arugula, paprika + orange juice

HEALTHY SNACKS



SR HVML – hummus and vegetables

Price: 15 PLN/ 4 EUR / 4 USD / 5 CAD / 1200 HUF

Composition: hummus, carrot, yellow paprika, celery



SR OPML- oat porridge

Price: 14 PLN/ 4 EUR / 4 USD / 5 CAD / 1200 HUF

Composition: oat porridge, apple, fig, cinnamon



SR YOML – yoghurt

Price: 14 PLN/ 4 EUR / 4 USD / 5 CAD / 1200 HUF

Composition: greek yoghurt, apple, pear, strawberry, pomegranate



Smoothie

Price: 19 PLN/ 5 EUR / 5 USD / 7 CAD / 1600 HUF

SR STML – yellow smoothie

composition: mango, passion fruit, banana, honey

SR SHML – green smoothie

composition: spinach, kiwi, orange, banana

SR SOML – red smoothie

composition: strawberry, raspberry, banana, honey, lemon juice

TAPAS



SR TAML – meat tapas

Price: 29 PLN/ 7 EUR / 8 USD / 10 CAD / 2320 HUF

Composition: ripening ham, kindziuk, pork sausages, roastbeef, melon, olives with almonds, capers, arugula, crackers



SR TBML – cheese tapas

Price: 29 PLN/ 7 EUR / 8 USD / 10 CAD / 2320 HUF

Composition: radamer cheese, grana padano cheese, blue cheese, camembert cheese, walnuts, grapes, dried apricots, crackers

CAKE AND PROSECCO



SR TMML – chocolate cake + Prosecco

Price: 79 PLN/ 18 EUR



SR CLML – chocolate cake

Price: 49 PLN/ 11 EUR



SR FLML – blackcurrant cake + Prosecco

Price: 79 PLN/ 18 EUR



SR TSML – blackcurrant cake

Price: 49 PLN/ 11 EUR

GOURMET MEALS

Price: 59 PLN/ 13 EUR/ 16 USD/ 20 CAD/ 4720 HUF

SR SSML – Breakfast

Starter:

Salmon roulade,
Wasabi
mayonnaise,
Lemon, Sprouts,
Black olive

Main dish :

Ham,
Sausage,
Gouda
Cheese,
Radamer
Cheese,
Mozzarella
Cheese Mini
Balls,
Zamojski
Cheese,
Cream
Cheese,
Cucumber,
Cherry
Tomato,
Caper, Black
Olives

Dessert:

Melon,
Pineapple,
Blueberry,
Mint



SR SAML –seasonal meal (winter)

Starter:

Pumpkin
Hummus
(spicy),
Broccolini,
Garlic and
Pepper Oil

Bread, butter

Main dish:

Mix groats with
mushrooms,
dried tomato,
lemon peel,
parsley

Dessert:

A dried fruit
and nut
dessert

LOT
Chocolate



SR WNML – vegan meal

Starter:

Tabbouleh,
Dried Tomato
Tartare,
Hummus, Extra
Virgin Olive Oil,
Chickpeas,
Cherry Tomato,
Mint

Bread,
margarine

Main dish:

Pearl barley,
spinach, pesto
sauce, roasted
red pepper,
roasted yellow
pepper, dried
cherry tomato

Dessert:

Vegan
cheesecake
- Tofu cake



SR WGML – vegetarian meal

Starter:

Vegetable
kofta,
Cucumber,
Tomato,
Julienne Carrot,
Kalamata Olive,
Tahini Yogurt
Sauce, Pepper

Bread,
margarine

Main dish:

Boiled potato,
Roasted red
pepper,
Roasted yellow
pepper, Grilled
zucchini, Black
olives,
Mozzarella
mini, cherry
tomato, basil
pesto,
pumpkin
seeds, roasted
almond flakes,
pepper

Dessert:

Nuts and dried
fruits truffles,
Strawberry,
Blueberry
LOT Chocolate



SR KDML – kids meal

Starter:

Pineapple,
Melon,
Strawberry in
Chocolate,
Pomegranate

Kaiser roll,
butter

Main dish:

Spiral pasta,
Tomato Salsa,
Chicken
Nuggets,
Gouda cheese

Dessert:

Waffle, Whipped
cream, Fruit jam,
Milk chocolate
Chocolate LOT



SR ITML – dietary meal

Starter:

Roasted Cajun
Chicken, Curry
Sauce, Grilled
Eggplant,
Grilled Peppers,
Green Peas
Bread, butter

Main dish:

Chickpeas in
peppers,
Broccoli,
Dressing tahini,
Cherry
tomatoes from
the oven,
Greek olives,
Parsley

Dessert:

Melon, pineapple,
watermelon, fig,
pomegranate
Chocolate LOT



SR PLML – polish meal

Starter:	Main dish:	Dessert:
Pork mousse on brioche, Sponge cake, Onion jam, Marinated chanterelles, lettuce, Herbal oil, Roasted almonds, pepper	Potato Salad, Herring Tartare, Lettuce, Cherry Tomato, Boiled Egg, Roastbeef, Chives	Cheesecake, strawberries LOT Chocolate
Bread, butter		



SR BGML – glutenfree meal

Starter:	Main dish:	Dessert:
Long-ripening ham, Melon, Arugula, Caper, Grana padano cheese, Black olive, Kalamata olive Gluten-free bread	Arugula, spinach, Millet with herb dressing, Roasted chicken fillet, Roasted red pepper, Roasted yellow pepper, Grilled zucchini, Pepper	Pneapple, Melon, Pomegranate

