



SCHOOL MENU 17.05. - 21.05.2021

DINING MENUS: K1& K2 = Kindergarten breakfast, S = morning snack, L reg. = regular lunch, L veg. = vegetarian lunch,
AC/S = Afternoon care snack, KS = Kindergarten snack, SS = school scheme (EU)

MONDAY	K1 & K2	Whole wheat croissant with apricot jam ^{*1a,b,3,7,6} , apple	SS – organic milk^{*7}
	S	Whole wheat croissant with apricot jam ^{*1a,b,3,7,6} , apple	SS – organic milk^{*7}
	L reg.	Tomato soup ^{*1a,3,7} , roast chicken, couscous ^{*1a} / 'mlinci' ^{*1a,3,7} , lettuce and cucumber salad, grapes	
	L veg.	Tomato soup ^{*1a,3,7} , grilled cheese ^{*7} , tomato, onion & bell pepper sauce 'sataras' ^{*7} , couscous ^{*1a} , lettuce & cucumber salad, grapes	
	AC/S	Natural buttermilk ^{*7} , wholemeal toast crackers ^{*1a}	
	KS	Natural buttermilk ^{*7} , wholemeal toast crackers ^{*1a}	
TUESDAY	K1 & K2	Oatmeal porridge ^{*1d,7} , sprinkled with cacao & hazelnuts ^{*6,8} , pear	
	S	Oatmeal porridge ^{*1d,7} , sprinkled with cacao & hazelnuts ^{*6,8} , pear	
	L reg.	Beef soup ^{*1a,3,9} , veal stew 'bržola' ^{*1a,10} , carrot & potato puree ^{*7} , lettuce salad & beetroot, melon	
	L veg.	Clear vegetable soup ^{*1a,3} , zucchini patties ^{*1a,3,7} , carrot & potato puree ^{*7} , lettuce salad and beetroot, melon	
	AC/S	Whole wheat bread bun ^{*1a} , chicken breast slices, cheese ⁷ , lettuce, apple	
	KS	Whole wheat bread bun ^{*1a} , chicken breast slices, cheese ⁷ , lettuce, apple	
WEDNESDAY	K1 & K2	Organic cornbread ^{*1a} , cheese ^{*7} , bell pepper, organic cucumber, almonds ^{*8}	SS – organic yoghurt^{*7}
	S	Organic cornbread bun ^{*1a} , cheese ^{*7} , bell pepper, organic cucumber, almonds ^{*8}	SS – organic yoghurt^{*7}
	L reg.	Thick barley, veg. & meat soup 'Ričet' ^{*1c,9} , rye & whole wheat bread ^{*1a,b} , cottage cheese cake with raspberries ^{*1a,3,7} , fresh fruit	
	L veg.	Thick barley & veg. soup 'Ričet' ^{*1c,6,9} , rye & whole wheat bread ^{*1a,b} , cottage cheese cake with raspberries ^{*1a,3,7} , fresh fruit	
	AC/S	Cheese pastry snail ^{*1a,3,7} , strawberries	
	KS	Cheese pastry snail ^{*1a,3,7} , strawberries	
THURSDAY	K1 & K2	Buckwheat bread ^{*1a} , sour cream ^{*7} , honey, fruit tea, apple	
	S	Buckwheat bread ^{*1a} , sour cream ^{*7} , honey, fruit tea, apple	
	L reg.	Spinach soup ^{*1a,7} , tuna in tomato sauce ^{*4,1a} , cheese ravioli ^{*1a,7,3} , grated cheese ^{*7} , mixed salad	
	L veg.	Spinach soup ^{*1a,7} , tuna in tomato sauce ^{*4,1a} , cheese ravioli ^{*1a,7,3} , grated cheese ^{*7} , mixed salad	
	AC/S	Organic milk ^{*7} , banana	
	KS	Organic milk ^{*7} , banana	
FRIDAY	K1 & K2	Poppyseed bread bun ^{*1a} , blueberry smoothie ^{*7}	SS - strawberries
	S	Poppyseed bread braid ^{*1a} , organic kefir ^{*7}	SS - strawberries
	L reg.	Turkey fillet in cream sauce ^{*1a,7} , corn gnocchi ^{*1a,3,12} , lettuce & Mexican ^{*7} salad, banana	
	L veg.	Smoked salmon in cream sauce ^{*4,1a,7} , corn gnocchi ^{*1a,3,12} , lettuce & Mexican ^{*7} salad, banana	
	AC/S	Milk croissant bread roll ^{*1a,7} , apple juice	
	KS	Milk croissant bread roll ^{*1a,7} , apple juice	

ENJOY YOUR MEAL!

* In emergency situations, we reserve the right to change the menu ** The menu is designed for learners without food allergies. Indicated on the menu are only allergens that have been added to the dishes (not stated potential allergens in trace amounts). Prepared meals contain the following allergens: 1 cereals containing gluten (1a from wheat and spelt, 1b from rye, 1c from barley and 1d from oats), 2 crustaceans, 3 eggs, 4 fish, 5 peanuts, 6 soya, 7 milk & dairy products, 8 nuts, 9 leaf green, 10 mustard seed, 11 sesame seed, 12 sulphur dioxide, 13 lupines, 14 molluscs. *** Every day, we offer different kinds of bread, which may contain allergens * 1,6,3,7,8. **** Information on allergens in dishes on the menu is available on the school website and the notice board before dining.



The primary purpose of World Bee Day is to draw the world's attention to the importance of bees and other pollinators for humanity and its existence.

In order to feed a growing world population, we need more and more food, which must be varied, balanced and of good quality to ensure human development and well-being.

Bees are renowned for their role in providing high-quality food (honey, royal jelly and pollen) as well as other products used in healthcare and other industries (beeswax, propolis and bee venom). Plus, bees do so much more!

The most significant contribution of bees and other pollinators is the pollination of almost three-quarters of all plants, with which we produce 90% of the world's food. One-third of the world's food production depends on bees, or one in three tablespoons of food depends on pollination.

Source: <https://www.worldbeeday.org/si/>