



# SCHOOL MENU

18 – 22 May 2026



DINING MENUS: KG = Kindergarten breakfast, S = morning snack, L reg. = regular lunch, L veg. = vegetarian lunch, AC/S = General afternoon snack, KS = Kindergarten snack

<b>MONDAY</b>	KG	Cottage cheese burek <sup>*1a,7,3</sup> , fruit tea, apples	ŠS- Yoghurt <sup>*7</sup>
	S	Cottage cheese burek <sup>*1a,7,3</sup> , fruit tea, apples	ŠS- Yoghurt <sup>*7</sup>
	L reg.	Garlic soup with rice noodles, tuna in tomato sauce <sup>*4,1a</sup> , wholewheat spaghetti <sup>*1a</sup> , grated cheese <sup>*7</sup> , cucumber salad	
	L veg.	Garlic soup with rice noodles, tuna in tomato sauce <sup>*4,1a</sup> , wholewheat spaghetti <sup>*1a</sup> , grated cheese <sup>*7</sup> , cucumber salad	
	AC/S	Brown croissant <sup>*1a</sup> , milk <sup>*7</sup>	
	KS	Brown croissant <sup>*1a</sup> , milk <sup>*7</sup>	
<b>TUESDAY</b>	KG	Wholegrain bread <sup>*1a</sup> , chicken breast ham, cheese <sup>*7</sup> , lettuce / cucumber, lemonade	ŠS – Strawberries
	S	Wholegrain roll <sup>*1a,11</sup> , chicken breast ham, cheese <sup>*7</sup> , lettuce / cucumber, lemonade	ŠS – Strawberries
	L reg.	Beef soup with noodles <sup>*1a,3,9</sup> , beef steak in natural sauce <sup>*1a,10</sup> , cottage cheese štruklji <sup>*1a,3,7,12</sup> / buckwheat porridge, cauliflower & peas, cabbage salad	
	L veg.	Broccoli cream soup <sup>*1a,3,7</sup> , soya garden sauce <sup>*1a,6</sup> , cottage cheese štruklji <sup>*1a,3,7,12</sup> / buckwheat porridge, cauliflower & peas, cabbage salad	
	AC/S	Apple drink <sup>*1a,7</sup> , pear	
KS	Apple drink <sup>*1a,7</sup> , pear		
<b>WEDNESDAY</b> World Bee Day	KG	Oat bread <sup>*1a,d</sup> , egg spread <sup>*3,6,10</sup> , tomatoes & peppers, fruit tea, nectarine	
	S	Oat bread <sup>*1a,d</sup> , egg spread <sup>*3,6,10</sup> , tomatoes & peppers, fruit tea, nectarine	
	L reg.	Meat-free green bean stew (boranja) <sup>*1a,6</sup> , coloured bread <sup>*1a</sup> , sponge cake with pineapple, Greek yoghurt & honey <sup>*1a,3,7</sup> , fresh fruit	
	L veg.	Meat-free green bean stew (boranja) <sup>*1a,6</sup> , coloured bread <sup>*1a</sup> , sponge cake with pineapple, Greek yoghurt & honey <sup>*1a,3,7</sup> , fresh fruit	
	AC/S	Natural cottage cheese <sup>*7</sup> , grissini <sup>*1a</sup> , carrots	
KS	Natural cottage cheese <sup>*7</sup> , grissini <sup>*1a</sup> , carrots		
<b>THURSDAY</b>	KG	Chocolate flakes <sup>*1a,7,6</sup> , yoghurt <sup>*7</sup> , banana	
	S	Chocolate flakes <sup>*1a,7,6</sup> , yoghurt <sup>*7</sup> , banana	
	L reg.	Tomato soup with vlivanci <sup>*1a,3,7</sup> , grilled strips with vegetables <sup>*1a</sup> , rice with leek, beetroot salad	
	L veg.	Tomato soup with vlivanci <sup>*1a,3,7</sup> , grilled cheese with vegetables <sup>*7</sup> , rice with leek, beetroot salad	
	AC/S	Buckwheat bread <sup>*1a</sup> , cheese <sup>*7</sup> , walnut kernels <sup>*8</sup> , melon	
KS	Buckwheat bread <sup>*1a</sup> , cheese <sup>*7</sup> , walnut kernels <sup>*8</sup> , melon		
<b>FRIDAY</b>	KG	Sesame seed roll <sup>*1a,11</sup> , cheese spread <sup>*7</sup> , wheat sprouts & carrots, apricots	ŠS- Milk <sup>*7</sup>
	S	Braided sesame seed roll <sup>*1a,11</sup> , cheese spread <sup>*7</sup> , wheat sprouts & carrots, apricots	ŠS- Milk <sup>*7</sup>
	L reg.	Gorizia-style goulash <sup>*1a</sup> , polenta / couscous <sup>*1a</sup> , tomato salad, fruit smoothie <sup>*7</sup>	
	L veg.	Soya goulash <sup>*1a,6</sup> , polenta / couscous <sup>*1a</sup> , tomato salad, fruit smoothie <sup>*7</sup>	
	AC/S	Wholemeal croissant <sup>*1a,b,6,3,7</sup> , apple	
	KS	Wholemeal croissant <sup>*1a,b,6,3,7</sup> , apple	

ENJOY YOUR MEAL!

\* In emergency situations, we reserve the right to change the menu \*\*The menu is designed for learners without food allergies. \*\*\*The allergens added to the food are marked with numbers after the food. Due to possible cross-contamination, prepared dishes may contain traces of 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 the allergens \*1a-d,6,3,7,8. \*\*\*\*Organic foods are marked in **bold**. ŠS – additional food from the EU school scheme.

## 20 May – World Bee Day



### We all depend on the survival of bees

Bees and other pollinators, such as butterflies, bats and hummingbirds, are increasingly under threat from human activities.

Pollination is, however, a fundamental process for the survival of our ecosystems. Nearly 90% of the world's wild flowering plant species depend, entirely, or at least in part, on animal pollination, along with more than 75% of the world's food crops and 35% of global agricultural land. Not only do pollinators contribute directly to food security, but they are key to conserving biodiversity.

To raise awareness of the importance of pollinators, the threats they face and their contribution to sustainable development, the UN designated 20 May as World Bee Day.

The goal is to strengthen measures aimed at protecting bees and other pollinators, which would significantly contribute to solving problems related to the global food supply and eliminate hunger in developing countries.

We all depend on pollinators and it is, therefore, crucial to monitor their decline and halt the loss of biodiversity.

Source: United Nations. (n.d.-a). *World Bee Day* | United Nations. <https://www.un.org/en/observances/bee-day>