## Melea

THE HEALTH CONCEPT

## 米

## Monday

BREAKFAST Coconut and goji berry oatmeal with fruits * 8
LUNCH Creme of apple-beetroot with goat cheese and pine nuts * 1, 9
Fillet of cat fish with thyme-mushroom sauce and vegetables * 4, 9
DINNER Vegetable balls with millet and turnip salad

## Tuesday

BREAKFAST Herbal polenta with salad, tomato sauce, olive salad and parmesan * 7
LUNCH Cream of orange-ginger-sweet potato with black olive croutons * 9
Thyme-infused beetroot stuffed with vegetable buckwheat and beet sauce * 9
DINNER Roasted vegetables with sweet potato puree and celery patty * 1, 9

## Wednesday

BREAKFAST Poke bowl with smoked trout * 4, 11
LUNCH Cream of artichoke with crispy almonds and cumin * 8, 9, 12
Herb-infused artichoke risotto with pear and blue cheese * 7, 9
DINNER Chanterelle ragout with celery sweet potato puree * 9

## Thursday

BREAKFAST Avocado cream with sweet potato pancakes and salad
LUNCH Carrot pearl barley soup with almond pesto and liver dumplings * 1, 8, 9 Buckwheat pumpkin curry * 9

DINNER Vegetable walnut croquette with celery risotto, pumpkin seed oil baby spinach * 8, 9, 12

## Friday

BREAKFAST Spinach and chili carrot fritters with basil-sweet potato puree * 1, 6
LUNCH Rosemary onion soup with parmesan * 1, 7, 9, 12
Dill potato dumplings with avocado remoulade $* 1,6,8$
DINNER Quinoa salad with chinese cabbage and seaweed-lemon dressing

## Saturday

BREAKFAST Pineapple and carob porridge
LUNCH Cream of eggplant with harissa yogurt * 1, 5, 6, 9, 11, 12
Mushroom udon noodles with parmesan * 1, 7, 11
DINNER Potato stuffed with vegetable ragout and green salad * 9

## Sunday

BREAKFAST Spring rolls with spicy dip
LUNCH Turmeric roasted tomato soup * 1, 11
Fillet of cod with baked beetroot and sweet potato * 4
DINNER Avocado, sun-dried tomato and lentil salad

## ALLERGENS

1. Gluten
2. Crustaceans \& Shells
3. Egg
4. Fish
5. Peanut
6. Soy-Bean 7. Milk
7. Nuts
8. Celery
9. Mustard
10. Sesame

+36 95523900
info@melea.hu
H-9600 Sárvár, Rákóczi Ferenc u. 28.
www.melea.hu
