

LuckyFit STANDARD

MEAL PLAN FOR WEEK ONE - 1400 kcal

FRIDAY:			
		AFTERNOON	EVENING
		Seasonal fruits, 1 type – 200 g	<i>Caesar</i> salad (no parmesan) – 200 g
		No grapefruit!	Baked ratatouille – 250 g
SATURDAY:			
MORNING	LUNCH	AFTERNOON	EVENING

2 steamed eggwhites 1 slice of rye bread with <i>Philadelphia</i> cheese spread (20 g) Lettuce (20 g), 5 cherry tomatoes, cucumber (50 g)	Wholewheat pasta with salmon, desalted olives, onion, cherry	No grapefruit!	Spinach soup – 200 g Roasted peppers with vegetables and chicken fillet – 200 g
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SUNDAY:			
MORNING	LUNCH	AFTERNOON	EVENING
1 boiled egg 1 slice of rye bread 5 olives, 5 cherry tomatoes, cucumber (50 g), roasted pepper (50 g)	Stuffed peppers with eggs, cheese and spinach– 250 g Pink tomatoes and baby mozzarella salad – 200 g	Seasonal fruits, 1 type – 200 g <mark>No grapefruit!</mark>	Cauliflower cream soup – 200 ml Duck fillet with green beans and roasted apple – 200 g
	MON	IDAY:	
MORNING	LUNCH	AFTERNOON	EVENING
Oats with grated apple, nuts, dried fruit, honey, lemon, yoghurt – 250 g	Tarator– 150 ml Lamb chop with green risotto – 200 g	Seasonal fruits, 1 type – 200 g No grapefruit!	Vegetable soup – 150 g Roasted vegetable mish-mash – 200 g

TUESDAY:			
MORNING	LUNCH	AFTERNOON	EVENING
Roasted bread slice with egg and cheese topping – 2 slices of rye bread (100 g) 100 g tomatoes, 100 g cucumber	Wild sea bass fillet with celery purée and green asparagus – 200 g Baby spinach, zucchini, dried apricots, pumpkin seeds salad – 200 g	Seasonal fruits, 1 type – 200 g No grapefruit!	Grilled zucchini salad with lemon, dill and walnuts – 200 g Chicken fillet with white wine garnished with steamed cabbage and carrots, seasoned with garam masala and turmeric – 200 g
		ESDAY:	
MORNING	LUNCH	AFTERNOON	EVENING
Roasted turkey fillet – 100 g 5 cherry tomatoes, 100 g cucumber, 5 desalted olives Slice of rye bread – 50 g	Wild boar fillet with steamed broccoli – 200 g Quinoa <i>Tabbouleh</i> Salad – 200 g	Seasonal fruits, 1 type – 200 g No grapefruit!	Carrot cream soup – 200 g Grilled vegetables – 250 g

THURSDAY:				
MORNING	TAKEAWAY MEALS FOR TRIP:		EVENING	
Chickpeas pancakes – 3 pcs. (150 g) Dietary jam – 50 g Goat cheese – 50 g	1 wholewheat baguette with roasted chicken fillet (100 g) Green salad, cucumber, cherry tomato		In Leonardo restaurant: Salmon fillet with black rice and mixed salads – 250 g	
	FRID	DAY:		
MORNING	LUNCH			
Omelette with 2 eggs, smoked turkey meat (30 g) and goat cheese (30 g) Green salad (30 g), 3 cherry tomatoes, cucumber (50 g)	Black Angus Veal Medallion with Wine Sauce and Roasted Potatoes – 250 g Iceberg, cherry tomatoes, avocado and desalted olives salad – 200 g			