

Next week: 29.07.2024 - 02.08.2024

Monday

Hearty beef soup with breadcrumb dumplings and root vegetables (A,C,L,G)	TS	3.20 €
Hearty beef soup with breadcrumb dumplings and root vegetables (A,C,L,G) as a main course [400ml]	W4	5.00 €
Vegan polpetti with fruity tomato and young onion ragout and herbed brown rice (A) [lactose-free] [vegetarian] [vegan]	M1	8.50 €
Farfalle pasta with garden herbs in a cream sauce with kohlrabi, broccoli, runner beans and two types of carrot (A,C,G) [veget]	M2	7.90 €
Zürcher Geschnetzeltes of chicken thigh with mushrooms and colourful vegetable rice (A,G) [gluten-free] [lactose-free]	M3	9.50 €
Strawberry yoghurt slice (A,C,G) [veget]	TD	3.50 €
Fruit cup with fresh mint [gluten-free] [lactose-free] [vegetarian] [vegan]	TD1	4.90 €

Tuesday

Spicy watermelon soup with a hint of chilli as a cold bowl [gluten-free] [lactose-free] [vegetarian] [vegan]	TS	3.20 €
Spicy watermelon soup with a hint of chilli as a cold main course [400ml] [gluten-free] [lactose-free] [vegetarian] [vegan]	W4	5.00 €
Carinthian potato noodles in nut-brown margarine and fresh chives (A) [lactose-free] [vegetarian] [vegan]	M1	7.90 €
Colourful vegetable and spinach lasagne with mozzarella au gratin (A,C,G,H) [veget]	M2	8.40 €
Classic Viennese rice dish with grilled capsicum wedges (Sc) [Grana as recommendation TB1] [gluten-free] [lactose-free]	M3	9.20 €
Apple strudel dessert with apple, sponge cake base, yoghurt cream, cinnamon and mint (A,C,G) [veget]	TD	3.50 €
Fruit cup with fresh mint [gluten-free] [lactose-free] [vegetarian] [vegan]	TD1	4.90 €

Wednesday

Greek lemon soup with colourful vegetables and orzo pasta (A) [lactose-free] [vegetarian] [vegan]	TS	3.20 €
Greek lemon soup with colourful vegetables and orzo pasta (A) as a main course [400ml] [lactose-free] [vegetarian] [vegan]	W4	5.00 €
Melanzane and peanut curry with sesame oil, fresh coriander and green runner beans, served with basmati rice (E,N) [gluten-free] [lactose-free] [vegetarian] [vegan]	M1	8.20 €
Fried cheese dumplings on white wine cabbage and tartar sauce (A,C,G,O) [veget]	M2	8.70 €
Spaghetti carbonara in a creamy ham sauce with fresh herbs (A,C,G,Sc)	M3	8.90 €
Poppy seed noodles with apple sauce (A,C) [lactose-free] [veget]	TD	3.50 €
Fruit cup with fresh mint [gluten-free] [lactose-free] [vegetarian] [vegan]	TD1	4.90 €

Thursday

Chicken soup with courgettes, lentils and carrots (A) [lactose-free]	TS	3.20 €
Bundled chicken soup with courgettes, lentils and carrots (A) as a main course [400ml] [lactose-free]	W4	5.00 €
Couscous-cereal courgette boats with vegan mozzarella served with cumin potatoes and sour cream (A) [lactose-free] [vegetarian] [vegan]	M1	7.90 €
Fried meatloaf on creamy dill beans and homemade mashed potatoes (A,C,G,L,Sc)	M2	8.90 €
Fried trout fillet on a light horseradish sauce with buttered potatoes (D,G) [gluten-free]	M3	11.00 €
Oven-fresh curd cheese sticks (A,C,G) [veget]	TD	3.50 €
Fruit cup with fresh mint [gluten-free] [lactose-free] [vegetarian] [vegan]	TD1	4.90 €

Friday

Sweet potato curcuma soup with a hint of chilli [gluten-free] [lactose-free] [vegetarian] [vegan]	TS	3.20 €
Sweet potato curcuma soup with a hint of chilli as a main dish [400ml] [gluten-free] [lactose-free] [vegetarian] [vegan]	W4	5.00 €
Beetroot slices on a lemon base with cress and walnuts (A,H,O) [lactose-free] [vegetarian] [vegan]	M1	8.40 €
Buckwheat blinis on pickled kohlrabi and tomato rocket salsa (A,G) [veget]	M2	8.20 €
Roast veal in its own juice with grilled nutmeg pumpkin and homemade napkin dumplings (A,C,G,O)	M3	9.90 €
Cake of the day (A,C,G,H) [veget]	TD	3.20 €
Fruit cup with fresh mint [gluten-free] [lactose-free] [vegetarian] [vegan]	TD1	4.90 €

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Salads

Turkish kiskir salad with bulgur, peppers, tomato, carrot, lemon, mint and pomegranate with a soya dip as a topping (A,F) [lactose-free] [vegetarian] [vegan]	S1	8.50 €
Anti-pasti pasta salad with prosciutto, mango, halloumi, olives, sweetcorn, stewed tomatoes, red onion and fresh herbs (A,C,G,Sc)	S2	8.90 €
Leaf salad garnished with seasonal vegetables and house dressing [gluten-free] [lactose-free] [vegetarian] [vegan]	S4	3.20 €

Weekly menu, Special, Menu & Low Carb

Classic roasted dumplings with egg and fresh chives (A,C,G,O) [veget]	W1	7.80 €
Turkey cordon bleu stuffed with turkey ham and gauda, served with parsley potatoes (A,C,G)	W2	9.50 €
Low carb turkey cordon bleu stuffed with turkey ham and gauda, served with a colourful vegetable bouquet (A,C,G)	A1	9.50 €

Enclosures

Portion of mini jacket potato [gluten-free] [lactose-free] [vegetarian] [vegan]	TB1	2.50 €
Portion of basmati rice [gluten-free] [lactose-free] [vegetarian] [vegan]	BL1	2.50 €
Portion of grilled vegetables [gluten-free] [lactose-free] [vegetarian] [vegan]	BL2	2.50 €

Pastry

freshly baked Kaisersemmel (A,G,F) [lactose-free] [vegetarian] [vegan]	G1	1.40 €
gluten-free pastry of the day (G) [gluten-free] [veget]	G2	1.80 €
Crispy Kornspitz (A,F,G,N) [lactose-free] [vegetarian] [vegan]	G3	1.80 €

Juices & smoothies

Orange juice freshly squeezed [500ml] [gluten-free] [lactose-free] [vegetarian] [vegan] [malfit]	SD1	4.00 €
Summer Breeze with apricot, lime and elderberry [500ml] [gluten-free] [lactose-free] [vegetarian] [vegan] [malfit]	SD3	4.50 €

Sandwich & Wrap

Stuffed poppy seed roll with salami, cheese, ham, peppers, cucumber, iceberg and cocktail sauce (A [veget])	GD1	4.50 €
BLT wrap filled with bacon, cheddar, tomato, iceberg and cocktail sauce (A,G,Sc)	GD3	4.80 €
Vegan Mediterranean antipasti burrito filled with antipasti vegetables, pulled pea protein, vegan mozzarella, tomato cream and corn crunch (A) [lactose-free] [vegetarian] [vegan]	GD5	6.90 €
Mediterranean chicken antipasti burrito filled with antipasti vegetables, chicken, mozzarella, tomato cream and corn crunch (A,G)	GD6	6.50 €