

Next week: 05.08.2024 - 09.08.2024

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### Monday

|  |     |        |
|--|-----|--------|
| Asian glass noodle soup with bean sprouts (F) [gluten-free] [lactose-free] [vegetarian] [vegan]  | TS  | 3.20 € |
| Asian glass noodle soup with bean sprouts (F) as a main course [400ml] [gluten-free] [lactose-free] [vegetarian] [vegan]   | W4  | 5.00 € |
| Golden bowl   coconut curcuma with spinach leaves, celery and colourful carrots on deep-fried sweet potatoes and chickpeas (L) [gluten-free] [lactose-free] [vegetarian] [vegan] | M1  | 8.20 € |
| Colourful vegetables in batter with parsley potatoes and creamy paprika dip (A,C,G) [veget]  | M2  | 8.50 € |
| Paprika chicken from the leg in cream sauce with herb spaetzle (A,C,G)   | M3  | 9.70 € |
| Fluffy poppy seed cake with orange glaze (A,C,G) [veget]   | TD  | 3.50 € |
| Fruit cup with fresh mint [gluten-free] [lactose-free] [vegetarian] [vegan]  | TD1 | 4.90 € |

### Tuesday

|  |     |        |
|--|-----|--------|
| 5-elements pumpkin cream soup with rice and roasted pumpkin seeds (H) [gluten-free] [lactose-free] [vegetarian] [vegan]                                | TS  | 3.20 € |
| 5-elements pumpkin cream soup with rice and roasted pumpkin seeds (H) as a main course [400ml] [gluten-free] [lactose-free] [vegetarian] [vegan]       | W4  | 5.00 € |
| Bulgur pan with cauliflower, kohlrabi, cabbage sprouts, parsnips and grilled mushrooms with fresh garden herbs (A) [lactose-free] [vegetarian] [vegan] | M1  | 7.90 € |
| Sheep's cheese and spinach quiche with buttered potatoes [summer salad recommendation TB1] and herb dip (A,C,G) [veget]                                | M2  | 8.50 € |
| Green curry beef palak with spinach and spring onions with coconut milk and jasmine rice [gluten-free] [lact-free]                                     | M3  | 9.90 € |
| Vegan panna cotta with coconut milk and roasted berries (H) [gluten-free] [lactose-free] [vegetarian] [vegan]  | TD  | 3.50 € |
| Fruit cup with fresh mint [gluten-free] [lactose-free] [vegetarian] [vegan]  | TD1 | 4.90 € |

### Wednesday

|  |     |        |
|--|-----|--------|
| Avocado and cucumber cold dish with fresh dill [gluten-free] [lactose-free] [vegetarian] [vegan]   | TS  | 3.20 € |
| Avocado and cucumber cold dish with fresh dill as a main course [400ml] [gluten-free] [lactose-free] [vegetarian] [vegan]                | W4  | 5.00 € |
| Lentil pan with oven vegetables, goji berries and grilled mushrooms with lavender rice [gluten-free] [lactose-free] [vegetarian] [vegan] | M1  | 7.90 € |
| Wild mushroom goulash with homemade napkin dumplings (A,C,G) [veget]   | M2  | 8.70 € |
| Fried chicken breast in parmesan and spinach sauce with croissant noodles (A,C,G)  | M3  | 9.50 € |
| Oven-fresh milk cream strudel with vanilla sauce (A,C,G) [veget]   | TD  | 3.50 € |
| Fruit cup with fresh mint [gluten-free] [lactose-free] [vegetarian] [vegan]  | TD1 | 4.90 € |

### Thursday

|   |     |        |
|---|-----|--------|
| Hearty beef soup with herb fritters and root vegetables (A,C,G)   | TS  | 3.20 € |
| Hearty beef soup with herb fritters and root vegetables (A,C,G) as a main course [400ml]                              | W4  | 5.00 € |
| Truffle risotto with carrots and broccoli and roasted pine nuts (H) [gluten-free] [lactose-free] [vegetarian] [vegan] | M1  | 8.20 € |
| Bernese sausages with onion mustard and roasted potatoes (A,C,G,O,M,Sc)   | M2  | 8.80 € |
| Tuna lasagne with root vegetables, tomatoes and light basil sauce (A,C,D,G)   | M3  | 9.90 € |
| Homemade fruit corner (A,C,G,H) [veget]   | TD  | 3.50 € |
| Fruit cup with fresh mint [gluten-free] [lactose-free] [vegetarian] [vegan]   | TD1 | 4.90 € |

### Friday

|   |     |        |
|---|-----|--------|
| Mulligatawny soup with sweet and spicy chicken as a stew [gluten-free] [lactose-free]   | TS  | 3.20 € |
| Mulligatawny soup with sweet and spicy chicken as a stew as a main course [400ml] [gluten-free] [lactose-free]  | W4  | 5.00 € |
| Asian tempeh pan with soya beans, plenty of vegetables, coriander with a hint of ginger, served with jasmine rice (F) [gluten-free] [lactose-free] [vegetarian] [vegan] | M1  | 9.70 € |
| Beetroot spaetzle with basil cream and grated horseradish (A,C,G,O) [veget]   | M2  | 8.20 € |
| Sacher sausages in goulash juice (Sc) [gluten-free] [lactose-free]  | M3  | 5.90 € |
| Fruity weekly smoothie [250ml] [gluten-free] [lactose-free] [vegetarian] [vegan]  | TD  | 3.20 € |
| Fruit cup with fresh mint [gluten-free] [lactose-free] [vegetarian] [vegan]   | TD1 | 4.90 € |

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

**Salads**

|  |    |        |
|--|----|--------|
| Antipasti pasta salad with smoked salmon, horseradish dip, boiled eggs, fresh herbs, sweetcorn and herb dressing (A,C,D,G) [lact-free]             | S1 | 8.50 € |
| Fried feta wrapped in prosciutto on leaf salad, colourful vegetables, gluten-free croutons, balsamic onion and house dressing (G,Sc) [gluten-free] | 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**

|   |     |        |
|---|-----|--------|
| Caramelised classic spicy cabbage dumplings with fresh chives (A) [lactose-free] [vegetarian] [vegan] | W1  | 7.80 € |
| Juicy beef goulash with homemade napkin dumplings (A,C,G)   | W2  | 9.80 € |
| Oven-fresh milk cream strudel with vanilla sauce (A,C,G) as a main course [veget]                     | TD2 | 7.90 € |
| Low carb   Juicy beef goulash with colourful vegetable bouquet (A,G)                                  | A1  | 9.50 € |

**Enclosures**

|   |     |        |
|---|-----|--------|
| Portion of spaetzle (A,C,G) [veget]   | 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 € |
| Portion of napkin dumplings (A,C,G) [veget]                                     | WB1 | 2.50 € |

**Pastry**

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