

Next week: 09.09.2024 - 13.09.2024

Monday

Savoury minestrone with mussel pasta and crunchy vegetables (A) [lactose-free] [vegetarian] [vegan]	TS	3.20 €
Hearty minestrone with mussel pasta and crunchy vegetables (A) as a main course [400ml] [lactose-free] [vegetarian] [vegan]	W4	5.00 €
Red coconut and sweet potato curry with mangetout, carrots, ginger, lime, peanuts and basmati rice (E) [gluten-free] [lactose-free] [vegetarian] [vegan]	M1	7.70 €
Crispy vegetable patties with pumpkin, carrot, courgette and peas on millet risotto and a garlic dip (A,C,G) [veget]	M2	8.30 €
Braised chicken drumstick in caramelised onions with parmesan shavings served with colourful vegetable tarhonja [gluten-free]	M3	9.30 €
Vegan chocolate brownie (A,H) [lactose-free] [vegetarian] [vegan]	TD	3.50 €
Fresh fruit cup with mint [gluten-free] [lactose-free] [vegetarian] [vegan]	TD1	4.90 €

Tuesday

Liver dumpling soup in chicken stock with root vegetables (A,C,G,L,O) [gluten-free] [lactose-free] [vegetarian] [vegan]	TS	3.20 €
Liver dumpling soup in chicken stock with root vegetables (A,C,G,L,O) as a main course [400ml] [gluten-free] [lactose-free] [vegetarian] [vegan]	W4	5.00 €
Linguine with vegan lentil bolognese and herbed vegan feta cheese (A,L) [lactose-free] [vegetarian] [vegan]	M1	7.70 €
Wild mushroom goulash with homemade napkin dumplings (A,C,G) [veget]	M2	8.50 €
Parisian escalope in egg breading of turkey breast with risibisi (A,C) [we recommend serving with cranberries] [lactose-free]	M3	9.50 €
Greek yoghurt with fresh fruit, oat curls and mint (G) [gluten-free] [veget]	TD	3.50 €
Fresh fruit cup with mint [gluten-free] [lactose-free] [vegetarian] [vegan]	TD1	4.90 €

Wednesday

Light sweet potato soup with ginger and coconut [gluten-free] [lactose-free] [vegetarian] [vegan]	TS	3.20 €
Light sweet potato soup with ginger and coconut as a main course [400ml] [gluten-free] [lactose-free] [vegetarian] [vegan]	W4	5.00 €
Soya escalope on mushroom risotto with rocket and olives (F) [gluten-free] [lactose-free] [vegetarian] [vegan]	M1	7.80 €
Vegetables wrapped in vine dough with buttered potatoes and remoulade sauce (A,C,G,O) [veget]	M2	8.50 €
Boiled beef in root stock with roasted potatoes and creamed spinach, served with apple horseradish (A,G,L)	M3	11.00 €
Curd cheese strudel with sultanas and vanilla sauce (A,C,G) [veget]	TD	3.50 €
Fresh fruit cup with mint [gluten-free] [lactose-free] [vegetarian] [vegan]	TD1	4.90 €

Thursday

Spicy tomato cream soup with chorizo (G) [gluten-free]	TS	3.20 €
Spicy tomato cream soup with chorizo (G) as a main course [400ml] [gluten-free]	W4	5.00 €
Green spelt coconut bowl with broccoli, aubergines, chickpeas, parsnips, caramelised red onion and cranberries with yellow curry basmati rice (A) [lactose-free] [vegetarian] [vegan]	M1	7.80 €
Creamy ham dumplings with turkey ham and fresh chives (A,G,Sc) [cucumber and dill salad recommended]	M2	9.00 €
Paella Valencia with chicken leg, shrimps, prawns and seafood with classic saffron rice (B,D) [gluten-free] [lactose-free]	M3	11.00 €
Oven-fresh fruit Danish pastry with raspberry (A,C,G,H) [veget]	TD	3.50 €
Fresh fruit cup with mint [gluten-free] [lactose-free] [vegetarian] [vegan]	TD1	4.90 €

Friday

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 €
Vegan roast sausages on Erdäpelgröstl with onion mustard (M) [gluten-free] [lactose-free] [vegetarian] [vegan]	M1	9.00 €
Spinach pancakes al forno in sage and tomato ragout with sheep's cheese (A,C,G) [veget]	M2	8.50 €
Grilled Kaspress bacon dumplings on sauerkraut and fried onions (A,C,G,O,Sc)	M3	9.50 €
Cake of the day (A,C,G,H) [veget]	TD	3.20 €
Fresh fruit cup with mint [gluten-free] [lactose-free] [vegetarian] [vegan]	TD1	4.90 €

Weekly menu: week 37

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Salads

Big Caprese salad with braised cherry tomatoes, mozzarella, rocket, basil pesto and grissini (A,G) [veget]	S1	8.50 €
Classic Caesar salad with roasted chicken breast, iceberg, cherry tomatoes, gluten-free croutons, parmesan and cress (D,G) [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

Vegan croissants in soya bolognese with colourful root vegetables and fresh herbs (A) [lactose-free] [vegetarian] [vegan]	W1	7.50 €
Classic Fiaker beef goulash with sausages, gherkins and napkin dumplings (A,C,G,Sc)	W2	9.90 €
Curd cheese strudel with sultanas and vanilla sauce (A,C,G) as a main course [veget]	TD2	7.90 €
Vegan bao buns filled with vegan teriyaki pea protein, fried onion, spicy mayonnaise, radish and bean sprouts (A,F,N) [lactose-free] [vegetarian] [vegan]	SP1	8.90 €
Bao buns filled with marinated teriyaki-pulled pork, fried onion, spicy mayonnaise, tamago and bean sprouts (A,C,D,F,N,Sc) [lactose-free]	SP2	9.50 €
Asian kimchi coleslaw with carrot and pickled radish (F,N) [gluten-free] [lactose-free] [vegetarian] [vegan]	SP3	2.50 €
Crispy nachos with tomato salsa [gluten-free] [lactose-free] [vegetarian] [vegan]	SP4	2.50 €
Low Carb Classic Fiaker beef goulash with sausages, gherkins and colourful seasonal vegetables... (A,C,G,Sc)	A1	9.90 €

Enclosures

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,F) [lactose-free] [vegetarian] [vegan]	G1	1.40 €
gluten-free pastries of the day (G,F) [gluten-free] [veget]	G2	1.80 €
Crispy Kornweckerl (A,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 €
Hydro Power melon, cucumber and apple juice [500ml] [gluten-free] [lactose-free] [vegetarian] [vegan] [malfit]	SD2	4.50 €
Summer Detox pomegranate, apple, pineapple and ginger [500ml] [gluten-free] [lactose-free] [vegetarian] [vegan] [malfit]	SD3	4.50 €
Homemade iced tea lemon with fresh mint [500ml] [gluten-free] [lactose-free] [vegetarian] [vegan] [malfit]	SD4	4.20 €

Sandwich & Wrap

Filled Kaisersemmel with Gouda cheese, herb spread, cucumber and lamb's lettuce (A,F,G) [veget]	GD1	4.50 €
Tuna sandwich filled with tuna spread, avocado and rocket (A,D) [lactose-free]	GD2	4.90 €
Caesar wrap filled with fried chicken breast, iceberg, tomato, parmesan, cress and Caesar sauce (A,D,G)	GD3	4.80 €
Stuffed Italian foccacia with tomato cream, halloumi, prosciutto, rocket and basil pesto (A,G,Sc)	GD4	4.80 €
Vegan Mexican burrito filled with soya bolognese, tomato bulgur, black beans, sweetcorn, cheddar and jalapeno salsa (A,F) [lactose-free] [vegetarian] [vegan]	GD5	6.90 €
Mexican burrito filled with beef bolognese, tomato bulgur, black beans, sweetcorn, cheddar and jalapeno salsa (A,F,G)	GD6	6.90 €

Meeting catering

Mahlzeitianer Box 20 pieces of filled jour pastry with smoked salmon, prosciutto, turkey ham, leg ham and Milanese salami (A,C,D,G,Sc)	ME1	56.00 €
Vegetarian Mahlzeitianer Box 20 pieces of filled pastries with Camembert, mozzarella, brown bread with egg spread and Lipauer (A,C,G,M) [vegetarian]	ME2	52.00 €
Vegan Mahlzeitianer Box 20 pieces filled jour pastries with vegan mozzarella, vegan gouda, smoked tofu, hummus/falafel and feta cream with antipasti (A,F) [lactose-free] [vegetarian] [vegan]	ME3	52.00 €
BEST OF Mahlzeitianer Box 20 pieces filled pastries with ham, Milanese salami, Gouda, brown bread with egg spread and Liptauer (A,C,G,M,Sc)	ME4	56.00 €

Sweet Mahlzeitianer Box 16 pieces filled with sweet Jourplunder apple turnover, curd cheese golatche, butter croissant and Nut snail (A,C,G,H) [veget]	ME5	35.00 €
Freshly squeezed orange juice [1000ml] [gluten-free] [lactose-free] [vegetarian] [vegan] [malfit]	ME6	7.50 €