

Next week: 16.09.2024 - 20.09.2024

Monday

| | | |
|--|-----|--------|
| French onion soup in vegetable stock with cheese croutons (A,G) [veget] | TS | 3.20 € |
| French onion soup in vegetable stock with cheese croutons (A,G) as a main course [400ml] [veget] | W4 | 5.00 € |
| Vegan chickpea marsala with jasmine rice and fresh coriander [gluten-free] [lactose-free] [vegetarian] [vegan] | M1 | 7.20 € |
| Carinthian cheese noodles in nut butter with fried onions, root vegetable bouquet and fresh chives (A,C,G,H,O) [veget] | M2 | 8.50 € |
| Classic Styrian root horseradish ragout with boiled potatoes (L,Sc) [gluten-free] [lactose-free] | M3 | 9.50 € |
| Chocolate coconut cake (A,C,G) [veget] | TD | 3.50 € |
| Fresh melon cup with mint [gluten-free] [lactose-free] [vegetarian] [vegan] [malfit] | TD1 | 4.90 € |

Tuesday

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|--|-----|--------|
| Cream of pumpkin and ginger soup with roasted pumpkin seeds and pumpkin seed oil [gluten-free] [lactose-free] [vegetarian] [vegan] | TS | 3.20 € |
| Pumpkin and ginger cream soup with roasted pumpkin seeds and pumpkin seed oil as a main course [400ml] [gluten-free] [lactose-free] [vegetarian] [vegan] | W4 | 5.00 € |
| Risotto al funghi with fresh mushrooms and vegetables with a dash of white wine [Parmesan recommended] [gluten-free] [lactose-free] [vegetarian] [vegan] | M1 | 7.90 € |
| Potato strudel with sour cream dip and chives (A,C,G) [lactose-free] [veget] | M2 | 7.20 € |
| Gratinated caprese turkey steak with tomatoes and mozzarella in a rosemary sauce with basil basmati rice (G) [gluten-free] [lact-free] | M3 | 9.80 € |
| Vanilla dream in a cup filled with raspberry ragout, vanilla cream, sponge base and fresh mint (A,C,G) [veget] | TD | 3.50 € |
| Fresh melon cup with mint [gluten-free] [lactose-free] [vegetarian] [vegan] [malfit] | TD1 | 4.90 € |

Wednesday

| | | |
|---|-----|--------|
| Hearty beef soup with semolina dumplings and root vegetables (A,C,G,L) [vegan] | TS | 3.50 € |
| Hearty beef soup with semolina dumplings and root vegetables (A,C,G,L) as a main course [400ml] [vegan] | W4 | 5.00 € |
| Oriental bulgur bowl Vegetable tagine with carrots, courgettes, mangetout, mushrooms and cherry tomatoes with herb and mint cream (A) [lactose-free] [vegetarian] [vegan] | M1 | 7.80 € |
| Styrian cabbage and pumpkin biscuits with pumpkin seed oil and fresh herbs (A) [lactose-free] [vegetarian] [vegan] | M2 | 7.90 € |
| Wienerschnitzel of chicken breast with parsley potatoes (A,C,O) [extra cranberries as TB1] (A,C,G) | M3 | 9.50 € |
| Crumbled nougat dumplings with a berry roaster (A,C,G,H) [veget] | TD | 3.50 € |
| Fresh melon cup with mint [gluten-free] [lactose-free] [vegetarian] [vegan] [malfit] | TD1 | 4.90 € |

Thursday

| | | |
|---|-----|---------|
| Cream of yellow pepper soup with red pepper and olive relish [gluten-free] [lactose-free] [vegetarian] [vegan] | TS | 3.20 € |
| Cream of yellow pepper soup with red pepper and olive relish as a main course [400ml] [gluten-free] [lactose-free] [vegetarian] [vegan] | W4 | 5.00 € |
| Sweet potato tikka masala bowl with red lentils, spinach and creamy coconut tikka sauce, served with basmati rice [gluten-free] [lactose-free] [vegetarian] [vegan] | M1 | 9.50 € |
| Braised peppers stuffed with mixed mince, rice and fresh herbs served with a tomato sauce (Sc) [gluten-free] [lact-free] | M2 | 9.00 € |
| Fried cod on sweet potato puree with spinach and pomegranate seeds (G) [gluten-free] | M3 | 11.00 € |
| Homemade cream slice (A,C,G) [veget] | TD | 4.50 € |
| Fresh melon cup with mint [gluten-free] [lactose-free] [vegetarian] [vegan] [malfit] | TD1 | 4.90 € |

Friday

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|---|----|--------|
| Spanish gazpacho with peppers, cucumber and tomatoes (served cold) | TS | 3.20 € |
| Spanish gazpacho with peppers, cucumber and tomatoes (served cold) as a main course [400ml] | W4 | 5.00 € |
| Stuffed Greek au gratin melanzani with stewed tomatoes, vegan feta and soya herb dip (F) [lactose-free] [veget] [vegan] | M1 | 8.20 € |
| Creamy roasted potatoes with gherkins, boiled egg and chives (A,C,G) [veget] | M2 | 7.90 € |
| Tyrolean Gröstl of beef and pork with chives and fried egg (C,O,Sc) [gluten-free] [lactose-free] | M3 | 9.50 € |
| Fruity weekly smoothie [250ml] [gluten-free] [lactose-free] [vegetarian] [vegan] | TD | 3.20 € |

Fresh melon cup with mint [gluten-free] [lactose-free] [vegetarian] [vegan] [malfit]

TD1

4.90 €

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Salads

| | | |
|---|----|--------|
| Colourful cheese dumpling salad on lettuce, tomatoes, cucumber, peppers, spring onions, fresh herbs and balsamic dressing (A,C,G) [gluten-free] [veget] | S1 | 8.50 € |
| Classic tuna salad with sweetcorn, papirka, tomato, cucumber, red onion and fresh herbs (D) [gluten-free] [lactose-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

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|---|-----|---------|
| Vorarberg cheese spaetzle with fried onions and fresh chives (A,C,G,O) [veget] | W1 | 7.90 € |
| Minced roast in natural gravy with homemade mashed potatoes and fried onions (A,C,G,M,O,Sc) | W2 | 9.30 € |
| Crumbled nougat dumplings with a berry roaster (A,C,G,H) as a main course [veget] | TD2 | 7.50 € |
| Vegan BBQ burger in a brioche bun filled with pulled pea protein, caramelised jalapeno onion, vegan cheddar cheese, tomato, lettuce, cole slow and mini roast potatoes (A,M) [lactose-free] [veget] | SP1 | 11.90 € |
| BBQ burger in a brioche bun filled with a beef patty, caramelised jalapeno onion, cheddar cheese, tomato, lettuce, cole slow and mini roast potatoes (A,G,M) [lactose-free] | SP2 | 12.90 € |
| Portion of rosemary potato [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 Minced roast in natural gravy with vegetable bouquet... and fried onions (A,C,G,M,O,Sc) | A1 | 9.30 € |

Enclosures

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|---|-----|--------|
| Portion of basmati rice [lactose-free] [vegetarian] [vegan] | BL1 | 2.50 € |
| Portion of grilled vegetables [lactose-free] [vegetarian] [vegan] | BL2 | 2.50 € |
| Portion of mashed potatoes (C,G) [gluten-free] [veget] | WB1 | 2.50 € |

Pastry

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|--|----|--------|
| freshly baked Kaisersemmel 72g (A,F) [lactose-free] [vegetarian] [vegan] | G1 | 1.40 € |
| gluten-free seed bar 85g (G,F) [gluten-free] [veget] | G2 | 1.90 € |
| Crispy curd cheese roll 83g (A,G,F,H,N) [veget] | G3 | 1.90 € |

Juices & smoothies

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|---|-----|--------|
| Orange juice freshly squeezed [500ml] [gluten-free] [lactose-free] [vegetarian] [vegan] [malfit] | SD1 | 4.00 € |
| Fresh apple and pineapple juice [500ml] [gluten-free] [lactose-free] [vegetarian] [vegan] [malfit] | SD2 | 4.50 € |
| Raspberry yoghurt lassi with a hint of vanilla [500ml] [gluten-free] [lactose-free] [vegetarian] [vegan] [malfit] | SD3 | 4.50 € |
| Homemade mango iced tea with fresh mint [500ml] [gluten-free] [lactose-free] [vegetarian] [vegan] [malfit] | SD4 | 4.20 € |

Sandwich & Wrap

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|---|-----|--------|
| Filled Kaisersemmel with Milanese salami, pickled gherkins, iceberg and paprika (A,F,Sc) [lactose-free] | GD1 | 4.50 € |
| Ham and avocado and egg sandwich stuffed with sauna ham, avocado, cheddar, boiled egg, cocktail sauce and rocket (A,C,G,Sc) | GD2 | 4.80 € |
| Sushi wrap filled with smoked salmon, sushi rice, avocado, cucumber, bean sprouts, tamago and a teriyaki mayonnaise (A,C,D,F) [lact-free] | GD3 | 4.90 € |
| 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

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| 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 golache, butter croissant and nut roll (A,C,G,H) [veget] | ME5 | 35.00 € |