

DISH CARD

Company: M A H L Z E I

T_Kulinarik

Day ticket: 24.02.2025 - 28.02.

MONDAY, 24.02.2025

Gerstl soup pot with leek and carrots (A,L) [vegetarian] [lactose-free] [vegan]	200 kcal	TS	3,€
'Calalou' spinach curry with vegetables served with spicy grilled soya slices [vegetarian] [lactose-free] [gluten-free] [vegan]	680 kcal	M1	7,€
Carinthian cheese noodles in nut butter with fried onions, root vegetable bouquet and fresh chives (A,C,G,H,O) [veget]	840 kcal	M2	8,80 €
Risotto verde with grilled turkey strips and caramelised onions [lactose-free] [gluten-free]	960 kcal	M3	9,€
Homemade vegan chocolate brownie (A,H) [vegetarian] [lactose-free] [vegan]	450 kcal	TD	3,€

TUESDAY, 25.02.2025

Liver dumpling soup in chicken stock with root vegetables (A,C,G,L,O)	220 kcal	TS	3,€
Oriental bulgur bowl Vegetable tagine with carrots, courgetti, mangetout, mushrooms and cherry tomatoes with herb and mint cream (A,M) [vegetarian] [lactose-free] [vegan]	530 kcal	M1	7,€
Baked risotto balls filled with pomodoro secchi and mozzarella on grilled courgette ragout (A,C,G,L) [veget]	680 kcal	M2	8,80 €
Stuffed peppers with minced meat on a fruity tomato ragout with buttered potatoes (A,C,G,O,Sc)	1050 kcal	M3	9,€
Creamy apple semolina pudding with cinnamon (A,C,G) [veget]	250 kcal	TD	3,€

WEDNESDAY, 26.02.2025

Light sweet potato cream soup with a bruschetta tapenade (A) [vegetarian] [lactose-free] [vegan]	200 kcal	TS	3,€
Red lentil dhal with braised vegetables and coconut milk [chapati as recommendation TB1] [vegetarian] [lactose-free] [gluten-free] [vegan]	820 kcal	M1	7,€
Linguine tartufo nero pasta tossed in truffle cream with fresh cress (A,D,G,O) [veget]	950 kcal	M2	8,40 €
Grilled chicken drumstick in a mango curry sauce with fried egg noodles, coconut flakes and grilled red pepper (A) [lactose-free]	980 kcal	M3	9,€
Fluffy yeast dumplings with vanilla sauce and poppy seeds (A,C,G) [veget]	450 kcal	TD	4,€

THURSDAY, 27.02.2025

Grandma's chicken soup with egg, root vegetables and fresh chives (C,L) [lactose-free] [gluten-free]	200 kcal	TS	3,€
Vegan tortelloni filled with quinoa and spinach in courgette cream sauce with cashew nuts (H)	920 kcal	M1	9,€
Creamy ham dumplings with turkey ham and fresh chives (A,G,Sc) [cucumber and dill salad recommended]	680 kcal	M2	9,€
Fish & potatoes fried fish with baked baby potatoes and cocktail dip (A,C,D,G)	900 kcal	M3	10,€
Black Forest cherry slices (A,C,G) [veget]	550 kcal	TD	4,€

FRIDAY, 28.02.2025

Russian-style beetroot soup (borscht) (G) [veget] [gluten-free]	200 kcal	TS	3,€
Umami bowl with mie noodles, mushrooms, mung bean sprouts, soya beans and lemongrass (A,F,N) [vegetarian] [lactose-free] [vegan]	790 kcal	M1	8,€
Fluffy courgetti frittata with olives, feta and stewed cherry tomatoes (C,G) [veget] [gluten-free]	790 kcal	M2	7,€
Grilled pork fillet on kohlrabi and pea cream vegetables and herb tarhonya (A,G,Sc)	1120 kcal	M3	9,€
Cake of the day (A,C,G,H) [veget]	440 kcal	TD	3,€

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Weekly menu: week

Salads

Red lentil salad with beetroot, feta, onion, cucumber, caramelised nuts and sprouts (G,H) [veget] [gluten-free]	680 kcal	S1	8,€
Classic tuna salad with sweetcorn, peas, boiled egg, red onion and lamb's lettuce (A,C,D)	750 kcal	S2	8,€
Leaf salad garnished with seasonal vegetables served with house dressing [vegetarian] [lactose-free] [gluten-free] [vegan]	90 kcal	S4	3,€

Weekly menu, Special, Low Carb

Classic roasted dumplings with egg and fresh chives (A,C,G,O)	800 kcal	W1	7,€
Creamy veal goulash with buttered spaetzle (A,C,G)	950 kcal	W2	9,€
Cucumber and dill salad (O,M) with the ham dumplings [vegetarian] [lactose-free] [gluten-free] [vegan]	150 kcal	SP3	2,€
Crispy nachos with tomato salsa [vegetarian] [lactose-free] [gluten-free] [vegan]	480 kcal	SP4	2,€
Low carb Creamy veal goulash with vegetable bouquet... (A,C,G)	800 kcal	A1	9,€
Fresh pineapple sundae with mint [vegetarian] [lactose-free] [gluten-free] [vegan]	133 kcal	TD1	4,90 €
Fluffy yeast dumplings with vanilla sauce and poppy seeds (A,C,G) as a main course [veget]	900 kcal	TD2	7,€

Enclosures

Portion of basmati rice [vegetarian] [lactose-free] [gluten-free] [vegan]	250 kcal	BL1	1,€
Portion of grilled vegetables [vegetarian] [lactose-free] [gluten-free] [vegan]	50 kcal	BL2	2,€

Sandwich & Wrap

Stuffed ham roll with herb spread, pickled gherkins, boiled egg, horseradish and lamb's lettuce (A,C,G,Sc)	500 kcal	GD1	4,50 €
Meal Sandwich filled with cheddar, tomato, avocado, boiled egg, iceberg and cocktail sauce (A,C) [vegetarian] [lactose-free] [gluten-free]	710 kcal	GD2	4,80 €
Chilli sin carne burrito filled with soy bolognese, beans, sweetcorn, tomato rice, cheddar and jalapeno chutney (A,F) [vegetarian] [lactose-free] [vegan]	750 kcal	GD5	6,€
Chilli con carne burrito filled with minced beef, beans, sweetcorn, tomato rice, cheddar and jalapeno chutney (A,G)	980 kcal	GD6	6,€

Juices & smoothies

Orange juice freshly squeezed [500ml] [vegetarian] [lactose-free] [gluten-free] [vegan] [malfit]	250 kcal	SD1	4,€
Wake Up Sunshine with grapefruit, orange, carrot, lemon and a dash of cayenne pepper [500ml] [vegetarian] [lactose-free] [gluten-free] [vegan] [malfit]	290 kcal	SD3	4,50 €
Refreshing cranberry mint iced tea [500ml] [vegetarian] [lactose-free] [gluten-free] [vegan] [malfit]	10 kcal	SD4	4,50 €

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Combination menus & side dishes - indulgence

Weekly menu, special, low carb on 24.02.2025

2G Menu Gerstl soup pot with leek and carrot vegetables (A,L) & Carinthian cheese noodles in nut butter with fried onion, root vegetable bouquet and fresh chives (A,C,G,H,O) [veget]	1040 kcal	A3	10,€
2G Menu 'Calalou' spinach curry with vegetables served with spicy grilled soya slices & homemade vegan chocolate brownie (A,H) [vegetarian] [lactose-free] [vegan]	1130 kcal	A4	9,€

Weekly menu, special, low carb on 25.02.2025

Low carb Stuffed peppers with minced meat on a fruity tomato ragout with vegetable bouquet. (A,C,G,O,Sc)	900 kcal	A2	9,€
2G Menu Liver dumpling soup in chicken stock with root vegetables (A,C,G,L,O) & veal cream goulash with buttered spaetzle (A,C,G)	1170 kcal	A3	11,€
2G Menu Stuffed peppers with minced meat on a fruity tomato ragout with buttered potatoes (A,C,G,O,Sc) & creamy apple semolina pudding with cinnamon (A,C,G)	1300 kcal	A4	11,€

Weekly menu, special, low carb on 26.02.2025

Low carb Grilled chicken drumstick in a mango curry sauce with vegetable bouquet, coconut flakes and grilled red pepper (A) [lactose-free]	830 kcal	A2	9,€
2G Menu Light sweet potato cream soup with a bruschetta tapenade (A) & linguine tartufo nero pasta tossed in truffle cream with fresh cress (A,D,G,O)	1150 kcal	A3	10,€
2G Menu Grilled chicken drumstick in a mango curry sauce with fried egg noodles, coconut flakes and grilled red pepper (A) & fluffy yeast dumplings with vanilla sauce and poppy seeds (A,C,G)	1430 kcal	A4	12,€

Weekly menu, special, low carb on 27.02.2025

Low carb Fish & vegetable fried fish with colourful vegetable bouquet... and cocktail dip (A,C,D,G)	750 kcal	A2	10,€
2G Menu Grandma's chicken soup with egg, root vegetables and fresh chives (C,L) & creamy ham dumplings with turkey ham and fresh chives (A,G,Sc) [cucumber and dill salad recommended].	880 kcal	A3	10,€
2G Menu Vegan tortelloni filled with quinoa and spinach in courgette cream sauce with cashew nuts (H) & black forest cherry slice (A,C,G) [veget]	1470 kcal	A4	11,€

Weekly menu, special, low carb on 28.02.2025

Low carb Grilled pork fillet on kohlrabi and creamed peas with extra vegetable bouquet. (A,G,Sc)	970 kcal	A2	9,€
2G Menu Russian-style beetroot soup (borscht) (G) & grilled pork fillet on kohlrabi and creamed peas with herb tarhonya (A,G,Sc)	1320 kcal	A3	11,€
2G Menu Fluffy courgetti frittata with olives, feta and stewed cherry tomatoes (C,G) & tart of the day (A,C,G,H) [veget]	1230 kcal	A4	9,40 €

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Enclosures and special on 24/02/2025

Portion of butter spaetzle (A,C,G) [veget]	300 kcal	TB1	2,€
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Enclosures and special on 25/02/2025

Portion of butter spaetzle (A,C,G) [veget]	300 kcal	TB1	2,€
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Vegan sushi set with mixed maki, nigiri, stuffed waka pocket and stuffed tofu pocket with soya sauce and chopsticks (A,F,N) [vegetarian] [lactose-free] [vegan]	400 kcal	SP1	10,€
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Salmon sushi set with salmon nigiri and mixed maki with soy sauce and chopsticks (A,D,F) [lactose-free]	600 kcal	SP2	11,€
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Enclosures and special on 26/02/2025

Portion of butter spaetzle (A,C,G) [veget]	300 kcal	TB1	2,€
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Portion of chapati (A,G) [veget]	300 kcal	WB1	2,€
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Enclosures and special on 27/02/2025

Portion of butter spaetzle (A,C,G) [veget]	300 kcal	TB1	2,€
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Portion 65g sour cream dip (G) [with fish & potato] [vegetarian] [gluten-free]	135 kcal	WB1	0,€
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Warm vegan BigMac wrap filled with vegan soya bolognese, cheddar, tomato and house sauce (A,F) [vegetarian] [lactose-free] [vegan]	880 kcal	SP1	9,€
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Warm BigMac wrap filled with spicy roast beef, cheddar, tomato and house sauce (A,F) [lactose-free]	920 kcal	SP2	9,€
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Enclosures and special on 28/02/2025

Portion of butter spaetzle (A,C,G) [veget]	300 kcal	TB1	2,€
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Portion of herb tarhonya (A,C,G) [veget]	520 kcal	WB1	2,€
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Additional ordering options: Meeting catering, pastries and salads can be conveniently ordered online.

Note: All information on this menu is without guarantee. Subject to changes and errors. We apologise for any printing and spelling errors.