

Next week: 18.12.2023 - 22.12.2023

Monday

Cream of cauliflower soup with pistachios and watercress [gluten-free] [lactose-free] [vegetarian] [vegan]	TS	3.20 €
Cream of cauliflower soup with pistachios and watercress as a main course [400ml] [gluten-free] [lactose-free] [vegetarian] [vegan]	W4	5.00 €
2 kinds of carrot risotto with pear chutney and grilled Hokkaido pumpkin slices with sesame seeds (N) [gluten-free] [lactose-free] [veget] [vegan]	M1	7.50 €
Crêpes with Styrian filling on pumpkin seed ratatouille and gratinated sheep's cheese (A,C,G) [veget]	M2	8.20 €
Gratinated caprese turkey steak with tomatoes and mozzarella in a rosemary sauce with baby oven potatoes (G) [gluten-free]	M3	8.90 €
Plum tart (A,C,G) [veget]	TD	3.20 €

Tuesday

Spinach potato soup stew with bacon (Sc) [gluten-free] [lactose-free]	TS	3.20 €
Spinach and potato soup stew with bacon (Sc) as a main course [400ml] [gluten-free] [lactose-free]	W4	5.00 €
'Aubergine and millet moussaka' Stuffed melanzane with parsnips, carrots and millet (O) [gluten-free] [lactose-free] [vegetarian] [vegan]	M1	7.80 €
Vegetarian potato goulash with fried smoked tofu and runner beans (F) [gluten-free] [lactose-free] [vegetarian] [vegan]	M2	8.20 €
'Coq eu vin' of chicken thigh with pea rice (A,O) [lactose-free]	M3	8.90 €
Homemade cream cheese cake with shortcrust pastry base (A,C,G) [veget]	TD	3.20 €

Wednesday

Hearty beef soup with Kaiserschöberl (A,C,G)	TS	3.20 €
Hearty beef soup with Kaiserschöberl (A,C,G) as a main course [400ml]	W4	5.00 €
Courgette roulade with olives, sun-dried tomatoes, red pepper sauce and pesto, served with potato pancakes (H,F) [gluten-free] [lactose-free] [vegetarian] [vegan]	M1	7.70 €
Penne with pumpkin Bolognese and freshly grated Parmesan (A,C,G) [veget]	M2	7.50 €
Onion roast of local beef with runner beans and pappardelle (A) [lactose-free]	M3	9.90 €
Oven-fresh raspberry strudel with vanilla sauce (A,C,G) [veget]	TD	4.00 €
Oven-fresh raspberry strudel with vanilla sauce (A,C,G) as a main course [veget]	TD2	7.50 €
Low carb Courgette roulade with olives, sun-dried tomatoes, red pepper sauce and pesto, served with vegetable bouquet no. 3 (H,F) [gluten-free] [lactose-free] [vegetarian] [vegan]	SP1	7.20 €

Thursday

Cream of tomato soup with basil pesto [gluten-free] [lactose-free] [vegetarian] [vegan]	TS	3.20 €
Cream of tomato soup with basil pesto as a main course [400ml] [gluten-free] [lactose-free] [vegetarian] [vegan]	W4	5.00 €
Lentil and linseed patty with herb soya dip and beetroot mashed potatoes (F) [gluten-free] [lactose-free] [vegetarian] [vegan]	M1	7.70 €
Farmer's dumplings with caraway sauce and sauerkraut (A,C,G,Sc,O)	M2	8.80 €
Tuna lasagne with root vegetables, tomatoes and light basil sauce (A,C,D,G)	M3	9.50 €
Cake of the day (A,C,G,H) [veget]	TD	3.20 €
Vegan nacho bowl filled with iceberg, sweetcorn, beans, tomato salsa, guacamole, sour cream, cheddar and nachos as a warm topping Pea protein strips (A) [lactose-free] [vegetarian] [vegan]	SP1	8.90 €
Chicken nacho bowl filled with iceberg, sweetcorn, beans, tomato salsa, guacamole, sour cream, cheddar and nachos as a warm topping, marinated chicken strips (A) [lactose-free]	SP2	9.20 €

Friday

'Happy holidays! Thank you for your loyalty this year.' [gluten-free] [lactose-free] [vegetarian] [vegan] [other] [malfit]	TS	0.00 €
'From 8 January 2024, the Mahlzeit team will be back at the cooker and in action for you every day'	M1	0.00 €
'We will be happy to accept orders for the new year again from 18 December 2023'	M2	0.00 €
'We wish you and your families a peaceful time and a Merry Christmas!'	SP1	0.00 €

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Salads

Tomato and mozzarella salad with rocket, roasted pine nuts, balsamic dressing and basil pesto (G,H) [gluten-free] [veget]	S1	7.80 €
Colourful leaf salad with fried chicken strips, peppers, tomatoes, cucumber, sweetcorn, radishes, sprouts and house dressing [gluten-free] [lactose-free]	S2	7.80 €
Leaf salad garnished with seasonal vegetables and house dressing [gluten-free] [lactose-free] [vegetarian] [vegan]	S4	3.20 €

Dishes of the week

Chilli sin carne with basmati rice and fresh parsley (F) [gluten-free] [lactose-free] [vegetarian] [vegan]	W1	7.50 €
Creamy veal goulash with homemade herb spaetzle (A,C,G)	W2	9.80 €

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 pretzel sticks (A,F,G) [veget]	G3	1.50 €

Juices & smoothies

Orange juice freshly squeezed [500ml] [gluten-free] [lactose-free] [vegetarian] [vegan] [malfit]	SD1	3.50 €
Freshly squeezed apple and carrot juice with a dash of ginger [500ml] [gluten-free] [lactose-free] [vegetarian] [vegan] [malfit]	SD2	3.50 €
'Beetroot Berry' apple, beetroot, berries, banana as a refreshing drink [500ml] [gluten-free] [lactose-free] [vegetarian] [vegan] [malfit]	SD3	4.50 €
Homemade apple iced tea with pomegranate and fresh mint [500ml] [gluten-free] [lactose-free] [vegetarian] [vegan] [malfit]	SD5	3.50 €

Sandwich & Wrap/Burritos

Meal Club sandwich filled with iceberg, tomato, avocado, boiled egg, cheddar and cocktail sauce (A,C) [lactose-free] [veget]	GD1	4.50 €
Ham & egg tramezzini filled with ham, egg spread, rocket and colourful sprouts (A,C,G,Sc)	GD2	4.50 €
Classic wrap filled with turkey ham, gouda, tomato, cucumber, boiled egg, iceberg, garlic and herb sauce (A,C,G)	GD3	4.80 €
Vegan soya bolognese wrap filled with soya bolognese, sweetcorn, beans, tomato salsa, cheddar cheese and fresh herbs (A,F) [lactose-free] [vegetarian] [vegan]	GD5	6.90 €
Mexican chicken wrap filled with marinated chicken breast, sweetcorn, tomato salsa, beans, lime rice, cheddar cheese and fresh herbs (A) [lactose-free]	GD6	6.50 €

Low Carb & Menu

Low carb veal cream goulash with vegetable bouquet no. 1 (A,C,G)	A1	9.50 €
Low carb Gratinated caprese turkey steak with tomatoes and mozzarella in natural rosemary juice with vegetable bouquet no. 3 (G) [gluten-free]	A2	8.90 €
2G Menu Cream of cauliflower soup with pistachios and watercress & crêpes with Styrian filling on pumpkin seed ratatouille and baked sheep's cheese (A,C,G) [veget]	A3	9.90 €
2G Menu Gratinated caprese turkey steak with tomatoes and mozzarella in a rosemary sauce with baby oven potatoes (G) & plum tart (A,C,G)	A4	10.50 €