

menu

09.12.-13.12.2024  
CW 50

Opening hours:  
Monday to Friday  
Lunch 11.30 - 13.30



|                   | Monday<br>09.12.2024   | Tuesday<br>10.12.2024  | Wednesday<br>11.12.2024  | Thursday<br>12.12.2024   | Friday<br>13.12.2024   |
|-------------------|--|--|--|--|--|
| <b>SOUP</b>       | cream of pea soup<br>vegetarian<br>140 kcal  | beef broth<br>50 kcal  | cream of zucchini soup<br>vegan<br>130 kcal  | beef broth<br>50 kcal  | carrot soup with ginger<br>vegan<br>140 kcal                       |
|                   | beef broth<br>50 kcal  | potato soup<br>vegetarian<br>180 kcal  | beef broth<br>50 kcal  | cream of garlic soup<br>vegetarian<br>160 kcal   | beef broth<br>50 kcal  |
| € 2,50            |  |  |  |  |  |
| <b>CLASSIC</b>    | beef stew with green beans, bell pepper, potatoes and bread roll   | turkey curry with basmati rice and vegetables  | bread fried pork schnitzel with rice   | roasted meat loaf with mashed potatoes and peas  | Chicken Wings with potato wedges and BBQ sauce                     |
|                   | 660 kcal   | 510 kcal   | 810 kcal   | 770 kcal   | 650 kcal   |
| € 9,20            |  |  |  |  |  |
| <b>VEGGIE</b>     | spinach potato gratin with mushrooms and almond crust<br>vegan<br>490 kcal   | Mac and Cheese<br>vegetarisch<br>910 kcal  | tofu pineapple curry with edamame, sweet potatoes and cashews with pita bread<br>vegan<br>550 kcal       | cream spaetzle with leek<br>vegetarisch<br>640 kcal  | strawberry dumplings with berry compote<br>vegetarisch<br>550 kcal |
|                   |  |  |  |  |  |
| € 9,80            |  |  |  |  |  |
| <b>À LA CARTE</b> | turkey roast with almond broccoli and herb rice  | baked potato gratinated with chili and cheese and sour cream   | paprika chicken ragout with Tagliatelle verde  | beef balls with leek puree and chili-tomato sauce  |  |
|                   | 520 kcal   | 540 kcal   | 680 kcal   | 530 kcal   |  |
| € 11,20           |  |  |  |  |  |
| <b>BOWLS</b>      | Falafel Bowl with couscous, pumpkin, red cabbage, cucumber, yoghurt-garlic sauce and almonds<br>vegetarian<br>670 kcal | Tofu Spirit Bowl with quinoa, tofu, edamame, cauliflower, red cabbage, granola and beetroot-wasabi dressing<br>vegan<br>600 kcal | Gnocchi Bowl with dried tomatoes, capers, olives, feta, pesto, sunflower seeds<br>vegetarian<br>500 kcal | Bulgur Bowl with bulgur, sweet potatoes, edamame, red cabbage, hummus and chickpeas<br>vegan<br>720 kcal |  |
|                   |  |  |  |  |  |
| € 9,80            |  |  |  |  |  |
| <b>DESSERT</b>    | peach yoghurt  | raspberry coconut cake   | chocolate cream  | Tiramisu cake  | apricot cake   |
|                   | 180 kcal   | 402 kcal / 100g  | 280 kcal   | 266 kcal / 100g  | 299 kcal / 100g  |
| € 2,80            |  |  |  |  |  |

Take your choice at our market fresh salad buffet with toppings and selected dressings.

**Allergen Information in accordance with the codex recommendation:**

|                           |   |          |   |          |   |
|---------------------------|---|----------|---|----------|---|
| Cereals containing gluten | A | Soybeans | F | Sesame   | N |
| Crustaceans               | B | Milk     | G | Sulphite | O |
| Eggs                      | C | Nuts     | H | Lupin    | P |
| Fish                      | D | Celery   | L | Molluscs | R |
| Peanuts                   | E | Mustard  | M |          |   |



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Prices in Euro including 10% VAT