

## 30.06.2025 – 04.07.2025

MONTAG

|                                            |      |                                 |
|--------------------------------------------|------|---------------------------------|
| Gefüllte Paprika A C G                     |      | Kärntner Kasnudeln A C G        |
| Paradeisersauce, Butterkartoffeln,<br>Rahm | ODER | Eierschwammerlgulasch, Bergkäse |

DIENSTAG

|                                    |      |                             |
|------------------------------------|------|-----------------------------|
| Toskanisches Hühnerfilet G         |      | Hausgemachte Spinatknödel   |
| Mozzarella, Basilikum, Gemüsereis, | ODER | A C G                       |
| Rosmarinsauce                      |      | Schafskäse, Ofenparadeiser, |

Hausgemachte Spinatknödel  
A C G  
Schafskäse, Ofenparadeiser,  
Ratatouillegemüse

MITTWOCH

Gebackene Wiener Schmankerl  
A C G M

## Knusprige Frühlingsrollen

|                                                                              |      |                                         |
|------------------------------------------------------------------------------|------|-----------------------------------------|
| Huhn, Gemüse, Schwein<br>Sauce Tartare, Petersilienerdäpfel,<br>grüner Salat | ODER | Eiernudeln, Asia-Gemüse, Ingwer-<br>Dip |
|------------------------------------------------------------------------------|------|-----------------------------------------|

**DONNERSTAG**

## Gratinierte Fleischpalatschinken

Linsen-Eierschwammerl-Laibchen  
ACGM

Paprika-Rahmsauce, gemischter Blattsalat ODER indisches Gemüse-Masala

**FREITAG**

Zanderfilet mit Erdäpfelkruste  
A C D G

Gebackene Apfelspalten A C G  
Vanillesauce, Zimt-Zucker

## Eierschwammerlrisotto

Gebackene Apfelspalten A C G  
Vanillesauce, Zimt-Zucker

Bitte wenden Sie sich zur Allergenauskunft an das Küchenpersonal. Spuren können nicht ausgeschlossen werden.

A = Gluten, B = Krebstiere, C = Eier, D = Fisch, E = Erdnüsse, F = Soja, G = Milch, H = Schalenfrüchte, L = Sellerie, M = Senf, N = Sesam, O = Schwefeldioxid und Sulfite, P = Lupinen, R = Weichtiere

2-Gang-Menü € 13,50

3-Gang-Menü € 14,00

Extra Suppe/Dessert € 2,50

1. Glas Leitungswasser gratis, 2. Glas Leitungswasser € 0,50

# LUNCH MENU

30.06.2025 – 04.07.2025

self service & take away 11 am til 2.30 pm

## MONDAY

Cucumber cold soup, dill G

Stuffed peppers A C G  
tomato sauce, buttered potatoes,  
cream

OR

Carinthian cheese dumplings  
A C G  
chanterelle goulash, mountain  
cheese

Mixed desserts and cakes A C F G H

## TUESDAY

Beef soup, herb royale C G L

Tuscan chicken fillet G  
mozzarella, basil, vegetable rice,  
rosemary sauce

OR

Homemade spinach dumplings  
A C G  
feta cheese, roasted tomatoes,  
ratatouille

Curd cheese and apricot strudel A C G

## WEDNESDAY

Apple and fennel soup G L

Baked Viennese delicacies  
A C G M  
chicken, vegetables, pork  
tartare sauce, parsley potatoes,  
green salad

OR

Crispy spring rolls  
A C F G M N  
egg noodles, Asian vegetables,  
ginger dip

Vanilla pudding, raspberries C G

## THURSDAY

Chicken soup, vegetables G L

Gratinated meat pancakes  
A C G M  
paprika cream sauce, mixed leaf  
salad

OR

Lentil and chanterelle fritters  
A C G M  
Indian vegetable masala

Strawberry bisquit roll A C G

## FRIDAY

Hungarian soup G L

Zander fillet with potato crust  
A C D G  
chanterelle risotto

OR

Baked apple slices A C G  
vanilla sauce, cinnamon sugar

Baked apple slices A C G  
vanilla sauce, cinnamon sugar

Please contact the kitchen staff for allergen information. Traces cannot be ruled out.

A = Gluten, B = Crustaceans, C = Eggs, D = Fish, E = Peanuts, F = Soy, G = Milk, H = Nuts, L = Celery,  
M = Mustard, N = Sesame, O = Sulphur dioxide and sulphites, P = Lupins, R = Molluscs

2-course-menu € 13,50

3-course-menu € 14,00

Additionally soup/dessert € 2,50

1st glass of tap water for free 2nd glass of tap water € 0,50