



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP	Clear Vegetable Soup • Brown Rice • Peas	Beef Soup • Baked Peas • Chives	Clear Chicken Soup • Pancake Strips	Clear Beef Soup • Rice	Clear Vegetable Soup • Veggies
CREAM SOUP	Broccoli Cream Soup (Vegan)	Tomato Cream Soup	Pumpkin Soup	Corn Chowder	Garlic Cream Soup •
MAIN DISH 1	Pappardelle • Veggie Ragout <small>ELC - GRADE 1</small>	Pasta Horns with Ground Beef • Salad <small>ELC - GRADE 1</small>	Beef Lasagne • Mixed Salad <small>ELC - GRADE 1</small>	Spaghetti Bolognese • Fresh Carrots • Grana <small>ELC - GRADE 1</small>	Fried Calamari • Risi - Bisi <small>ELC - GRADE 1</small>
MAIN DISH 2	Broccoli Strudel • Buttered Potatoes • Sour Cream,- Herb Dip	Pork Schnitzel • Potato Salad • Basmati Rice	Cevapcici • Onion Mustard • Dollar Chips	Berner Sausages • Onion Mustard • Steakhouse Fries	Salami and Cheese Pizza
VEGETARIAN ALTERNATIVE	Falafel Patties • Houmus • & Curried Rice	"Chili con Planted" • Cous-Cous	Planted "Chicken" Channa • Basmati Rice (Vegan)	Planted Vegetarian Wrap • Guacomole Dip	Pumpkin Curry • Pita Bread (Vegan)
BOWLS	Pesto Bowl • Spring Rolls • Broccoli • Cherry Tomatoes	Momon Food "Couscous Bowl" Okra in Red Sauce • Falafel	"Good Life Bowl" Lettuce • Red Cabbage - Pear Salad • Brown Rice •	"Veggie Pesto Bowl" • Broccoli • Ruccola • Croutons • Pesto	"BUDDHA BOWL" Fried Curry - Cauliflower • Carrot Sticks • Red Cabbage • Feta
DESSERT	Chocolate Coconut Cake	Vanilla Pudding	Marbled Roll	Mandarine Compote	Chocolate Cake

Our trained member of staff, Unit Manager Andrew Warren and his deputy Andi Wolf will be happy to inform you about allergens in our ingredients and products.
If you have any questions, please feel free to contact us under phone 0676/884 882 24 or mail andrew.warren@eurest.at. This plan is subject to change and availability



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP	Clear Vegetable Soup • Bubbles	Clear Chicken Soup • Pancake Strips		Beef Soup • Profiteroles • Chives	Clear Vegetable Soup • Buttered Herb Dumplings
CREAM SOUP	Mushroom Cream Soup • Croutons	Cream of Green Beans • Wholemeal Croutons		"Avgolemono" • Greek Lemon and Egg Soup	"Minestrone a la Genovese con Pesto" • Italian Veggie Soup Pesto Croutons
MAIN DISH 1	Penne Pasta with Pepperoncini • Grana <small>ELC - GRADE 1</small>	Beef Tortelloni • Tomato - Basil Sauce <small>ELC - GRADE 1</small>	PUBLIC HOLIDAY	Sautéed Egg Dumplings • Green Salad <small>ELC - GRADE 1</small>	Deep Fried Seabass Fillet • Basmati Rice • Potato Salad <small>ELC - GRADE 1</small>
MAIN DISH 2	Veggie Patties • Steakhouse Fries • Coleslaw	Turkey Picatta Milanese • Tomato Spaghetti	NO SCHOOL	Roast Chicken Breast • Risi - Bisi	Ground Beef/Pork Patties • Mustard Sauce • Roast Potatoes
VEGETARIAN ALTERNATIVE	Falafel • Sour Cream Tuscany Veggies • Parsley Potatoes	Potato soufflé • Mushrooms • Curcuma • Carrot Sauce		Veggie Lasagne • Tomato - Basil Sauce	Tofu - Lemon Balls • Coconut - Spinach • Sesame Carrots
BOWLS	Create your own Bowl • Fresh Nishiki Rice • Grilled Veggies	Momen Food • Cous - Cous Bowl • Falafel		Create your own Bowl • Frischer Nishiki Rice • Crispy Fish Fillet • Spicy Veggies	Create your own Bowl • Frischer Nishiki Rice • Grilled Sweet Potato
DESSERT	Sacher Cake	Apple - Cinnamon Cream •		Chocolate - Coconut Cake	Raspberry .- Vanilla Pudding

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