

Menu

09.03. - 14.03.2020

Opening hours Self service restaurant

Monday to Wednesday 11.00 - 19.00

Thursday 11.00 - 20.30

Lunch Buffet 11.00 - 14.00

Hot snacks MO-MI 14.30 - 19.00

Hot snacks DO 14.30 - 20.30



svrestaurant

SPIGA LOUNGE
5th Floor

All-you-can-eat Buffet 11.00 - 13.30

09.03.2020
Monday

10.03.2020
Tuesday

11.03.2020
Wednesday

12.03.2020
Thursday

13.03.2020
Friday

14.03.2020
Saturday

<p>Soup</p> <p>2,25 €</p>	cream of lentil soup AGM	cream of carrot soup AC	potato soup AG	cream of pumpkin soup AG	creamed wild garlic soup AC	cream of pea soup AC
	beef broth garnish L ACG	beef broth garnish L ACG	beef broth garnish L AC	beef broth garnish L AC	beef broth garnish L AC	beef broth garnish L AC
<p>Köstlich Bewährt</p> <p>6,20 €</p>	roasted chicken leg rice with peas G	pork escalope Mexican style potato wedges A	grilled chicken fillet lemon risotto mediterranean vegetables A CG	turkey breast creamy wild garlic polenta tomato ragout A CG	Indian fish curry vegetables rice	potato goulash with "Debreziner" sausage bread roll A
	<p>Vegetarian</p> <p>6,20 €</p>	spaghetti aglio e olio grated parmesan cheese AC G	pumpkin goulash with runner beans potatoes A	gnocchi wild garlic sauce ACG G	farfalle with caramelized cabbage sour cream ACG G	vegetable lentil stew smoked tofu F
<p>Snack at the 1st Floor</p> <p>3,35 €</p>	breaded fried pork schnitzel with "Wachauer" bread roll ACG	breaded fried pork schnitzel with "Wachauer" bread roll ACG	breaded fried pork schnitzel with "Wachauer" bread roll ACG	breaded fried pork schnitzel with "Wachauer" bread roll ACG	breaded fried pork schnitzel with "Wachauer" bread roll ACG	
<p>Dessert</p>	tray cake ACG 2,00 €	bundt cake ACG 2,00 €	fruit cake ACG 2,00 €	cream sponge cake ACG 2,00 €	lemon tray cake ACG 2,00 €	cake variation ACG 2,00 €
	banana cream G 1,30 €	curd dumplings G 1,30 €	hazelnut cream GH 1,30 €	white chocolate mousse CGF 1,30 €	fruit salad G 1,30 €	variation of desserts G 1,30 €



Students receive the dishes marked with the star, including a marked drink for € 4,20

We use primarily regional and seasonal products. Fresh beef, pork and veal comes from Austrian suppliers. We buy potatoes from the "BioHof Niedermayer" (organic supplier) from the "Weinviertel", and our bread and pastries come from the Bakery "Felber".

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		