

Culinary.Campus

INTERMEZZO

CUBANO SANDWICH 13 (A, C, G, O)

wheat roll | homemade pastrami | ham from Nockberge
cheese from Kaslabn Radenthein | dijon mustard | homemade pepperoni

CUBANO SANDWICH 12 (A, C, G, O)

wheat roll | 3 types of organic cheese from Kaslabn Radenthein
pickled kohlrabi | homemade quince mustard

HOMEMADE SPICY GOULASH SOUP 10.5 (A, G, L, M, O)

local beef | potatoes from St. Egyden | organic spices from Sonnentor
bread from Naturbäckerei Lagler

CAMPUS TOAST 8.5 (A, C, G, O)

homemade toast bread | carinthian ham specialities from Nockberge
organic butter cheese from Kaslabn Radenthein | onion rings | salad

KÄSETOAST „CMA“ 8 (A, C, G, O)

homemade toast bread | cheese specialities from Kaslabn Radenthein
onion rings | salad

CARINTHIAN NOODLES 18.5 (A, C, G)

filled with mashed potatoes and curd cheese from Guttaring | brown butter | chives

MIXED SALAD 6.5 (L, M, O)

FOR OUR LITTLE GUESTS:

WIENER SCHNITZEL 12.5 (A, C, G)

from Carinthian pork with french fries

FRIED CHICKEN BREAST STRIPS 12.5 (A, C, G)

from local chicken with french fries

ENJOY
YOUR MEAL