

Culinary.Campus LUNCH

3 course menu
21 Euro

LUNCH

1ST TO 4TH OF MAY, 12 AM TO 3 PM

THURSDAY

SWEET POTATOE-

CURRY SOUP 4.5 (A, G, L, M, O)

OR

SALAD 4.5 (L, M, O)

RISOTTO 14.5 (G, L, M, O)

with wild garlic and mushrooms

ON REQUEST WITH:

FRIED BREAST OF LOCAL CHICKEN

CHOCOLATE CAKE 4.5 (A, C, G, H)

with liquid center and baked apple ice cream

FRIDAY

SOUP 4.5

(A, C, G, L, M, O)

from local beef with homemade liver dumpling

OR

SALAD 4.5 (L, M, O)

TYROLEAN „SCHLUTZKRAPFEN“ 14.5 (A, C, G, L, M, O)

with dried tomatoes, spring onions and chanterelles

PANCAKE WITH ICE CREAM 4.5 (A, C, G, H)

vanilla ice cream, chocolate sauce and whipped cream

SATURDAY

MILLE FANTI 4.5 (A, C, G, L, M, O)

OR

SALAD 4.5 (L, M, O)

FREGOLA SARDA 14.5 (A, C, G, L, M, O)

mediterranean with arugula

OR

FREGOLA SARDA 14.5 (A, B, C, D, G, L, M, O)

with tomatoes and seafood

CARINTHIAN CREAM 4.5 (A, G, O)

with berry sauce

SUNDAY

BEEF SOUP 4.5 (A, C, G, L, M, O)

with pancake slices

OR

SALAD 4.5 (L, M, O)

„WIENER SCHNITZEL“ 14.5 (A, C, G, L, M, O)

from Carinthian pork with parsley potatoes

OR

FRIED MUSHROOMS 14.5 (A, C, G, L, M, O)

with parsley potatoes and sauce tartare

HOMEMADE APPLE STRUDEEL 4.5 (A, C, G)

with vanilla sauce

WE WISH YOU
BON APPETITE