

Culinary.Campus LUNCH

3 course menu
21 Euro

LUNCH

24TH TO 27TH OF APRIL, 12 AM TO 3 PM

THURSDAY

GARLIC CREAM SOUP 4.5 (A, G, L, M, O)
with croutons

OR

SALAD 4.5 (L, M, O)

ROASTED POTATOES AND VEGETABLES 14.5 (G, L, M, O)
with arugula

**ON REQUEST WITH:
FRIED FILET FROM CARINTHIAN TROUT** (D)

ICE CREAM 4.5 (A, C, G, H)
with whipped cream

FRIDAY

SOUP 4.5 (A, C, G, L, M)
from local chicken with semolina dumplings

OR

SALAD 4.5 (L, M, O)

PASTA 14.5 (A, C, G, L, M, O)
with tomato sauce and dry tomatoes

OR

PASTA 14.5 (A, C, G, L, M, O)
with bolognese sauce

CHEESECAKE 4.5 (A, C, G, H, O)
with berries

SATURDAY

WILD GARLIC FOAM SOUP 4.5 (A, G, L, M, O)

OR

SALAD 4.5 (L, M, O)

RISOTTO 14.5 (G, L, M, O)
mediterranean

**ON REQUEST WITH:
COZZE 14.5** (R)

TIRAMISÙ 4.5 (A, C, G, H)
with whipped cream

SUNDAY

ESSENCE 4.5 (A, C, G, L, M, O)
from Lavanttaler Wagyu Ox
with homemade liver dumplings

OR

SALAD 4.5 (L, M, O)

SUNDAY ROAST 14.5 (A, C, G, L, M, O)
from Carinthian pork belly with braised sauerkraut and caraway potatoes

OR

POTATOE NOODLES 14.5 (A, C, G, L, M, O)
from Guttaring with pickled mushrooms and brown butter

APPLE STRUDEL 4.5 (A, C, G)
with vanilla ice cream

WE WISH YOU
BON APPETITE

— AMA —
**GENUSS
REGION**
GASTRONOMIE

Genuss Wirt
KÄRNTEN
Genussland
Kärnten