

Culinary.Campus LUNCH

3-course-menu
21 Euro

LUNCH

22ND TO 28TH OF JULY, 12 AM TO 3 PM

MONDAY

BEEF SOUP 4.5 (A, C, G, L, M)
from the Villacher Angus with vermicelli

or

SALAD 4.5 (L, M, O)w

BAKED POTATO (G, L, M)

optional with:

LENTIL CHILI CON CARNE WITH DIP 14.5 (G, L, M, O)

or

MEDITERRANEAN VEGETABLES, DIP AND ARUGULA 14.5 (G, L, M, O)

CHOCOLATE-COCONUT CAKE WITH WHIPPED CREAM 4.5 (A, C, G, H)

TUESDAY

SOUP 4.5 (A, G, L, M, O)
from potatoes and smoked meat from the Nockberge

or

SALAD 4.5 (L, M, O)

SLICED 14.5 (G, L, M)

from the Arriacher turkey with rice

or

FRIED EGG RICE 14.5 (G, L, M)

CHEESECAKE WITH BERRIES 4.5 (A, C, G, H)

WEDNESDAY

CHICKEN SOUP 4.5 (A, C, G, L, M)
from the Carinthian chicken with pancake slices

or

SALAD 4.5 (L, M, O)

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

from Carinthian wheat
with mushrooms, leek and herbs

BERRIE RAGU WITH VANILLA ICE CREAM 4.5 (A, C, G)

THURSDAY

FOAM SOUP 4.5 (A, D, G, L, M, O)
from Carinthian fish with croutons

or

SALAD 4.5 (L, M, O)

QUINOA 14.5 (A, G, L, M, O)

with vegetables, herbs and mushrooms
optional with:

FRIED CHICKEN BREAST 14.5

YOGURT WITH FRUITS AND ICE CREAM 4.5 (A, C, G)

FRIDAY

BEEF SOUP 4.5 (A, C, G, L, M)
with liver dumpling

or

SALAD 4.5 (L, M, O)

FRIED FILLET OF COD 14.5 (A, C, D, G, L, M, O)

with parsley potatoes and Sauce Tartare

oder

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

with parsley potatoes and Sauce Tartare

CURD CHEESE DUMPLINGS WITH SAUCE (A, C, G, H)

SATURDAY

PARMESAN FOAM SOUP 4.5 (G)

or

SALAD 4.5 (L, M, O)

SPAGHETTI 14.5 (A, C, G, L, M)

al ragu

or

SPAGHETTI 14.5 (A, C, G, L, M)

with mozzarella cheese and tomato sauce

TIRAMISÙ 4.5 (A, C, G, H)

SUNDAY

BEEF SOUP 4.5 (C, G, L, M)
with egg

or

SALAD 4.5 (L, M, O)

NOODLES 14.5 (A, C, G, L, M, O)

filled with smoked meat from Guttaring, Sauerkraut

or

CARINTHIAN NODLES 14.5 (A, C, G, L, M)

filled with curd cheese and potatoes, brown butter and chives

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