

Culinary.Campus LUNCH

3 course menu
21 Euro

LUNCH

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

THURSDAY

BEEF SOUP 4.5 (A, C, G, L, M)
with pancake slices

or

SALAD 4.5 (L, M, O)

CARINTHIAN WHEAT 14.5 (A, G, L, M)
with homemade bread
classic or vegan (A, L, M)

CARINTHIAN YOGURT 4.5 (A, G, H)
with fruits and granola

FRIDAY

CREAM SOUP 4.5 (A, D, G, L, M)
of Carinthian fish

or

SALAD 4.5 (L, M, O)

LASAGNA AL FORNO 14.5 (A, C, G, L, M)

or

VEGETABLE LASAGNA 14.5 (A, C, G, L, M)

ICE CREAM PANCAKES 4.5 (A, C, G, H)

SATURDAY

VEGETABLE ESSENCE 4.5 (L, M)
with garnish

or

SALAD 4.5 (L, M, O)

QUINOA 14.5 (G, L, M, O)
with roasted vegetables, mushrooms and herbs
on request with:

FRIED BREAST 14.5
from Carinthian chicken

PROFITEROLES BIANCO 4.5 (A, C, G, H)

SUNDAY

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

or

SALAD 4.5 (L, M, O)

„WIENER SCHNITZEL“ 14.5 (A, C, G, L, M, O)
from Carinthian pork with parsley potatoes and cranberry jam

or

FRIED MUSHROOMS 14.5 (A, C, G, L, M, O)
with parsley potatoes and sauce tartare

HOMEMADE APPLE STRUDEL 4.5 (A, C, G)
with whipped cream

THE CMA-TEAM
WISHES YOU BON APPETITE

AMA
GENUSS
REGION
GASTRONOMIE

Genuss Wirt
KÄRNTEN
Genussland
Kärnten