Culinary. Campus LUNCH

3 course menu 21 Euro

LUNCH

3RD TO 6TH OF APRIL 2025, 12 AM TO 3 PM

THURSDAY KITCHEN FROM 2 PM ONWARDS

FRIDAY

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

from local beef with vermicelli

or

SALAD 4.5 (L. M. 0)

"RISOTTO" FROM CARINTHIAN SPELT 14.5 (A, G, L, M)

with herbs, mushrooms and leek

ON REQUEST WITH: ROASTED BREAST FROM LOCAL CHICKEN 14.5

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

with quince

SATURDAY

FOAM SOUP 4.5 (A, G, L, M, 0)

from wild garlic with croutons

or

SALAD 4.5 (L, M, 0)

PASTA AGLIO E OLIO 14.5 (A, C, G, L, M, 0)

with dried tomatoes, aruguala and leek

DIFFERENT ICE CREAM FLAVORS 4.5 (A, C, G, H)

with whipped cream

SUNDAY

ESSENCE 4.5 (A, C, G, L, M)

from local chicken with homemade pancake slices

or

SALAD 4.5 (L, M, 0)

NOODLES FILLED WITH MEAT 14.5 (A, C, G, L, M, O)

from Guttaring with sauerkraut

or

CARINTHIAN POTATO NOODLES 14.5 (A, C, G, 0)

from the Norischen Nudelwerkstatt with pickled mushrooms, leek and brown butter

CHOCOLATE-NUT SOUFFLE 4.5 (A, C, G, H)

with whipped cream and chocolate suace

WE WISH YOU BON APPETITE



