



**A culinary dining room experience  
in a classroom setting**

## **Germany and Scandinavia**

### ***Appetizer***

Nordic Appetizer Board, served Family style

### ***Choice of Entrée***

Sauerbraten

*(Marinated round of beef served with a ginger snap brown sauce)*

Fiskefrikadeller

*(Danish seafood cakes with shrimp, salmon and cod)*

Schwenker

*(Riesling marinated, Grilled Pork Chops with caramelized onions)*

### ***All Entrées Served With***

Gedunstetes RotKraut in Rotwein

*(Braised red cabbage with apples and red wine)*

Spätzle

*(Hand prepared German noodle dumplings)*

### ***Chef's Choice of Dessert***

Lunch \$7.00 | Dinner \$11.00

FSCJ Cafe Frisch is a simulated restaurant lab, operated as part of the culinary arts and hospitality management program by students and professors. Gratuities are appreciated and are utilized for special student activities carried out by the classes at the end of each term. We appreciate your interest and patronage.

Reservations can be made at: [cafefrischreservations@fscj.edu](mailto:cafefrischreservations@fscj.edu)



Florida State College  
at Jacksonville