

CULINARY.CAMPUS



THE GOOD IS SO CLOSE

and comes fresh to our plates every day.

What are we particularly proud of at Kulinarik.Campus.Ossiach? That we can almost always answer the question about the origin of our products with just one sentence: "Directly from here." After all, we have been a partner of Genussland Carinthia since 2024 and source the majority of our ingredients right here from the region. This means you can enjoy every dish with a clear conscience. We wish you bon appetit!

DREIKLANG-TRIAD

The CMA connects the music with the people. If you love music, this is the place for you. The „triad“ between academy, hotel and restaurant is a wonderful symbiosis and completes the circle with the „Culinary.Campus Ossiach“.



cMa


Triad in
unision


ACADEMY
RESTAURANT
HOTEL

Stift Ossiach
Ossiach 1
9570 Ossiach

www.restaurant-cma.at



 @cmakulinarik

@cma_kulinarikcampusossiach 

SUMMER-SPECIALS

Wild consommè from Treffner venison 9.5

juniper-curd cheese dumpling | vegetables
(A, C, G, L, M, O)

Pulled pork from Carinthian pork 22

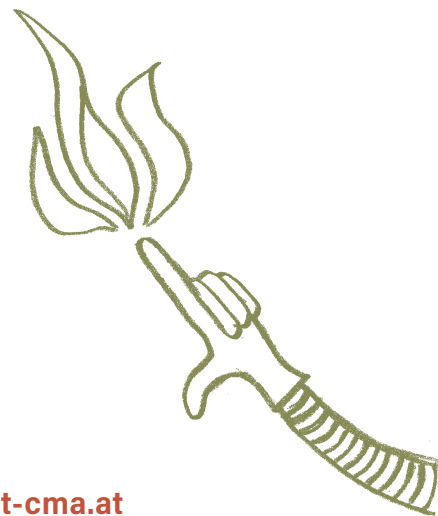
wedges | dip
(G, L, M, O)

Dumplings filled with smoked beef 19.5

bacon | sauerkraut
(A, C, G, L, M, O)

Vitello tonnato from Austrian boiled veal 19

capers | arugula
(A, G, L, M, O)



CARINTHIAN SUMMER

„CARINTHIAN SUMMER“ 3-COURSE

Veneziana-Amuse

Serenissima Vivaldi to Paganini (Venice)

Trota in Soar

Opium-Starter

Light and shadow of the 1920 years of turmoil and ecstasy, sensuality and revolt, dance on the edge of the vulcano

Roastbeef from the smoker

char kaviar | russian egg

Skrjabin Mysterium-Main course

*Rose Breuss Skrjabins spiritual world
a feast for the senses=music, puppetry, dance and light*

Summer vegetables in consistencies

potatoes | semolina | golden trout

Out of time-Dessert

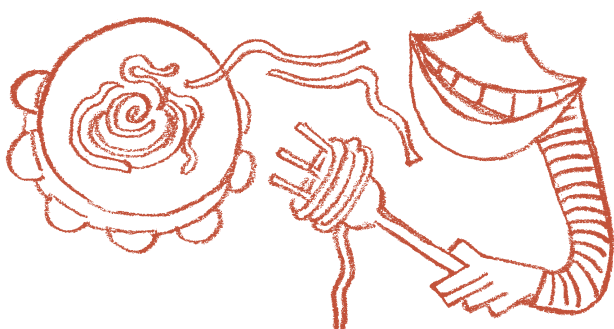
Quartets by Brahms' friend Friedrich Gernsheim

Peach

fig | almond | vanilla



MENU 43



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OVERTURE

MOUNTAIN & LAKE

Summer vegetables 17

pickled | fermented | marinated
(A, H, L, M, O)

on request with

Bacon 20

from Nockberge

Smoked fish 21

from Feld am See
(D)

(vegan) Organic lentils 17

vegetables | herb salad
(L, M, O)

on request with

Pink slices of austrian boiled veal 21

(G, L, M)

Stained fish 21

from Feld am See
(D, L, M)

CON CALORE

Beef soup 7.5

from Angus beef from Villach
optional with
dumpling of semolina
sliced pancake or dumpling of liver
(A, C, G, L, M)

Yellow soup 8

cinnamon baked peas
(A, C, G, L, M, O)

on request with

Smoked beef rib 9.5

from Villacher Angus beef
(L, M)



We are open!

Monday to Sunday

Restaurant 11.00 am to 10 pm

Kitchen 11.30 am to 8.30 pm

(We are happy to take your last order
at 8.30 pm)



CON ANIMA

Mixed summer salad 15

with pickled vegetables and mushrooms

(L, M, O, P)
optional with

Baked chicken breast strips from Arriacher chicken 20

(A, C, L, M)

Grilled chicken breast strips from Arriacher chicken 19

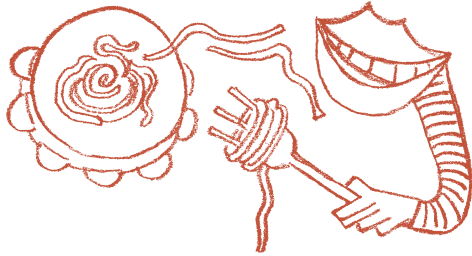
(L, M)

(vegan) baked mediterranean potato balls 18

(L, M, O)

Mixed Salad 6

herb vinegar and oil (L, M, O)



GRAZIOSO

Colorful and vegetarian

Carinthian Noodles 18

filled with potatoes and curd cheese from Guttaring with brown butter | chieve oil
(A, C, G)

Fregola Sarda with tomato and herbs 16.5

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

On request, you can combine the Fregola Sarda with one of the following products:

Mozzarella 18.5

(G)

Salsiccia ragu 21

(L, M, O)

ALPE ADRIA

Sinfony of a region

Original „Wiener Schnitzel“ 28.5

from Austrian calf | parsley potatoes | cranberries
(A, C, G, O)

(vegan possible) Organic- rolled barley 18

*aubergine | carinthian mushrooms | greek yogurt
lemon thyme*
(A, G, L, M, O)

On request, you can refine the organic-rolled barley with the following regional products:

Braised beef from the Villacher Angus 26

(G, L, M, O)

Carinthian fish fillet from Feld am See 25

according to daily offer

(D)

MUSIC STARS OF TOMORROW

Children´s menu

Pasta 9.5

with tomato sauce or ragù bolognese
(A, C, G, L)

Baked chicken breast strips from Arriacher chicken 11.5

with french fries (A, C, G)

„Wiener Schnitzel“ from Carinthian Pork 12.5

with french fries (A, C, G)

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FINALE CON DOLCE

„Rice pudding“ from Carinthian organic-Emmer 11

vanilla parfait | berries
(A, C, G, H, O)

Carinthian wheat semolina 11

raspberries | lime
(A, C, G, O)

Icecoffee „CMA“ 9

seasoning-caramel-coffee | vanilla icecream | whipped
cream
(A, C, G, H)

Allergene-information

according to Codex-recommandation:

A = Grains containing gluten

B = Crustaceans

C = Egg

D = Fish

E = Peanuts

F = Soy

G = Milk or Lactose

H = Edible nuts

L = Celery

M = Mustard

N = Sesame

O = Sulphites

P = Lupines

R = Molluscs



From the meadow in the bottle

The fresh herbs for our syrups are picked sorted by hand and only mixed with citric acid and a little sugar. The lemons used for this come from purely organic cultivation. Only the best ingredients and a lot of love go into the



Colourful mix. Would you like one of our homemade syrups? Our service staff will be happy to advise you and mix your favorite drink fresh for you.

Campus.Syrup

Glass

0,4l still | sparkling **3.9**

Carafe

1l still | sparkling **8.6**

Campus.Water

Carinthia Water

0,33 l still | sparkling **3.4**

0,75 l still | sparkling **6.5**

Water

Glass of water **0.8**

Carafe with water **1.8**

TIP:

Lemon/Cardamom/Lime leaf

sparkling small **2.9** sparkling large **3.8**



COLA. THE MOST NATURAL THING OF THE WORLD.



FLORA Naturcola | Völkermarkt

Anyone who has to smile at this sentence will appreciate our COLA all the more. Because FLORA Naturcola is made without any chemicals and only from four natural ingredients: spring water, fresh Carinthian southernwood, citric acid and a

little sugar. That's why our cola is just as white as our vest. And can easily do without caffeine. Don't you? Then there's also our HOOBERT Kola as an alternative, which is just as natural, but enriched with caffeine. Manufactured according to an old Salzburg pharmacist's formula and bottled directly in Millstatt.

Long distance relationship?

Not with us.

Short delivery routes not only save time, but also unnecessary Co2 emissions. That's why we only purchase our fruit juices and

mineral water from regional retailers such as APO from Millstatt, who produce their own products and also bottle our HOOBERT Cola or MAKAVA iced tea locally. With fresh spring water from the Nockberge, of course.

Consistent Softdrinks IN THE BOTTLE

Naturkola Hoobert

0,33l with caffeine **4.9**

Flora Cola

0,33l without caffeine **4.6**

Flora Citron

0,33l **4.6**

Hirter Almrausch

0,33l **4.4**

Lobsters Tonic

0,2l **4.9**



Apo Fruchtsäfte GmbH | Millstatt



Hoobert Natur Kola | Salzburg



Regional juices IN THE BOTTLE

Apo Apricot | Currant

0,2l **3.8**

Apo Apricot | Currant sparkling

0,3l **4.6** 0,4l **5.3**

Apo Apple juice naturally

0,2l **3.5**

Apo Apple juice sparkling

0,3l **4.3** 0,4l **5**

Makava Ice tea Mate lemon

0,33l **4.9**

Sonnentor Ice tea peach

Prepared fresh every day with Sonnentor Mary Gray Tea and Sonnentor peach syrup.

0,4l **4.9**

Tea from which only traders benefit? Don't come in our Cup.

Fair working conditions and respect for nature are also important to us when it comes to our teas.

That's why only Alveus tea is served in our restaurant. It is organically grown, harvested under fair working conditions and sourced directly from local tea farmers. This ensures that no one else but you benefit from the fruits of your labor. That is why Alveus is also a member of the Ethical Tea Partnership.



**Alveus
Tea**



Alveus Bio-Tea

Earl Grey
English Breakfast Broken
Amour Provence
Green mint
Vanilla
Wild berry
all kinds à **3.6**

Hooray,

we discovered america!

At least for our coffee. Because he comes, very environmentally friendly, by sailing ship across the sea. After all, the BRIGANTES project consciously advocates an alternative transport culture. And that alone with the power of the wind. Also on board: the finest coffee, sourced directly from the farmers, which not only stands for good taste, but also for careful and fair treatment of people and nature.



**Coffee
Brigantes**

Coffee Brigantes Blend Nr.2

Espresso **3.1**
Coffee black **3.4**
Coffee with milk **3.6**
Cappuccino **3.8**
Café Latte **5.2**

From the *AlpeAdria* area

The good is really close.
With us you will find
the High C not just in the glass.

Homemade Campus.Sprizz

LimoncelloSprizz **7.5**
RoseBlossomCampusSprizz **7.5**
LavenderSprizz **7.5**
GinTonic - Your choice **from 8.5**
Carginthia, Rick, Gordons

Non alcoholic and stimulating

LimoncelloSprizz **4.1**
RoseBlossomSprizz **4.1**
LavendaSprizz **4.1**
RebelsOrangeSprizz **8.5**
RickGinTonic **12.5**

Classical

Campari **4.5**
with soda
Aperol **7.2**
with prosecco
Elderberry **5.4**
with prosecco
Prosecco **5.1**



Hirter Beer

Hirter Pils from the barrel
0,3l **4.4** 0,5l **5.1**
Hirter 1270 from the barrel
0,3l **4.7** 0,5l **5.4**
Hirter Kellermeister from the barrel
0,3l **4.7** 0,5l **5.4**
Hirter Radler bottle
0,33l **4.5** 0,5l **5.2**
Hirter Freigeist non alcoholic bottle
0,5l **5.2**

All of our beers contain gluten.

Digestive

Hofbrennerei Ebner from Carinthia
Birgnac special **6.2**
Grape | Cherry **6.2**
Herbs **4.5**
Plum **4.5**

Hirter cigar brand **4.5**
from Carinthia

La Palma XVII Suave Rum **7.5**
by sailing ship

Grappa Nonino **4.9**
from Italy

Pelinkovac **3.5**
from Croatia

The good ones

If you know where the grapes grow, the wine tastes twice as good. That is why you will only find hand-picked varieties that are produced by committed winegrowers from Austria, Italy and Slovenia. After all, we always want to give you the clear answer when it comes to origin.

House wine red/white 0,1l

Grüner Veltliner Qualitätswein 3.4

SAX Winzerhof, Langenlois – NÖ

Zweigelt Qualitätswein

SAX Winzerhof, Langenlois – NÖ **3.4**

Frizzante Spumante | Sparkling wine

0,75l

Esprit Frizzante 4.5 32.5

Heiderer Mayer, Wagram – NÖ

dry

Spumante DOC Prosecco TV 5.1 37.5

Millesimato extra dry

Vigna Dogarina, Treviso

dry

Carinthian Summer Festival

Frizzante 5.3 39.5

Weingut Köck, Feldkirchen – Kärnten

Bottles of white wine

0,1l 0,75l

Gelber Muskateller Classic 2022

Bauer, Gamlitz – Südstmk
dry

4.9 31

Sauvignon blanc 2022

Weingut Bauer, Gamlitz - Südsteiermark

4.6 30

Grüner Veltliner Wagram 2021

Bauer Stefan, Königsbrunn – NÖ
dry

4.7 29.5

Gemischter Satz 2021

Taggenbrunn, St. Veit – Kärnten
dry

31

Riesling Weelfel 2021

Familiengut Wimmer Czerny, Wagram – NÖ
Demeter – biodynamic viticulture
dry

31.5

Chardonnay Uferlos 2021

Schaller, Podersdorf – Bgld.
dry

31

Roter Veltliner Fels am Wagram demeter 2020

Familiengut Wimmer Czerny, Wagram – NÖ
Demeter – biodynamic viticulture
dry

27

Weißburgunder 2020

Familiengut Wimmer Czerny, Wagram – NÖ
Demeter – biodynamic viticulture
dry

33



Bottle of rosé wine

0,1l 0,75l

Rosé Taggenbrunn

4.9 32.5

Taggenbrunn, St. Veit - Kärnten
dry

Bottles of red wine

0,1l 0,75l

Zweigelt Classic 2020

5.2 33

Taggenbrunn, St. Veit - Kärnten
dry

Heideboden (ZG/St.L) 2021

5,1 32

Schaller, Podersdorf - Bgld.

Zweigelt Cabernet Reserve 2020

35

Aumann Leo, Tribuswinkel - NÖ
dry

Blaufränkisch trocken BIO 2019

31

Feiler Artinger, Rust - Bgld.
dry

Merlot Reserve 2020


33

Aumann Leo, Tribuswinkel - NÖ
dry

Pinot Noir BIO 2020

32

Reinisch - Johanneshof, Tattendorf - NÖ
dry



From the *AlpeAdria*
area

Bottles of wine AlpeAdria

0,1l 0,75l

Slovenia

Pinot Noir Tinja 2017

6 34.5

Vina Klen´Art, Skofije

Croatia

Malvazija 2022

32

Prelac, Momjan

Friuli

Pinot Grigio (ramato) DOC BIO 2021

37

Le Vigne Zamó, Manzano

Cabernet Sauvignon Friuli Grave DOC 2019

31

I Magredi, Domanins

All wines are dry. All wines
contain sulphites. All prices are in euro.
Years can vary.