

Kulinarik

CAMPUS.OSSIACH

THE GOOD IS SO CLOSE. AND COMES DIRECTLY FROM THE REGION.

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 do." 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"!



:cMa

Triad
in harmony

ACADEMY
RESTAURANT
HOTEL

Stift Ossiach
Ossiach 1
9570 Ossiach

www.restaurant-cma.at



@cmakulinarik

@cma_kulinarikcampusossiach



„CAMPUS“ 3-COURSE

Tartare from beets

horseradish | egg yolk from „Grafensteiner“ chicken | organic- linseed
(A, C, G, H, L, M, O)

On request, you can refine the tartare with
the following regional products:

Mirnock- salmon

from Feld am See (D)

or

Osso Collo

from Nockberge

Chili of Organic- lentils (vegetarian/vegan possible)

grilled carinthian vegetables | sheep yogurt
(G, L, M, O)

On request, you can refine the chili with
the following regional products:

Fried filet of fish from Feld am See (D)

or

Grilled chicken breast from Arriach

(G, L, M)

or

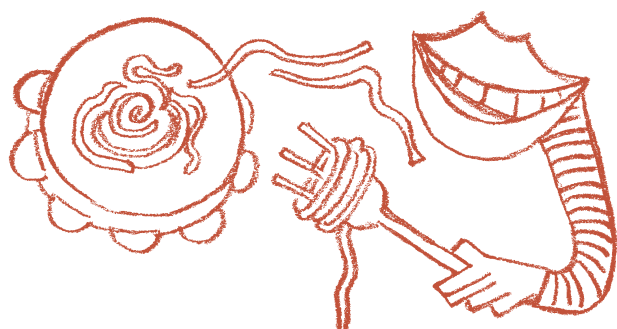
Pork belly „CMA“ from Nockberge

(H, L, M, N, O)

Creme Brûlée of Brigantes coffee

vanilla | pear | cornilian cherry
(A, C, G, H, O)

MENU 43



OVERTURE

MOUNTAIN & LAKE

Tartare from beets 18

horseradish | egg yolk from
„Grafensteiner“ chicken | organic- linseed
(A, C, G, H, L, M, O)



On request, you can refine the tartare with
the following regional products:

Mirnock- salmon 22

from Feld am See
(D)

or

Osso Collo 21

from Nockberge

„Celery bacon“ (vegan) 17

jerusalem artichoke | mustard seeds | mushrooms |
herbs | hemp seeds and hemp oil
(H, L, M, O)

On request, you can refine the celery bacon with
the following regional product:

Smoked fish espuma 20

(D, G, L, M, O)

CON CALORE

Beef broth 8

from Austrian beef optional with
semolina dumpling
sliced pancake or liver dumpling
(A, C, G, L, M, O)

Chicken broth 9

from „Arriacher“ chicken | Gailtaler corn | crispy skin
(A, C, G, L, M, O)

We are open!

Thursday 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 autumn salad 15

pickled vegetables | mushrooms | vinegar from apple
(L, M, O, P)

optional with:

Deep fried strips of Carinthian
chicken breast 20 (A, C, L, M)

or

Grilled strips of Carinthian chicken
breast 19 (L, M)

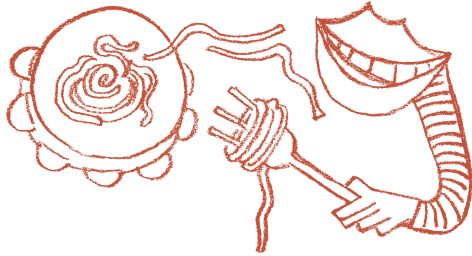
or

Fried balls of potato
mediterranean style (vegan) 18

(L, M, O)

Mixed Salad 6

herb | vinegar | oil
(L, M, O)



GRAZIOSO

Colorful and vegetarian

Carinthian Noodles 18

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

Homemade Pasta

alla Busara (vegetarian) 18

(A, C, G, L, M)

On request, you can refine the pasta with
the following regional products:

Cheese of sheep and fried capers 20

(G, O)

or

Calamari and Shrimp 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)

Chili of Organic- lentils 19.5

(vegetarian/vegan possible)

grilled carinthian vegetables | sheep yogurt
(G, L, M, O)

On request, you can refine the chili with
the following regional products:

Fried filet of fish from Feld am See 26 (D)

or

Grilled chicken breast from Arriach 25

(G, L, M)

or

Pork belly „CMA“ from Nockberge 23

(H, L, M, N, O)

MUSIC STARS OF TOMORROW

Children´s menu

Pasta 11

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

Fried strips of Carinthian chicken breast 11.5

with french fries (A, C, G)

„Wiener Schnitzel“ from Carinthian Pork 12.5

with french fries (A, C, G)



FINALE CON DOLCE

Crème Brûlée of Brigantes coffee 12

vanilla | pear | cornelian cherry
(A, C, G, H, O)

Dumplings of curd cheese from Radenthein 12

organic- pumpkin from Treffen | apricot | poppy seed
(A, C, G, H, O)

Since we prepare the dumplings fresh, we would like to point out that we need 15 minutes.

Allergene-information

according to Codex-recommendation:

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**



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 bottle
0,33l **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

Frizzante Mediterranean 4.5 32.5

Szigeti, Göls, Burgenland
dry

Spumante DOC Prosecco TV 5.1 37.5
Millesimato extra dry

Vigna Dogarina, Treviso
dry

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.