

allegro GOES CAMPUS

CAM-PUS

/ 'kampʊs/

Place of encounter, of learning, of understanding, of togetherness and with us in the CMA also a place of enjoyment. Our new bistro-style menu is modern, unusual and prepared with high-quality, regional products. Let yourself be inspired and spoil your taste buds.

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“.

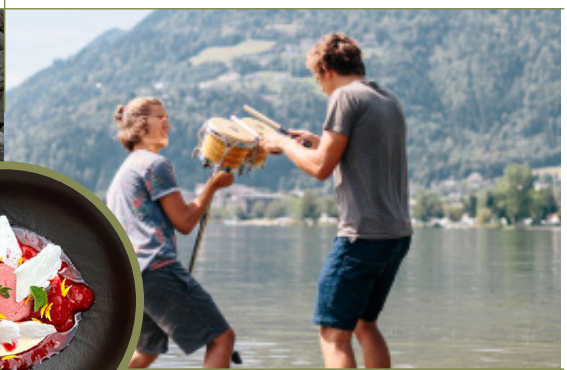


Triad in
unision

Restaurant allegro
Stift Ossiach
Ossiach 1
9570 Ossiach

ACADEMY
RESTAURANT
HOTEL

www.restaurant-allegro.at



OVERTURE



MOUNTAIN & LAKE

Golden trout **17.5**

*From Feld am See
Beets | Buttermilk | Sourdough
(A, D, G, L, M, O, P)*

Carpaccio of deer **16.5**

*Golden Millet | Curd from Ossiach
(A, G, L, M, O)*

Aubergine **15.5**

*Barley | Goat cheese | Herbs
(M, O)*

CON CALORE

Beef soup **6.5**

*Optional with
Dumpling of semolina
Sliced pancake or Dumpling of liver
(A, C, G, L, M)*

Pumpkin cream soup **7.5**

*With pumpkin seeds and seed oil
(G, L, M, O)*

We are open!

Restaurant 11.30 am to 10 pm

Thursday to Sunday

Lunch table 12 pm to 3 pm

Bowlery 3pm to 6pm

Evening menu 6pm to 8.30pm

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



CON ANIMA

Colorful Campus Salad

Optional with

Baked chicken strips

(A, C, G)

16.5

Falafel Regionalstyle

(C, L)

16.5

Mixed Salad | small

6.5

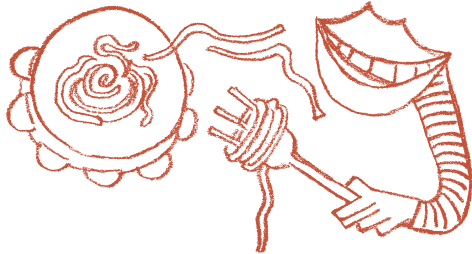
Mixed Salad | big

8.5

Dressing optional

French Dressing (C, G, L, M)

Balsamico Dressing (L, M, O)



GRAZIOSO

Colorful and vegetarian

Carinthian Noodles **16.5**

*Form the Palzerhof Arriach
Brown butter | fresh chives
(A, C, G)*

Pumpkin in texture **14.5**

*Wild rice | apple balsam vinegar
(M, O)*

Fregola Sarda **17.5**

*Mushrooms and young leek
(A, C, G, L, M, O)*

ALPE ADRIA

Symphony of a region

Original „Wiener Schnitzel“ **24**

*Of calf | Parsley potatoes
Cranberries
(A, C, G)*

Smoked pork **21.5**

*White polenta | Parsnip | Parsley
(G, L, M, O)*

Tagliolini Sepia **20**

*Seafood | Saffron | Tomato
(A, B, C, D, G, L, M, O)*

Sea bream **23.5**

*Salad | Potatoes | Champignons
(D, G, L, M, O)*

MUSIC STARS OF

TOMORROW Children's menu

Childrenpasta **9**

(A, C, G, L)

Baked chicken breast strips **10.5**

with French fries (A, C, G)

FINALE CON DOLCE



FINALE CON DOLCE

Creme brulee

Lavender / Thyme

(A, C, G, H)

11

Pear „allegro“

Pear Helene

(A, C, G, H)

11.5

Fluffy plum dumpling

Sauce / Vanilla

12

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



„ALLEGRO“

Golden trout

*From Feld am See
Beets | Buttermilk | Sourdough
(A, D, G, L, M, O, P)*

Pumpkin cream soup

*With pumpkin seeds and seed oil
(G, L, M, O)*

Sea bream

*Salad | Potatoes | Champignons
(D, G, L, M, O)*

Ragu of deer

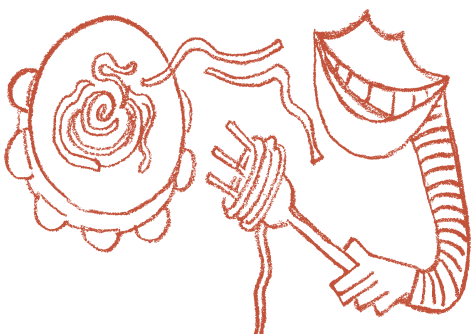
*Baked herb dumplings | Elderflower | Broccoli
(A, C, G, L, M, O)*

Figs 9.5

Port wine | Vanilla



5-COURSE-MENU 49



BEVERAGES

APERITIF

Limoncello Spritz	7.5
Vintonic	5.8
allegro Sprizz	5.2

Prosecco	
Villa Sandi Il Fresco 0,1l	4.7
with orange (O)/ Elder (O)	5
with Aperol (O)	7

Frizzante Bianco Solare 0,1l	4.2
with orange (O)/ Elder (O)	4.5
with Aperol (O)	6.5

Aperol	
with Soda	4.5
with Orange	5.5

Campari pur 0,04l	4.1
with Soda	4.5
with Orange	5.5

Cynar 0,04l	4.1
with Soda	4.5
with Orange	5.5



SPARKLING WINE

Prosecco Villa Sandi Il Fresco	35
Venezien 0,75 l	

Szigeti Rosé Sekt brut	39
Burgenland 0,75 l	

Szigeti Grüner Veltliner Brut	39
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WHITE WINE

Grüner Veltliner „Ried Kremser Kogl“	
Winery Müller, Krustetten, Kremstal, Niederösterreich. Bright green-yellow, in the nose delicate of hay flowers, on the palate clear fruit and finesse. (12,5 Vol.-%)	
0,1l 3.9	0,75l 28

Grüner Veltliner „Ried Loisium“	
Winery Steininger, Langenlois, Kamptal, Niederösterreich. Multi-faceted fragrance, Golden Delicious, spicy, mineral, fine bouquet, long-lasting, white pepper. (13,0 Vol.-%)	
0,75l 32	

Riesling „Ried 1000-Eimerberg“ Federspiel	
Winery Salzl, Illmitz, Neusiedlersee, Burgenland	
Remarkably cool stylistics, distinct notes of peach and some elderflower. Balanced on the palate, juicy-melting; complex body with good length, piquant acidity. (12,5 Vol.-%)	
0,1l 4.5	0,75l 32

BEVERAGES

Gelber Muskateller

Winery Muster, Gamlitz, Südsteiermark
Intense grape bouquet, typical scent of nutmeg -
fine fruity wine with delicate harmonious acidity,
long-lasting finish. (11,5 Vol.-%)

0,1l **4.3** 0,75l **30**

Chardonnay Göttlesbrunn

Winery Markowitsch, Göttlesbrunn, Carnuntum,
Niederösterreich. In the fragrance very intensi-
vely characterized by tropical fruits and cinna-
mon, but then very fresh, fruity and precise. (13,0
Vol.-%)

0,75l **29**

Sauvignon Blanc Klassik

Winery Muster, Gamlitz, Südsteiermark Ar-
chetypal without superficiality, green peppers,
boxwood, cassis leaf, classic variety automation,
delicate and unobtrusive, gentle, fine acidity.
(12,0 Vol.-%)

0,75l **32**

Rotgipfler „vom Berg“

Winery Alphart, Traiskirchen, Thermenregion,
Niederösterreich

Ripe but with not too much alcohol, fine spicy
nose, fruit tones of mango and pineapple, nuts;
strong body, juicy, ripe acidity, good structure,
present, fruit-sweet, animating. (13,0 Vol.-%)

0,75l **29**

SWEET WINE

Auslese süß

Winery Hans Tschida, Illmitz, Neusiedlersee
Light golden yellow, compact and balanced
sweetness on the palate. Exotic with citrus aro-
ma; orange peel, tangerine and rose.

0,1l **4.1** 0,75l **28.1**

ROSÈ WINE

Rosè BIO! Vegan

Winery Pratsch, Hohenruppersdorf, Weinviertel,
Niederösterreich

In the nose fruit-intensive, strawberry, cherry and
raspberry, elegant and smooth on the palate, natu-
ral carbonic acid, very invigorating. (11,5 Vol.-%)

0,1l **3.9** 0,75l **27**

RED WINE

Zweigelt

Winery Pöckl, Mönchhof, Neusiedlersee, Burgen-
land

Strong ruby garnet, violet reflections, a hint of
herbal spice in the nose, underlaid cherry, jam,
juicy on the palate, round, harmonious, fine plums,
delicate tannins. (13,0 Vol.-%)

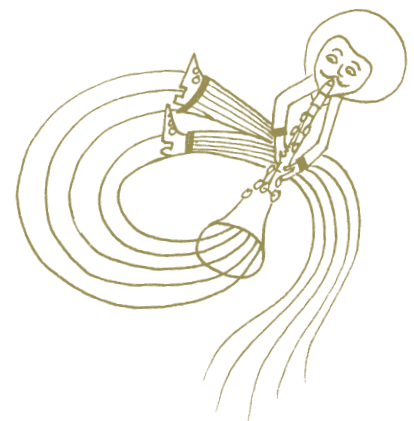
0,1l **4.1** 0,75l **29**

Zweigelt CS-Reserve

Winery Aumann, Tribuswinkel, Thermenregion,
Niederösterreich

90 % Zweigelt, 10 % Cabernet Sauvignon. rich in
extracts, harmonious red wine, pleasant, round,
soft tannins, fruity. Purple reflexes, smoky, vanilla.
(14,0 Vol.-%)

0,75l **29**



BEVERAGES

RED WINE

Blaufränkisch „echt lang“

Winery Lang, Neckenmarkt, Mittelburgenland, Burgenland

Pronounced blackberry aroma, fine cloves, juicy, harmonious on the palate. Flattering and elegant to the end. (13,5 Vol.-%)

0,1l **3.9** 0,75l **28**

Blauburgunder „vom Berg“ – Pinot Noir

Winery Alphart, Traiskirchen, Thermenregion, Niederösterreich

Varietal fragrance, cherries, fine spice aromas, forest berries, delicate fruit sweetness, on the palate delicate body, a touch of sweetness, animating acidity, lively, very elegant. (13,5 Vol.-%)

0,75l **30**

Merlot

Winery Reeh, Andau, Neusiedlersee, Burgenland

Dark cherry red, on the nose fine roasted aroma and dark berry fruit, on the palate notes of plum.

(13,5 Vol.-%)

0,1l **4.2** 0,75l **29**

Cabernet Sauvignon

Winery Hans & Erich Scheiblhofer, Andau, Neusiedlersee, Burgenland

Deep dark purple, Tiefsdunkles Violett, redcurrant and red pepper, powerful, great complexity, finely rounded off by caramel tone. (13,5 Vol.-%)

0,75l **29**

We appreciate the quality of Austrian wines and have stocked our wine list entirely with wines from Austria.

All wines are dry aged. All wines contain sulphites.
All prices are in euro.

HOUSE WINE | SPARKLING

Winery Müller „Göttweiger Berg“

white (GV) 0,10l **2.8**

Winery Müller „Göttweiger Berg“

red (ZW) 0,10l **2.8**

Sprizzer white **3.1**

Sprizzer red **3.1**

Sprizzer Aperol **6.3**

Sprizzer Elderflower **3.4**

All wines contain sulohites.

BEER

Villacher (draught beer)

0,20l **2.8** 0,30l **3.8** 0,50l **4.5**

Weihenstephaner White beer 0,50l **4.8**

Villacher Radler

0,30l **3.9** 0,50l **4.6**

Villacher Soda Radler

0,30l **3.7** 0,50l **4.4**

Villacher Freilich alcohol free 0,50l **4.6**

Weihenstephaner alcohol free 0,50l **4.9**

All beers contain gluten.

BEVERAGES

ALCOHOL FREE

Carinthia water still/sparkling
0,33l **2.9** 0,75l **5.9**

Ice tea peach 0,25l **2.9**

Tonic 0,20l **4.2**

Bitter Lemon 0,20l **4.2**

Coca Cola 0,25l **2.9**

Coca Cola light* 0,33l **4.2**

Almdudler 0,25l **2.9**

Fanta 0,25l **2.9**

Sprite 0,25l **2.9**

Elderflower juice

0,30l **1.8** sparkling 0,30l **2.6**

0,50l **2.8** sparkling 0,50l **3.6**

Raspberry juice

0,30l **1.8** sparkling 0,30l **2.6**

0,50l **2.8** sparkling 0,50l **3.6**

Orange juice

pur 0,25l **2.6**

sparkling 0,30l **3.4** sparkling 0,50l **4.1**

Carinthian Apple juice

pur 0,25l **3**

sparkling 0,30l **3.4** sparkling 0,50l **4.1**

Fruit juices

(Mango, apricot, strawberry, redcurrant)

pur 0,20l **3.2**

sparkling 0,30l **4** **sparkling** 0,50l **4.7**

* Contains a source of phenylalanine.

COFFEE & TEA

Black coffee with milk **3.1**

Melange (G) **3.2**

Small Espresso **2.7**

Big Espresso **4.1**

Kleiner Brauner (G) **2.8**

Großer Brauner (G) **4.2**

Cappuccino with milk(G) **3.3**

Cappuccino mit cream (G) **3.9**

Coffee (G) **3.6**

Café Latte (G) **4.2**

Hot chocolate (F/G) **3.3**

Hot chocolate with cream (F/G) **3.9**

Tea **2.9**

Please see our Sonnentor-Tea selection
in the tea menu.

Serving lemon **0.5**

Serving honey **0.5**

Serving whipped cream (G) **0.6**

Rum 2cl **2.2**

DIGESTIVES

Freihof Williams oder apricot **3.4**

Freihof fruit brandy **2.9**

Gölles Alter Apfel **5.2**

Gölles Hirschbirne **5.2**

Fernet **3.4**

Grappa **4.9**

Ramazotti **3.4**