

## CULINARY.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 campus-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“.



:cMa

Triad in  
unision

ACADEMY  
RESTAURANT  
HOTEL

Stift Ossiach  
Ossiach 1  
9570 Ossiach

[www.restaurant-allegro.at](http://www.restaurant-allegro.at)



# OVERTURE



## MOUNTAIN & LAKE

### Pickled salmon trout 17.5

*from Feld am See*

*Jerusalem Artichoke | Hazelnut | Salad*

*(C, D, G, H, L, M, O)*

### Carpaccio of deer 16.5

*Pear | Gingerbread aroma | Winter salad*

*(A, H, L, M, O)*

## CON CALORE

### Beef soup 6.5

*optional with*

*Dumpling of semolina*

*Sliced pancake or Dumpling of liver*

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

### Apple-Chicorée-Foamsoup 8.5

*with smoked duck breast*

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

*We are open!*

Restaurant 11.30 am to 10 pm

Thursday to Sunday

(We are happy to take your last

order at 8.30 pm)



## CON ANIMA

### Mixed winter salad

*with pickled vegetables and mushrooms*

*(L, M, O, P)*

*optional with*

### Baked chicken strips 16.5

*(A, C, L, M)*

### Red Beet Falafel 16.5

*(L, M, O)*

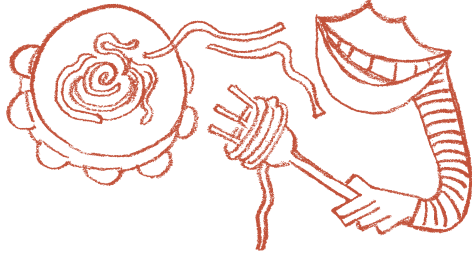
### Mixed Salad | small 7

### Mixed Salad | big 9

### Dressing optional

*French Dressing (C, G, L, M)*

*Balsamico Dressing (L, M, O)*



## GRAZIOSO

Colorful and vegetarian

### Carinthian Noodles 17.5

*from the Palzerhof Arriach*

*Brown butter | Chives oil*

(A, C, G)

### Homemade Tagliatelle 18.5

*from red beets*

*Smoked fish | Horseradisch*

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

## ALPE ADRIA

Sinfony of a region

### Original „Wiener Schnitzel“ 24.5

*of calf | Parsley potatoes | Cranberries*

(A, C, G, O)

### Char 21.5

*White polenta | Salsify*

(D, G, L, M, O)

## MUSIC STARS OF TOMORROW

Children's menu

### Pasta 9

(A, C, G, L)

### Baked chicken breast strips 10.5

*with French fries (A, C, G)*

# FINALE CON DOLCE



## FINALE CON DOLCE

### Baked apple 11.5

Mulled wine / Vanilla

(A, C, G, H)

### Chocolate 11

Blueberry / Cream

(A, C, G, H, O)



#### 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

## Potato-Blood sausage-Dumpling 16.5

*with cream cabbage*

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

## Ritschert 12.5

*with homemade bread*

(A, G, L, M, O)

## Meat dumplings 17.5

*with cabbage and grumps*

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

## Homemade Ravioli 16.5

*from smoked lamb with onions and celery*

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

## Petties of calf 19.5

*with cream sauce, potato puree and vegetables*

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



## Cabbage & Beets 11.5

*Milk from Ossiach / Carinthian „Hadn“*

(A, G, L, M, O)

## Cream cheese-Ravioli 14.5

*Celery / Char Kaviar*

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

## Iced Christmas Stollen 10

*Orange espuma / Caramelized nuts*

(A, C, G, H)

## „CAMPUS“ 5-COURSE

### Carpaccio of deer

*Pear | Gingerbread aroma | Winter salad*  
(A, H, L, M, O)

\*\*\*

### Apple-Chicorée-Foamsoup

*with smoked duck breast*  
(A, C, G, L, M, O)

\*\*\*

### Cream cheese-Ravioli

*Celery | Char Kaviar*  
(A, C, D, G, L, M)

\*\*\*

### Char

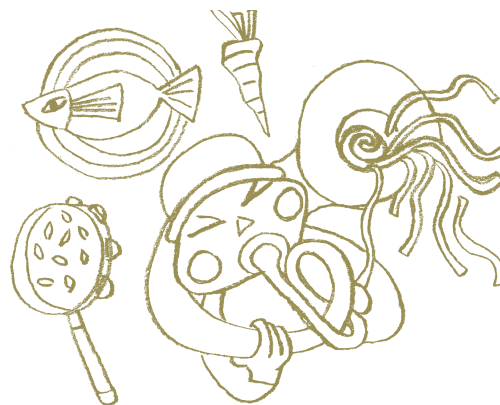
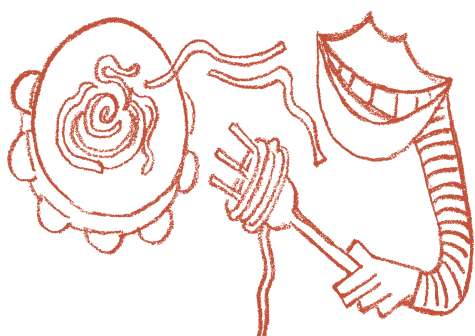
*White polenta | Salsify*  
(D, G, L, M, O)

\*\*\*

### Iced Christmas Stollen

*Orange espuma | Caramelized nuts*  
(A, C, G, H)

## MENU 54



## „CAMPUS“ 3-COURSE

### Cabbage & Beets

*Milk from Ossiach | Carinthian „Hadn“*  
(A, G, L, M, O)

\*\*\*

### Potato-Blood sausage-Dumpling

*with Cream-Cabbage*  
(A, C, G, L, M, O)

\*\*\*

### Baked apple

*Mulled wine | Vanilla*  
(A, C, G, H)

## MENU 34

# 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**

## 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 **31.50**

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 intensively characterized by tropical fruits and cinnamon, but then very fresh, fruity and precise. (13,0 Vol.-%)

0,75l **29**

## Sauvignon Blanc Klassik

Winery Muster, Gamlitz, Südsteiermark Archetypal 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**

## 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, natural carbonic acid, very invigorating. (11,5 Vol.-%)

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

## RED WINE

### Zweigelt

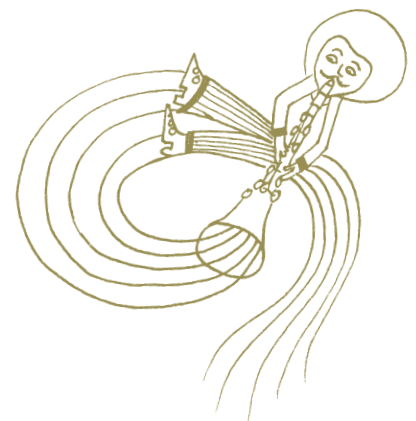
Winery Pöckl, Mönchhof, Neusiedlersee, Burgenland  
Strong ruby garnet, violet reflections, a hint of herbal spice in the nose, underlaid cherry, jam, juicy on the palate, round, harmonious, fine plums, delicate tannins. (13,0 Vol.-%)

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

### Blaifränkisch „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

### Hirter Pils (draught beer)

0,20l **3.2** 0,30l **4.2** 0,50l **4.9**

### Hirter Radler

0,30l **4.3** 0,50l **5.0**

### Hirter Soda Radler

0,30l **4.1** 0,50l **4.8**

### Hirter 1270 (draught beer)

0,20l **3.5** 0,30l **4.5** 0,50l **5.2**

Hirter Freigeist alcohol free 0,50l **5.0**

# BEVERAGES

## ALCOHOL FREE

Carinthia water still/sparkling  
0,33l **3.1** 0,75l **6.2**

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 **2.0** sparkling 0,30l **2.8**

0,50l **3.0** sparkling 0,50l **3.8**

Raspberry juice

0,30l **2.0** sparkling 0,30l **2.8**

0,50l **3.0** sparkling 0,50l **3.8**

Orange juice

pur 0,25l **2.7**

sparkling 0,30l **3.5** sparkling 0,50l **4.2**

Carinthian Apple juice

pur 0,25l **3.2**

sparkling 0,30l **4.0** sparkling 0,50l **4.7**

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.

All beers contain gluten.

## COFFEE & TEA

Black coffee with milk **3.3**

Black coffee **3.2**

Melange (G) **3.4**

Small Espresso **2.9**

Big Espresso **4.3**

Kleiner Brauner (G) **3.0**

Großer Brauner (G) **4.4**

Cappuccino with milk(G) **3.5**

Cappuccino mit cream (G) **4.1**

Coffee (G) **3.8**

Café Latte (G) **4.4**

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

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

Variations caffeine free **+0.3**

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**

Fernet **3.4**

Grappa **4.9**

Ramazotti **3.4**