

THE GOOD IS SO CLOSE. AND COMES DI- RECTLY 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"!



Stift Ossiach
Ossiach 1
9570 Ossiach



Triad
in harmony

ACADEMY
RESTAURANT
HOTEL

www.restaurant-cma.at



@cmakulinarik

@cma_kulinarikcampusossiach



Cubano Sandwich 13

wheat roll | homemade pastrami | ham from Nockberge region
cheese from Kaslabn Radenthein | Dijon mustard | pepperoni
(A, C, G, O)

Vegetarian Cubano Sandwich 12

wheat roll | 3 organic cheese varieties from Radenthein Kaslabn
pickled kohlrabi | homemade quince mustard
(A, C, G, O)

Homemade spicy goulash soup 10.5

local beef | potatoes from St. Egyden | organic spices from Sonnentor
bread from Naturbäckerei Lagler
(A, G, L, M, O)

Campus toast 8.5

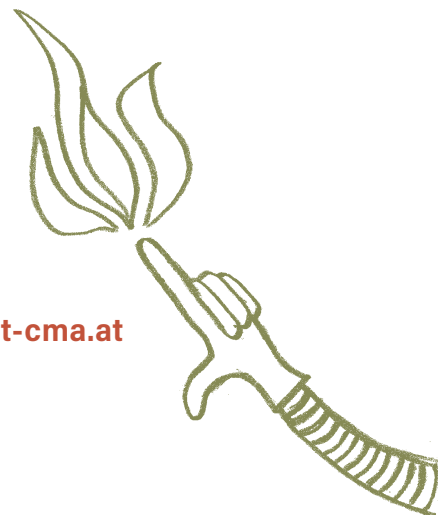
homemade toast bread | Carinthian ham specialties from the Nockberge region
organic butter cheese from Kaslabn Radenthein | onion rings | salad garnish
(A, C, G, O)

Cheese toast „CMA“ 8

homemade toast bread | cheese specialties from Kaslabn Radenthein
onion rings | salad garnish
(A, C, G, O)



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OUVERTURE

MOUNTAIN & LAKE



Tartar of seasonal vegetables 18

Quail egg | organic rye from Eberndorf
(A, C, L, M, O)

On request you can refine the tartar with the following product:

Slices of air-dried beef ham from Arriach 21

Marinated cucumber 17

organic mustard seeds from Sonnentor
organic chives from Diakonie Treffen
organic flaxseeds from Eberndorf
summer herbs and leafy greens
(A, L, M, O)

On request you can refine the cucumber with the following product:

Slices of „Mirnock salmon“ from Feld am See 21

(D, L, M, O)

CON CALORE

Foam soup 9.5

of three kinds of garlic
smoked | fermented | dried
with homemade sourdough croutons
(A, G, L, M, O)

Beef broth 8

from Austrian beef
optional with
semolina dumpling (3 pieces)
sliced pancake or liver dumpling (3 pieces)
(A, C, G, L, M, O)

We are open!

Restaurant Thursday to Sunday

THU to SAT 11 am to 9 pm

SUN 10 am to 6 pm

Kitchen Thursday to Sunday

THU to SAT 11.30 am to 8 pm

SUN 11.30 am to 3 pm



CON ANIMA

For your salad you can choose from the following dressings:

- Apple Cider Vinegar - Carinthian Sunflower Oil
- French Dressing
- Yogurt-Herb Dressing

Mixed summer salad 16

seasonal vegetables

(L, M, O, P)

On request you can refine the salad with the following products:

Fried fillet of Carinthian fish 23

(D)

or

Deep fried strips of local chicken breast 21

(A, C, L, M)

or

Grilled strips of local chicken breast 20

(L, M)

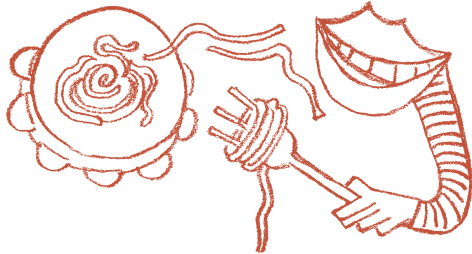
or

Fried balls of potato mediterranean style (vegan) 19

(L, M, O)

Mixed Salad 6.5

(L, M, O)



GRAZIOSO

Colorful and vegetarian

„Risotto“ Carinthian style 21

*of organic spelt from Eberndorf
zucchini | bell pepper | tomato
organic lemon thyme from Sonnentor | Pamore cheese
from Kärntner Milch
(A, G, L, M, O)*

*On request you can refine the risotto with
the following products:*

Fried fillet of Carinthian Huchen from Feld am See 32

(D, G, L, M)

or

Braised Wagyu ox „Itohira Doi“ from Lavanttal 34

(G, L, M, O)

Original „Wiener Schnitzel“ 31

*from local calf | parsley potatoes from St. Egyden cranberries
(A, C, G, O)*

Meat dumpling 19.5

*from Guttaring with coleslaw and ravioli
from Lavanttaler Wagyu ox „Itohira Doi“
(A, C, G, L, M, O)*

Carinthian Noodles 18.5

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

Homemade Pasta

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

*On request you can refine the pasta with one
of the following products:*

Smoked fish-

saffron-cream sauce small 18/large 24

*smoked fish from Feld am See
baby spinach*

or

Tomato sauce small 12/large 14

dried organic tomatoes

or

Bolognese sauce small 14/large 16

Minced Carinthian pork, Austrian veal, and Carinthian beef

MUSIC STARS OF TOMORROW Children's menu

Fried strips of local chicken breast 12.5

with french fries (A, C, G)

„Wiener Schnitzel“ from Carinthian Pork 12.5

with french fries (A, C, G)



FINALE CON DOLCE



FINALE CON DOLCE

Iced coffee „CMA“ 9.5

caramel-spiced coffee | vanilla ice cream | whipped cream
(A, C, G, H)

Sterz and coffee 11.5

yellow polenta | homemade coffee „Kombucha“
Carinthian milk | tonka bean
(A, C, G, H)

Berries and fruits 12.5

marinated with „Terra Mater“ direct juices | caramel
vanilla
(A, C, G, H)

Soft ice cream to go/served 3.9

various flavors

*Got a sweet tooth? Discover our delicious cakes and tarts
in the display –just ask our service team!*



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 **3.6** | sparkling **3.9**

Carafe

1l still **7.6** | sparkling **8.6**

Campus.Water

Carinthia Water

0,33 l still | sparkling **3.5**

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

Water

Glass of water **0.8**

Carafe with water **1.8**



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

Flora Cola

0,33l without caffeine **4.7**

Flora Citron

0,33l **4.7**

Hirter Almrausch

0,33l **4.5**

Naturkola Hoobert

0,33l with caffeine **4.9**

Makava Ice tea Mate lemon

0,33l **4.9**

Lobsters Tonic

0,2l **4.9**



Apo Fruchtsäfte GmbH | Millstatt



Hoobert Natur Kola | Salzburg



Regional juices IN THE BOTTLE

Apo Apricot | Currant

0,2l **3.9**

Apo Apricot | Currant sparkling

0,3l **4.7** 0,4l **5.3**

Apo Apple juice naturally

0,2l **3.6**

Apo Apple juice sparkling

0,3l **4.4** 0,4l **5**

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 **3.9**

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 **3.4**
Coffee black **3.5**
Coffee with milk **3.7**
Cappuccino **4**
Café Latte **5.3**
Alternative milk **1**
soy, oat, lactose-free

From the *Alpe Adria* area

Homemade Campus.Sprizz

CampusSprizz **7.5**

LimoncelloSprizz **7.5**

VermouthSprizz **7.9**

Gin Tonic

Carginthia **12.5**

Rick **12.5**

Gordons **9.5**

Juniper spirit **9.5**

Weinbau Köck, Feldkirchen

Non alcoholic and stimulating

RoseBlossomSprizz **4.8**

Limoncello **4.8**

Classical

Prosecco **5.1**

Frizzante **4.8**

Pear Frizzante **4.9**

Aperol Spritz **7.2**

Hugo Nero **6.5**

Campari Soda **4.9**

CS Festival Frizzante **5.5**

Weinbau Köck, Feldkirchen



Hirter Beer

Hirter Pils from the barrel

0,3l **4.5** 0,5l **5.2**

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 **4.6** 0,5l **5.3**

Hirter Freigeist non alcoholic bottle

0,5l **5.3**

All of our beers contain gluten.

Digestive

Hofbrennerei Ebner from Carinthia

Birgnac special **6.2**

Grape | Cherry **5.5**

Herbs **4.5**

Plum **4.5**

Pomace brandy **4.9**

Burgwein Laßnig, Glanegg

Pear brandy **4.9**

Weinbau Köck, Feldkirchen

Brandy **4.9**

Weinbau Köck, Feldkirchen

La Palma XVII Suave Rum **7.5**

by sailing ship

Grappa Nonino **4.9**

from Italy

Pelinkovac **3.7**

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.

Weinbau Köck Feldkirchen 13 km away

0,75l

Roesler Rose

28.5

Pleasant acidity, aromas of cherries and wild berries

Zweigelt Reserve

34.5

Mild acidity, mineral finish

TrippelGUT Feldkirchen 15 km away

0,75l

Weißer Zweigelt

27.5

Aromatic, slightly pink, fine acidity

Gelber Muskateller

28.5

Balanced acidity, elderflower note

Zweigelt

27.5

Fruity, elegant on the palate

Burgwein Laßnig Glanegg 21 km away

0,75l

Cuvée LoMaLi

27.5

Chardonnay, Weißburgunder,

Sauvignon Blanc, Muskateller

Balanced acidity, fruity

Blütenmuskateller

29.5

Light acidity, sweetness

Sternberg Weingut Egger Wernberg 21 km away

Traminer

Candied fruits, lively acidity

Terra Montis

Chardonnay, Sauvignon Blanc

Ripe fruits, pleasant acidity

Cuvée Rot

St. Laurent, Zweigelt, Pinot Noir

Woody, fruity

0,75l

37

39.5

35.5

Weingut Maltschnig Liebenfels 32 km away

Roesler Barrique

Woody note, fruity-spicy, light finish

0,75l

35.5

Weinzierlei Lippitz Lavanttal 78 km away

Grüner Veltliner

Green apple, light acidity

0,75l

29

Weinhof vlg. Ritter Lavanttal 90 km away

Chardonnay Josefberg

Flavors of pears, invigorating acidity

Sauvignon Blanc Steinbruch

Delicate spice, light acidity

Cuvée Granat

Blauburgunder, Rotburger

Spicy, aromatic, dark berries

Pinot Noir

Light-footed, dark fruit

0,75l

34.5

35.5

39.5

39.5



Our open wines



White wine

0,1l

Weißer Zweigelt

4.8

TrippelGUT, Feldkirchen

Traminer

5.6

Sternberg Weingut Egger, Wernberg

Rosé wine

0,1l

Roesler Rosé

4.9

Weinbau Köck, Feldkirchen

Red wine

0,1l

Zweigelt

4.9

TrippelGUT, Feldkirchen

Cuvée Granat

5.9

Weinhof vlg. Ritter, Lavanttal



The *last* round

for these noble drops.

Frizzante Spumante | Sparkling wine

0,75l

Carinthischer Sommer Festival Frizzante

39.5

Weinbau Köck, Feldkirchen

Frizzante Mediterranean

34.5

Szigeti, Göls, Burgenland
dry

Spumante DOC Prosecco TV

37.5

Millesimato extra dry

Vigna Dogarina, Treviso
dry

Pear Frizzante

34.5

Weinbau Köck, Feldkirchen

Bottles of white wine

0,1l

0,75l

Gelber Muskateller Classic 2022

4.9

31

Bauer, Gamlitz – Südstmk
dry

Sauvignon blanc 2022

4.6

30

Weingut Bauer, Gamlitz - Südsteiermark

Grüner Veltliner Wagram 2021

4.7

29.5

Bauer Stefan, Königsbrunn – NÖ
dry

~~~~ Bottle of red wine

0,75l ~~~~~

Pinot Noir BIO 2020

32

Reinisch – Johanneshof, Tattendorf – NÖ
dry

Bottles of wine AlpeAdria

0,75l

Slovenia

Pinot Noir Tinja 2017

34.5

Vina Klenč Art, Skofije

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

