



**SPEISE  
KARTE**

- MENU -



**AIOLA IM  
SCHLOSS**  
SANKT VEIT

## FROM OUR MARKETPLACE

### A variation of local specialities

with brown bread € 16,90

Vulcano ham – 15 months matured

Red Pepper bacon & sausage (Fam. Krispl - Hof bei Straden)

Lardo from the Mangalitzapork & „Hirschbirn“ ham (Fam. Buchberger - Pöllau)

Ostrichfilet - parmaham & sausage (Fam. Kowald - Neudorf bei Wildon)

Ham of wild pork, Osso Collo, liver sausage & bacon jam (Fam. Neuhold,

Jaga specialities – (St. Nikolai ob Draßling)

Sheep's cheese (Draxler family)

Vinegar vegetables & chutneys from Fink's

### Sourdough bread for your choice:

· with liver paste € 3,80

· with farmers butter & cheese of the alps € 3,80

· with bacon jam € 3,80

### A variation of local cheese

with butter, chutneys and sourdough bread € 13,50

### Cover on demand

Bread with pumpkin seed oil and seasonal spread,  
per person € 3,10

Dear guest!

If you need information about our ingredients in our  
dishes and drinks,

which causes **allergies** or **intolerances**,  
please do not hesitate to ask our staff!

WKO STMK Sparte Tourismus

## DESSERTS

### Sorbet of the day

with aiola Secco € 6,50

### Mango – crème brûlée

€ 6,80

### Blueberry - tiramisu

€ 6,90

### Strawberry - curd dumpling in butter crumbs

with vanilla – ice cream and apricot roaster € 8,50

### Chocolate dessert "Schloss St. Veit"

Lukewarm chocolate cube

with white poppy seed – mousse

and rhubarb – strawberry salad € 8,90

### Pancakes

with ice cream, chocolate sauce,

almond chips and whipped cream € 5,90

### Iced coffee „aiola“

€ 4,90

## SWEET CLASSICS

### Glutenfree aiola pie „chocolate & nut“

€ 3,80

### lukewarm applestrudel

€ 3,50

### lukewarm curd cheese strudel

€ 3,50

### Homemade "donuts"

with cranberries and whipped cream

€ 6,20

### Cardinal slice

(sponge, jam, meringue)

€ 4,50

### Choux pastry donut

with vanilla cream and raspberries

€ 5,90

### Custard

€ 1,50

### Whipped cream

€ 1,20



## STARTERS

### Aspic of suckling pork

with cream of string beans, pickled red onion,  
horse radish and pumpkin seed oil

€ 8,90

### Tatar of salmon trout

with lime cream, asparagus – strawberry salad and herbs

€ 14,50

### Styrian Caesar's salad

Salad – hearts

with grilled sheep's cheese coated with ham,  
pumpkin seed – oil, Cipriani – dressing and crisps

€ 13,90

as main dish:

with corn chicken breast

€ 15,90

### Lamb's lettuce

with crispy bacon  
and medium baked free range egg

€ 7,90

### Calf's liver terrine coated with pumpkin seeds

with chutney, butter and toast

€ 8,90

### Beef Tatar

with pumpkin seed – mayonnaise and toast

140g € 14,50  
80g € 11,90

## SOUPS

### Clear Soup of beef

with sliced pancakes, homemade cheese-dumpling,  
or baked liver-dumpling

€ 4,90

### Cream of wild garlic

with brown bread croutons

€ 5,90

### Soup with knuckle of pork

with roasted buckwheat mush and greaves

as starter

€ 6,80

as main course

€ 8,80

## MEAT

<b>Corn chicken breast</b> with truffle – gnocchi and young leaf spinach	€ 16,90
<b>Prime boiled beef</b> with roasted potatoes, root vegetables, apple – horse radish and egg sauce	€ 18,50
<b>Rose filet of pork coated with bacon</b> with potato strudel and mushroom cream	€ 17,90
<b>Minced calf schnitzel</b> with asparagus ragout and chive-potato mash	€ 14,50
<b>Beef tenderloin coated with porcini</b> with vegetables, sweet potato fries and port wine sauce	€ 32,00
<b>Braised lamb knuckle</b> with creamy onion – polenta and zucchini	€ 18,90
<b>Blackpudding – potato mash (roasted)</b> with fried egg, cabbage salad and Styrian horseradish	€ 9,90
<b>Rose onion – roast (young cattle)</b> with mustard – gherkin and roasted potatoes	€ 17,90

## FISH & VEGETARIAN

<b>Filet of trout</b> with wild garlic – ravioli, pea pods and saffron sauce	€ 19,50
<b>Grilled filet of salmon trout</b> with white and green asparagus, parsley potatoes and oven tomatoes	€ 21,50
<b>White asparagus</b> with hollandaise sauce, potatoes and butter crumbs	€ 16,90
or Vulcano ham	€ 17,90
<b>Homemade ricotta – potato gnocchi</b> with sheep's cheese, cherry tomato – ragout and rocket	€ 12,90

## STYRIAN CLASSICS

<b>Wiener Schnitzel of calf</b> baked in butter lard with cranberries	€ 15,80
<b>Wiener Schnitzel of pork</b> baked in butter lard with cranberries	€ 10,50
<b>Cordon Bleu</b> of free range pork with ham and alp's cheese	€ 11,80
<b>½ fried Styrian chicken without skin and bones</b> with cranberries and lemon – slice	€ 9,90

## SALADS & SIDE DISHES

<b>Field salad with potatoes</b>	€ 5,50
<b>Grazer Krauthäuptel</b> (Regional salad with pumpkin seed oil)	€ 4,50
<b>Mixed salad</b>	€ 4,50
<b>Rice with peas</b>	€ 3,10
<b>Potatoes</b>	€ 3,10
<b>Sweet potato fries</b>	€ 3,90

