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Aiola im Schloss St. Veit



**AIOLA IM
SCHLOSS**
SANKT VEIT



SPEISE KARTE

Wirtshaus & Bar

- MENU -



**AIOLA IM
SCHLOSS**
SANKT VEIT

LOVE STARTS THERE,
WHERE EVERY TASTE
IS SATISFIED.

Dear Guest!
If you need information regarding the ingredients in
our dishes and drinks, which may cause allergies or intolerances,
please feel free to ask our staff!

WKO STMK Sparte Tourismus

Regionality

The main focus of our restaurant concept lies on regionality, which we would like to present to our guests. Below we proudly introduce our regional farmers and suppliers.



Wine
FALTER EGO Grazer Stadtwein
from the Grazer Kehlberg mountain



Pork
JAGA's Steirerei
from South-Styria



Poultry and Eggs
Steirerhuhn Lugitsch
from Feldbach



Fruit Juice
Obstbau Macher
from Weiz



Beef
CULT BEEF Select
from Österreich



Ice Cream
Familienbetrieb Nellati
from Sulmtal



Pumpkinseed Oil
Manfred & Gertrude Stelzer
from Groß St. Florian

Potatoes in many varieties
Bauernhof Wagner
from Graz

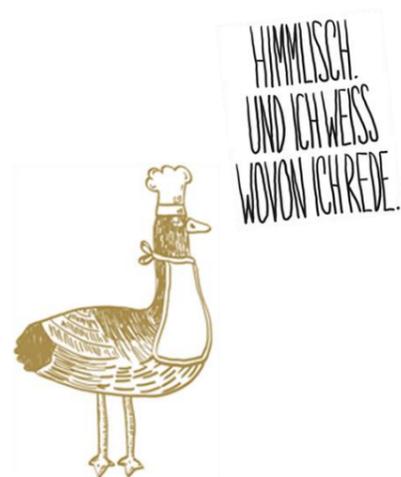
Sheep Cheese
Pogerhof
from the Gleinalm Region



Wine & Sparkling Wine
Kleinoscheg
from Graz



Eggs
Hofveitl
from Haseldorf



BEAUTIFUL THINGS TO TAKE WITH YOU

Did you not only find your favorite meal in our restaurant,
but also your favorite interior decoration?

Our plates & glasses, interior & deco pieces
are also available in our Aiola Living Store!

AIOLA LIVING - THE STORE
SCHMIEDGASSE 8-12, 8010 GRAZ
MO. - FR. 09.00 - 19.00 SA. 09.00 - 18.00
+43 (0)316 811 911-90 LIVINGSTORE@AIOLA.AT



STARTERS

Free Range Ox Tartar

with wasabi-pumpkinseed oil mayonnaise
and toast from our local bakery "Hofbäckerei"

80g € 15,90
140g € 20,90

Styrian Vitello Tonnato

Pink Slices of pink veal filet
& pumpkinseed-smoked salmon trout mayo with arugula

€ 18,90

Lamb's Lettuce

with deep-fried soft boiled free-range egg
with / without crispy local bacon

€ 9,90 / € 8,90

Red Shrimp Capaccio

with melon, yuzu-caviar and chili

€ 20,50

Lukewarm Octopus Salad

with potato tartar, olive tapenade,
basil pesto, balsamic and arugula

€ 18,90

Fresh Asparagus-Strawberry Salad

with local basil-sheep cheese from the "Pogerhof"
and yoghurt dressing

€ 14,50

Additional bread basket

€ 3,90

SOUPS

Homemade Hearty Beef Soup

with crêpe slivers
with homemade alpine cheese dumpling

€ 5,80
€ 6,50

Wild Garlic Cream Soup

with croutons

€ 9,50

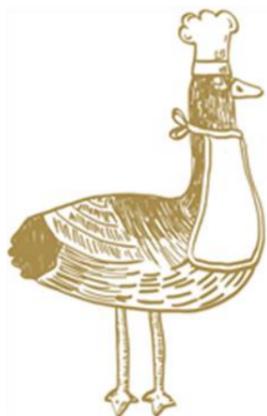
TASTING MENU

presenting 4 courses

Thank you for understanding,
that this menu can only be served per table.

per person € 55,00

we recommend a wine pairing
per person € 19,00



Cover upon Request

bread basket with butter, olive tapenade and herb-oil
for two people

€ 7,00

FISH & VEGETARIAN

Grilled John Dory Filet

with green asparagus, new potatoes and lemon sauce € 28,90

Seafood Peka

Octopus, Prawns, Mussels

with root vegetables and garlic bread € 32,90

Homemade Spinach Dumplings

with parmesan, sage butter and pine nuts € 19,50

White Austrian Lavanttaler Asparagus

with hollandaise sauce and new potatoes € 25,90
surcharge local Styrian Prosciutto € 3,90

Eggplant Millefeuille au Gratin

with sweet potato cream and homemade pesto € 22,90
vegan option without cheese

TASTINESS
FROM WATER,
VEGETABLE GARDENS,
FIELD & MEADOW.

MEAT

Filet Steak from Austrian Cult Beef with white Lavanttaler asparagus, new potatoes and hollandaise sauce	€ 48,00
Pink Lamb Chops on eggplant mille-feuille, spinach and rosemary sauce	€ 36,90
Braised Water Buffalo Shoulder with fregola sarda, king oyster mushrooms and stewed sauce	€ 29,90
Minced Veal Patty with mashed potatoes, fried onions and sauce	€ 21,90
Styrian Pork Medallions with buttered beans, homemade potato-bacon strudel and pepper-cream sauce	€ 28,90
Homemade Free-Range Chicken Cevapcici with steak fries, mediterranean vegetables, homemade ajvar and pickled red onions	€ 24,50

AUSTRIAN CLASSICS

Poached Beef from Cult Beef with pan-fried potatoes, root vegetables, egg sauce, Styrian horse radish with apple and chives	€ 24,90
Pink Zwiebelrostbraten from Local "Simmentaler Fleckvieh" Austrian-Style Pot Roast with Onions with pan-fried potatoes, mustard pickle and fried onions	€ 23,90
Wiener Schnitzel from Free-Range Veal Pan-fried in clarified butter with lingonberries and lemon wedge	€ 22,90
Cordon Bleu from the south-east Styrian "Woazschwein" (Pork), filled with ham and alpine cheese	€ 16,90
½ Styrian Fried Chicken without Skin from the Lugitsch Farm - backed in clarified butter with lingonberries and lemon wedge	€ 17,90

SALADS & SIDES

Potato Salad with Lamb's Lettuce	€ 6,90
Mixed Salad Potato, Cabbage, Cucumber with Cream, Styrian Runner Bean, Lamb's Lettuce	€ 6,90
Rice with Peas	€ 4,50
New Potatoes	€ 4,50
Steak Fries	€ 4,90
Sweet Potato Fries	€ 4,90
Homemade Wedges	€ 4,90



MIR KNURRT
SCHON DER
SCHNABEL!

Our APERITIF Recommendation.

Limarino Prosecco • Homemade Rosemary-Lemon syrup • Soda	€ 6,90
Lillet sunset Lillet blanc • Blood Orange Juice • Mint Syrup • Tonic	€ 6,90
Sorentosso Spritz Limoncello • Schweppes Pomegranate • Soda	€ 6,90
Peach blossom Spritz Prosecco • Schweppes white peach • Soda • Peach	€ 6,90
Lillet Winter Berry Lillet rosé • Schweppes Wild Berry • Soda • Berries	€ 6,90
Garden Winter Spritz Chandon brut enriched with Orange Liquor • Ice	€ 6,90
Amouro im Schloss pure on ice as a Spritzer with elderflower	€ 4,90 € 6,20
Negroni Sbagliato Prosecco • Campari • Vermouth Rosso	€ 8,50

Cocktails

Sour Cocktail with Averna, Whiskey or Amaretto Lemon • Sugar • Egg White	€ 10,50
Negroni Gin • Campari • Vermouth Rosso	€ 10,50
Espresso Martini Vodka • Kahlua • Sugar • Espresso	€ 10,50
Gin Fizz Gin • Lemon • Soda • Sugar	€ 9,50



ICH BIN SCHON
EIN BISSCHEN
ANGEZWITSCHERT!

DESSERTS

Chocolate Mousse Duett (dark mousse and white chocolate-poppysseed mousse) with passionfruit and sour cream ice cream	€ 11,90
Homemade Austrian Cream Cheese Dumplings rolled in pumpkinseeds with strawberry-mint salad and vanilla ice cream	€ 12,90
Blueberry Tarte with lemon baisier and pistachio ice cream	€ 10,20
Vegan Cheese Cake Cream with rhubarb-raspberry ragout	€ 8,90
Sorbet of the Day with / without aiola Secco	€ 7,90 / 5,90
Fresh Ice Cream-filled Crêpes with vanilla ice cream, chocolate sauce, almonds and whipped cream	€ 7,90
Austrian Iced Coffee with / without whipped cream	€ 7,20 / 5,90
Affogato Espresso and Vanilla Ice Cream	€ 6,90

SWEET
TEMPTATION.