



**SPEISE  
KARTE**

- MENU -



**AIOLA IM  
SCHLOSS**  
SANKT VEIT

## FROM OUR MARKETPLACE

### Terrine of chicken liver

coated with pumpkin seeds  
with Fink's chutneys and toast € 7,90

### Buckwheat - pork sausage

with sauerkraut and potatoes € 9,90

### Soup with knuckle of pork

with roasted buckwheat mush and greaves  
as starter € 6,80  
as main course € 8,80

### Ragout of venison

with red cabbage, chestnut and bun slice € 17,90

### 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

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

### Nougat - curd dumpling in butter crumbs

with vanilla – ice cream and red wine - plum roaster € 8,20

### Sorbet of the day

with aiola Secco € 6,50

### Passion fruit – crème brûlée

€ 6,80

### Chocolate dessert "Schloss St. Veit"

Lukewarm chocolate cube with nuts  
with mango ragout and white mousse € 8,90

### Caramel mousse

with mandarin lychee - ragout € 6,90

### Choux pastry donut

with vanilla cream and blueberries € 5,90

### A variation of local cheese

€ 13,50

## STEFANS CAKES AND PASTRY CONFECTIONS

### 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

### Bee sting cake

€ 4,50

### Iced coffee „aiola“

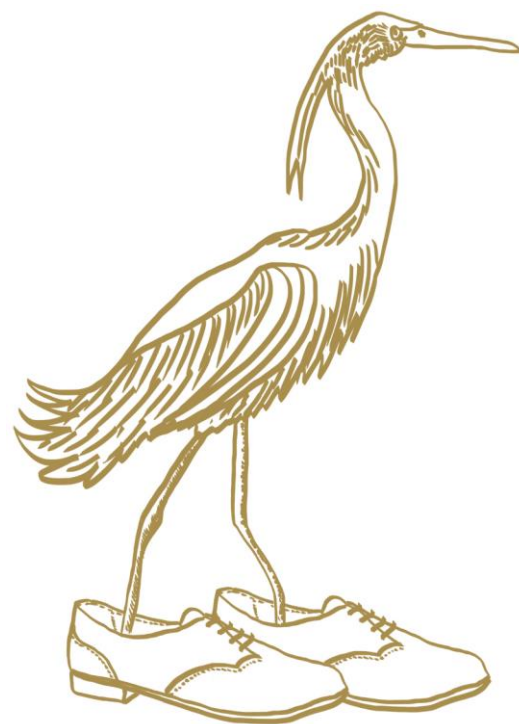
€ 4,90

### Custard

€ 1,50

### Whipped cream

€ 1,20



MIR KNURRT  
SCHON DER  
SCHNABEL!

## STARTERS

### **Bread**

with pumpkin seed oil and herb – curd,  
per person

€ 2,90

### **Aspic of suckling pork**

with pickled shallots, white cream of beans  
and pumpkin seed oil

€ 8,90

### **Pulled salmon trout filet**

with pumpkin served two ways, caviar & rocket - burger

€ 14,50

### **Sheep's cheese coated with smoked ham**

with Styrian cucumber – tzatziki  
and pumpkin seed - pesto

€ 13,90

### **Lamb's lettuce**

with crispy bacon  
and medium baked free range egg

€ 7,90

### **Beef Tatar**

with pumpkin seed-mayonnaise  
and crispy potato bread

140g € 14,50  
80g € 11,90

## SOUPS

### **Clear Soup of beef**

with sliced pancakes, cheese-dumpling,  
meat strudel or baked liver-dumpling

€ 4,90

### **Pumpkin cream**

with roasted pumpkin seeds

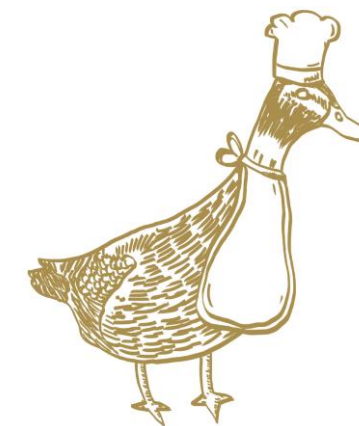
€ 5,90

## MAIN COURSES

<b>Filet of trout</b> with Styrian pumpkin-noodle-risotto, leaf spinach and horseradish sauce	€ 18,70
<b>Rose duck breast</b> with savoy, black nut and roasted bun slice	€ 19,90
<b>Lamb knuckle</b> with bacon - lentils and fried potatoes	€ 18,90
<b>Filet of pork coated with bacon</b> with mushroom-sauce and crispy potato cube	€ 17,90
<b>Boiled beef shoulder</b> with roasted potatoes, root vegetables, apple – horse radish and egg sauce	€ 17,50
<b>Rose onion – roast (young cattle)</b> with mustard – gherkin and roasted potatoes	€ 17,90
<b>Beef tenderloin coated with porcini</b> with oven vegetables, sweet potato fries and port wine - sauce	€ 32,00
<b>Minced calf schnitzel</b> with mushroom-sauce and chive-potato mash	€ 14,50
<b>Wiener Schnitzel of calf</b> baked in butter lard with cranberries	€ 15,50
<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
<b>Yellow bell pepper stuffed with quinoa</b> with sweet potato – cream and cress	€ 12,90
<b>Polenta – terrine served two ways</b> with aromatic tomato sauce and rocket	€ 9,90

## SIDE DISHES

<b>Field salad with potatoes</b>	€ 5,50
<b>Endive with warm potatoes and greaves</b>	€ 5,50
<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



WAS IST DENN  
VOGERSALAT?