



**SPEISE
KARTE**

- MENU -



**AIOLA IM
SCHLOSS**
SANKT VEIT



Cover on demand

Bread with pumpkin seed oil and seasonal spread,
per person

€ 3,10

DESSERTS

- Sorbet of the day**
with aiola Secco € 6,50
- Mango – crème brûlée** € 6,80
- Raspberry - tiramisu** € 6,90
- Apricot - curd dumpling in butter crumbs**
with vanilla – ice cream and roaster € 8,50
- Chocolate dessert "Schloss St. Veit"**
Lukewarm chocolate cube
with white mousse,
pumpkin seed brittle - parfait and strawberry salad € 8,90
- Pancakes**
with ice cream, chocolate sauce,
almond chips and whipped cream € 5,90
- Iced coffee „aiola“** € 4,90
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- A variation of local cheese** € 13,50

SWEET CLASSICS

- Glutenfree aiola pie „chocolate & nut“** € 3,80
- lukewarm applestrudel** € 3,50
- lukewarm curd cheese strudel** € 3,50
- Fruit flan** € 4,50
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- Custard** € 1,50
- Whipped cream** € 1,20

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



MIR KNURRT
SCHON DER
SCHNABEL!

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, pickled pumpkin and rocket

€ 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

Beef Tatar

with pumpkin seed – mayonnaise and toast

140g € 14,50

80g € 11,90

SOUPS

Clear Soup of beef

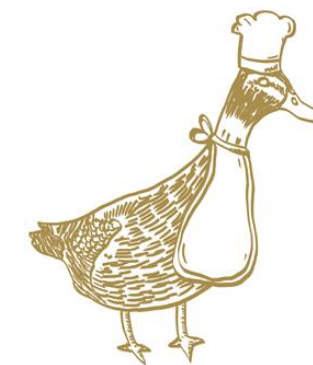
with sliced pancakes, homemade cheese-dumpling,
or baked liver-dumpling

€ 4,90

Cream of chanterelles

with pieces and brown bread croutons

€ 5,90



WAS IST DENN
VOGERLSALAT?

MEAT

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| Corn chicken breast with truffle – noodle risotto and young leaf spinach | € 17,90 |
| Prime boiled beef with roasted potatoes, root vegetables, apple – horse radish and egg sauce | € 18,50 |
| Rose filet of pork coated with bacon with potato strudel and creamy chanterelle sauce | € 17,90 |
| Minced calf schnitzel with chanterelle cream and chive-potato mash | € 14,50 |
| Beef tenderloin 220g with vegetables, sweet potato fries and port wine sauce | € 34,90 |
| Braised lamb knuckle with creamy onion – polenta and zucchini | € 18,90 |
| Rose onion – roast (young cattle) with mustard – gherkin and roasted potatoes | € 17,90 |

FISH & VEGETARIAN

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|--|---------|
| Filet of trout | € 18,90 |
| or grilled filet of salmon trout | € 21,50 |
| with caviar, spinach – ricotta – ravioli, pea pods and saffron sauce | |
| Creamy chanterelles with bread dumpling | € 14,90 |
| Spinach strudel with sheep's cheese with cherry tomato – ragout and rocket | € 12,90 |

STYRIAN CLASSICS

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|---|---------|
| Wiener Schnitzel of calf baked in butter lard with cranberries | € 15,80 |
| Wiener Schnitzel of pork baked in butter lard with cranberries | € 10,50 |
| Cordon Bleu of free range pork with ham and alp's cheese | € 11,80 |
| ½ fried Styrian chicken without skin and bones with cranberries and lemon – slice | € 10,40 |

SALADS & SIDE DISHES

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|----------------------------------|--------|
| Field salad with potatoes | € 5,50 |
| Mixed salad | € 4,50 |
| Rice with peas | € 3,10 |
| Potatoes | € 3,10 |
| Sweet potato fries | € 3,90 |