



**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

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

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, pickled pumpkin 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 chanterelles

with pieces and 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

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| Corn chicken breast with truffle – gnocchi and young leaf spinach | € 16,90 |
| 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 coated with porcini with vegetables, sweet potato fries and port wine sauce | € 32,00 |
| Braised lamb knuckle with creamy onion – polenta and zucchini | € 18,90 |
| Blackpudding – potato mash (roasted) with fried egg, cabbage salad and Styrian horseradish | € 9,90 |
| Rose onion – roast (young cattle) with mustard – gherkin and roasted potatoes | € 17,90 |

FISH & VEGETARIAN

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| Filet of trout with spinach – ricotta – ravioli, pea pods and saffron sauce | € 19,50 |
| Grilled filet of salmon trout with artichoke – noodle risotto and pak choi | € 21,50 |
| Creamy chanterelles with spinach dumpling | € 13,90 |
| Homemade ricotta – potato gnocchi with sheep's cheese, 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 |
| Grazer Krauthauptel (Regional salad with pumpkin seed oil) | € 4,50 |
| Mixed salad | € 4,50 |
| Rice with peas | € 3,10 |
| Potatoes | € 3,10 |
| Sweet potato fries | € 3,90 |

