



**SPEISE
KARTE**

- MENU -



**AIOLA IM
SCHLOSS**
SANKT VEIT



Cover on demand

Bread with sausage,
at choice with butter, liver paste or bacon jam
per person

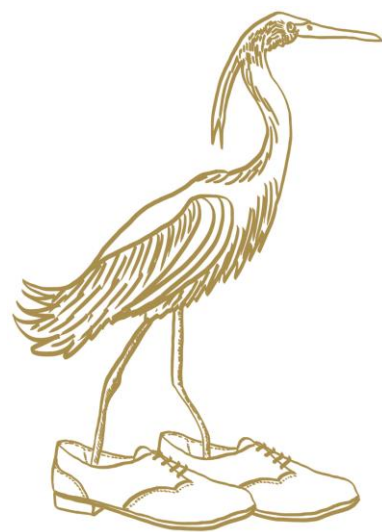
€ 3,20

DESSERTS

Sorbet of the day with aiola Secco	€ 6,50
Gingerbread – crème brûlée	€ 6,80
Sour cherry-cinnamon – tiramisu	€ 6,90
Nougat - curd dumpling in butter crumbs with vanilla – ice cream and plum roaster	€ 8,50
Chocolate dessert "Schloss St. Veit" Lukewarm chocolate cube with white mousse, vanilla crescents - parfait and mandarins ragout	€ 8,90
Pancakes with ice cream, chocolate sauce, almond chips and whipped cream	€ 5,90
Glutenfree aiola pie „chocolate & nut“	€ 3,80
Apple pie with whipped cream	€ 3,50
Iced coffee „aiola“	€ 4,90

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

Pickled salmon trout

with beetroot creme,
black nut and frisée salad

€ 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

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

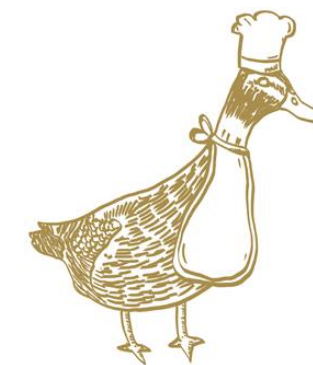
with sliced pancakes, homemade cheese-dumpling,
or baked liver-dumpling

€ 4,90

Truffled cream of parsnips

with brown bread croutons

€ 5,90



WAS IST DENN
VOGERLSALAT?

MEAT

Rose duck breast with red cabbage, slice of bread dumpling black nut and orange sauce	€ 19,80
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 mushroom sauce	€ 17,90
Rose onion – roast (young cattle) with mustard – gherkin and roasted potatoes	€ 17,90
Minced calf schnitzel with savoy cabbage and chive-potato mash	€ 14,50
Beef tenderloin 220g with oven vegetables, sweet potato fries and creamy pepper sauce	€ 34,90
Braised lamb knuckle with creamy polenta and bacon lentils	€ 18,90

FISH & VEGETARIAN

Grilled filet of trout with pumpkin - ravioli, pea pods, spinach and horseradish sauce	€ 18,90
Spinach dumpling with sauce from blue cheese and rocket	€ 12,90
Stuffed aubergine with goat's cheese with white polenta, cherry tomatoes ragout and spinach	€ 9,90

STYRIAN CLASSICS

Wiener Schnitzel of calf baked in butter lard with cranberries	€ 15,80
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

Field salad with potatoes	€ 5,50
Endive with warm potatoes and greaves	€ 5,70
Mixed salad	€ 4,50
Rice with peas	€ 3,10
Potatoes	€ 3,10
Sweet potato fries	€ 3,90