



**SPEISE  
KARTE**

Wirtshaus & Bar

- MENU -



**AIOLA IM  
SCHLOSS**  
SANKT VEIT



**Cover on demand**

Bread with sausage,  
at choice with butter or curd spread  
per person

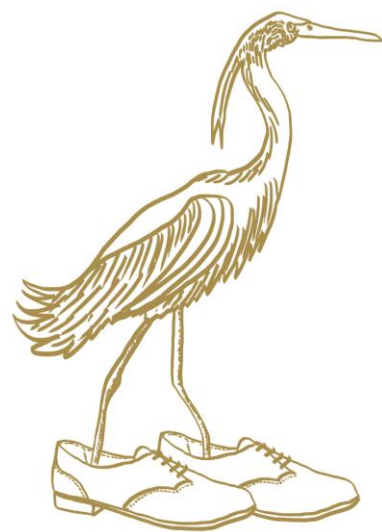
€ 3,20

## DESSERTS

<b>Sorbet of the day</b> with aiola Secco	€ 6,50
<b>Mango - Crème brûlée</b>	€ 6,80
<b>Styrian-tiramisu with raspberries</b>	€ 6,90
<b>Nougat-curd dumpling in butter crumbs</b> with vanilla-ice cream and plum roaster	€ 8,50
<b>Chocolate dessert "Schloss St. Veit"</b> Baked chocolate tart and white mouse with blueberry sorbet and strawberry salad	€ 8,90
<b>Pancakes</b> with ice cream, chocolate sauce, almond chips and whipped cream	€ 5,90
<b>Glutenfree aiola pie „chocolate &amp; nut“</b>	€ 3,80
<b>Cardinal slice</b>	€ 3,80
<b>Iced coffee „aiola“</b>	€ 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



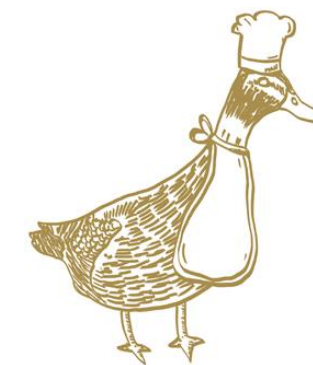
MIR KNURRT  
SCHON DER  
SCHNABEL!

## STARTERS

- Aspic of suckling pork**  
with cream of white beans, red onion,  
pumpkin seed oil and horseradish € 8,90
- Salmon trout Tatar**  
with honey-mustard sauce,  
rocket and toast € 14,50
- Styrian Caesar's salad**  
Salad-hearts with pumpkin seed-oil, Cipriani-dressing and crisps
- as starter:  
with grilled sheep's cheese coated with ham € 14,20
- as main dish:  
with corn chicken breast € 16,90
- Lamb's lettuce**  
with crispy bacon  
and medium baked free range egg € 7,90
- Beef Tatar**  
with pumpkin seed-mayonnaise and toast 140g € 14,90  
80g € 11,90

## SOUPS

- Clear Soup of beef**  
with sliced pancakes, homemade cheese-dumpling,  
or baked liver-dumpling € 4,90
- Cream of asparagus soup**  
with brown bread croutons € 5,90



WAS IST DENN  
VOGERLSALAT?

## MEAT

<b>Corn chicken breast</b> with truffle gnocchi, leaf spinach and madeira sauce	€ 18,90
<b>Beef shoulder</b> with root vegetables and bread-horse radish	€ 18,50
<b>Rose filet of pork coated with bacon</b> with asparagus ragout and polenta	€ 17,90
<b>Roast pork</b> with broccoli and wild garlic-dumpling	€ 16,90
<b>Rose onion-roast (young cattle)</b> with mustard-gherkin and roasted potatoes	€ 17,90
<b>“Stephanie Braten”</b> Minced meatloaf filled with egg and frankfurter with mashed potatoes and mushroom cream sauce	€ 14,50
<b>Beef tenderloin 220g</b> with spring vegetables, sweet potato fries and port wine sauce	€ 34,90
<b>Braised lamb knuckle</b> with green beans in bacon and fried potatoes	€ 18,90

## FISH & VEGETARIAN

<b>Grilled filet of salmon trout</b> with white and green asparagus spears, potatoes and saffron sauce	€ 21,50
<b>Red pepper</b> filled with white vegetable polenta and sheep's cheese with cherry tomatoes ragout und spinach	€ 9,90
<b>Asparagus spears</b> with Sauce Hollandaise and potatoes optional served with ham	€ 17,90 € 18,90

## STYRIAN CLASSICS

<b>Wiener Schnitzel of calf</b> baked in butter lard with cranberries	€ 16,50
<b>Cordon Bleu</b> of free range pork with ham and alp's cheese	€ 12,50
<b>½ fried Styrian chicken without skin</b> with cranberries and lemon-slice	€ 10,80

## SALADS & SIDE DISHES

<b>Field salad with potatoes</b>	€ 5,50
<b>Beetle bean salad</b> with boiled egg and horseradish	€ 3,90
<b>Mixed salad</b>	€ 4,50
<b>Rice with peas</b>	€ 3,10
<b>Potatoes</b>	€ 3,10
<b>Sweet potato fries / potato fries</b>	€ 3,90