



AIOLA IM  
SCHLOSS  
SANKT VEIT

— ◆ —  
DER  
PERFEKTE  
PLATZ  
AM  
SONNTAG  
— ◆ —

— ◆ —  
**SONNTAGS  
KARTE**  
— ◆ —

Wirtshaus & Bar

- MENU -

AIOLA IM  
SCHLOSS  
SANKT VEIT



DER PERFEKTE  
PLATZ AM SONNTAG

The family table on Sunday  
finds his new home in our "Wirtshaus".  
We make room for grandma's kitchen  
with savoury roasts  
and dishes with history.



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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!

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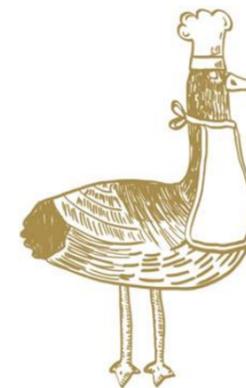
## DESSERTS

<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



## SUNDAY ROAST

<b>½ Roast chicken filled with peas and bread roll</b> with fried potatoes and natural juice	€ 15,50
<b>Roast pork</b> with broccoli and wild garlic-dumpling	€ 16,90
<b>"Stephanie Braten"</b> Minced meatloaf filled with egg and frankfurter with mashed potatoes and mushroom cream sauce	€ 14,50
<b>Rose onion-roast (young cattle)</b> with mustard-gherkin and roasted potatoes	€ 17,90



HIMMLISCH.  
UND ICH WEISS  
WOVON ICH REDE.

<b>Cover on demand</b> Bread with sausage, at choice with butter or curd spread per person	€ 3,20
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## STARTERS & SOUP

<b>Salmon trout Tatar</b> with honey-mustard sauce, rocket and toast	€ 14,50
<b>Lamb's lettuce</b> with crispy bacon and medium baked free range egg	€ 7,90
<b>Beef Tatar</b> with pumpkin seed-mayonnaise and toast	140g € 14,90 80g € 11,90
<b>Clear Soup of beef</b> with sliced pancakes, homemade cheese-dumpling, or baked liver-dumpling	€ 4,90

## 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

## 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>Rose filet of pork coated with bacon</b> with asparagus ragout and polenta	€ 17,90
<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

