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Aiola im Schloss St. Veit



**AIOLA IM  
SCHLOSS**  
SANKT VEIT



# SPEISE KARTE

Wirtshaus & Bar

- MENU -



**AIOLA IM  
SCHLOSS**  
SANKT VEIT

LOVE STARTS THERE,  
WHERE EVERY TASTE  
IS SATISFIED.

Dear Guest!  
If you need information regarding the ingredients in  
our dishes and drinks, which may cause allergies or intolerances,  
please feel free to ask our staff!

WKO STMK Sparte Tourismus

## Regionality

The main focus of our restaurant concept lies on regionality, which we would like to present to our guests. Below we proudly introduce our regional farmers and suppliers.



Wine  
**FALTER EGO Grazer Stadtwein**  
from the Grazer Kehlberg mountain



Pork  
**JAGA's Steirerei**  
from South-Styria



Poultry and Eggs  
**Steirerhuhn Lugitsch**  
from Feldbach



Fruit Juice  
**Obstbau Macher**  
from Weiz



Beef  
**CULT BEEF Select**  
from Österreich



Ice Cream  
**Familienbetrieb Nellati**  
from Sulmtal



Pumpkinseed Oil  
**Manfred & Gertrude Stelzer**  
from Groß St. Florian

Potatoes in many varieties  
**Bauernhof Wagner**  
from Graz

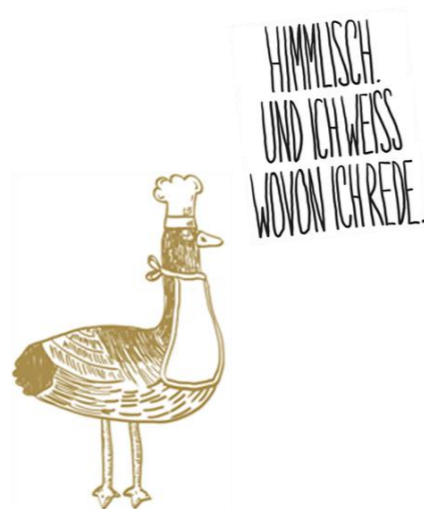
Sheep Cheese  
**Pogerhof**  
from the Gleinalm Region



Wine & Sparkling Wine  
**Kleinoscheg**  
from Graz



Eggs  
**Hofveitl**  
from Haseldorf



#### BEAUTIFUL THINGS TO TAKE WITH YOU

Did you not only find your favorite meal in our restaurant,  
but also your favorite interior decoration?

Our plates & glasses, interior & deco pieces  
are also available in our Aiola Living Store!

AIOLA LIVING - THE STORE  
SCHMIEDGASSE 8-12, 8010 GRAZ  
MO. - FR. 09.00 - 19.00 SA. 09.00 - 18.00  
+43 (0)316 811 911-90 LIVINGSTORE@AIOLA.AT



## STARTERS

### **Free Range Ox Tartar**

with mustard mayonnaise, brown butter, pickled onions  
and toast from our local bakery "Hofbäckerei"

80g € 15,90  
140g € 20,90

### **Pulled Salmon**

with teriyaki, popcorn, algae chips and honey-sour cream

€ 19,90

### **Kohlrabi Tonnato**

Kohlrabi-carpaccio with tuna-cream,  
Shrimps and roasted fennel seeds

€ 18,90

### **Grilled Sheep Cheese from the Pogerhof**

with sweet potato-spaghetti, walnuts and smoked dressing

€ 17,80

### **Lamb's Lettuce**

with deep-fried soft boiled free-range egg  
with / without crispy local bacon

€ 9,90 / € 8,90

### **Endive Salad**

with lukewarm potatoes, pumpkinseed oil and garlic  
With / without crispy cracklings

€ 8,90 / € 10,90

Additional bread basket

€ 3,90

## SOUPS

### **Homemade Hearty Beef Soup**

with crêpe slivers

€ 5,90

with homemade alpine cheese dumpling

€ 6,90

### **Sweet Potato Cream Soup**

with champignons and parmesan-foam

€ 9,90

## TRUFFLE MENU

### presenting 4 courses

Thank you for understanding,  
that this menu can only be served per table.

per person € 82,00

we recommend a wine pairing  
per person € 19,00



### Cover upon Request

bread basket with butter, olive tapenade and herb-oil  
for two people

€ 7,00

## FISH & VEGETARIAN

### Grilled Sea Bass Filet

with roasted vegetables and Riesling-horse radish sauce € 31,90

### Grilled Cod Filet

with balsamic-beluga lentils, fried potatoes  
and Pommery-mustard sauce € 29,90

### Pumpkin Dumplings

gratinated with sheep cheese  
with spinach and honey-almonds € 21,90

### Red Beet-Pearl Barley Risotto

with horse radish, spinach and walnuts  
vegan with smoked Tofu € 19,90

TASTINESS  
FROM WATER,  
VEGETABLE GARDENS,  
FIELD & MEADOW.

## MEAT

**Rump Steak from Austrian Cult Beef 220g**  
with homemade wedges, colorful oven-baked vegetables and port wine-sauce € 41,50

**Duett of local Venison**  
**Pink Steak and Minced Patty**  
with homemade Spätzle, brussels sprouts, bacon  
and cassis-pepper cream sauce € 34,50

**Braised Veal Shoulder**  
with creamy polenta, Styrian pumpkin and stewed sauce € 31,90

**Pink Barberie Duck Breast**  
with potato-almond balls, red cabbage and orange sauce € 29,90

**Pink Wild Boar Medallions**  
with balsamic-Beluga lentils and homemade potato strudel € 25,50

## AUSTRIAN CLASSICS

**Poached Beef from Cult Beef**  
with pan-fried potatoes, root vegetables, egg sauce,  
Styrian horse radish with apple and chives € 25,90

**Pink Zwiebelrostbraten from Local "Simmentaler Fleckvieh"**  
**Austrian-Style Pot Roast with Onions**  
with pan-fried potatoes, mustard pickle and fried onions € 24,90

**Wiener Schnitzel from Free-Range Veal**  
Pan-fried in clarified butter  
with lingonberries and lemon wedge € 22,90

**Cordon Bleu**  
from the south-east Styrian "Woazschwein" (Pork),  
filled with ham and alpine cheese € 17,40

**½ Styrian Fried Chicken without Skin**  
from the Lugitsch Farm - backed in clarified butter  
with lingonberries and lemon wedge € 18,90

## SALADS & SIDES

**Potato Salad with Lamb's Lettuce** € 6,90

**Mixed Salad**  
Potato, Cabbage, Cucumber with Cream,  
Styrian Runner Bean, Lamb's Lettuce € 6,90

**Endive Salad** € 4,90

**Rice with Peas** € 4,50

**New Potatoes** € 4,50

**Steak Fries** € 4,90

**Sweet Potato Fries** € 4,90

**Homemade Wedges** € 4,90



MIR KNURRT  
SCHON DER  
SCHNABEL!

## Our APERITIF Recommendation.

<b>Limarino</b> Prosecco • Homemade Rosemary-Lemon syrup • Soda	€ 7,50
<b>Vermouth Tonic</b> Vermouth from the Winery Scharl • Tonic • Pear	€ 7,50
<b>Sorentosso Spritz</b> Amouro • Schweppes Pomegranate • Soda	€ 7,50
<b>Plum-Strudel-Spritz</b> Prosecco • Homemade Chai Syrup • Plum Juic	€ 7,50
<b>Lillet Berry</b> Lillet rosé • Schweppes Wild Berry • Soda • Berries	€ 7,50
<b>Garden Summer Spritz</b> Chandon brut enriched with Orange Liquor • Ice	€ 7,50
<b>Amouro Olivo</b> Amouro • Soda • Olive Syrup	€ 6,50
<b>Negroni Sbagliato</b> Prosecco • Campari • Vermouth Rosso	€ 8,90

## Cocktails

<b>Sour Cocktail</b> with Averna, Whiskey or Amaretto Lemon • Sugar • Egg White	€ 10,50
<b>Negroni</b> Gin • Campari • Vermouth Rosso	€ 10,50
<b>Espresso Martini</b> Vodka • Kahlua • Sugar • Espresso	€ 10,50
<b>Gin Fizz</b> Gin • Lemon • Sugar	€ 9,50



ICH BIN SCHON  
EIN BISSCHEN  
ANGEZWITSCHERT!

## DESSERTS

<b>Homemade Austrian Nougat-Cream Cheese Dumplings</b> rolled in buttered bread crumbs with pumpkin seeds with plum roaster and vanilla ice cream	€ 12,90
<b>Duett of Chocolate Mousse</b> <b>Dark Chocolate Mousse &amp; White Chocolate-Poppyseed Mousse</b> with tangerine-ragout, "spekulatius" cookie crumble and cinnamon ice cream	€ 11,90
<b>Morello Cherry Tarte</b> with orange baisier, vanilla sauce and pistachio ice cream	€ 10,50
<b>Vegan Cheesecake Cream</b> with caramel and banana	€ 9,50
<b>Sorbet of the Day</b> with / without aiola Secco	€ 7,90 / 5,90
<b>Fresh Ice Cream-filled Crêpes</b> with vanilla ice cream, chocolate sauce, almonds and whipped cream	€ 8,20
<b>Austrian Iced Coffee</b> with / without whipped cream	€ 7,20 / 5,90
<b>Affogato</b> Espresso and Vanilla Ice Cream	€ 6,90

SWEET  
TEMPTATION.