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aiolaweddings



Aiola im Schloss St. Veit



**AIOLA IM
SCHLOSS**
SANKT VEIT



SPEISE KARTE

Wirtshaus & Bar

- MENU -



**AIOLA IM
SCHLOSS**
SANKT VEIT

Wermut
Weingut Rabusella
Leutschach
6 cl - € 5,80

Sauvignon Blanc
2017
Weingut Hannes Sabathi, Grazer Stadtwein
1/8l - € 5,10

Leutschacher Chardonnay
2018
Weingut Erwin Sabathi, Leutschach
1/8l - € 5,70

Zweigelt
2016
Weingut Polz, Spielfeld
1/8l - € 5,10

Vulcano (BF,CS,ZW,ME)
2016
Weingut Iglar, Deutschkreutz Mittelbld.
1/8l - € 6,80



DESSERTS

Chocolate dessert „Schloss St. Veit“
duo of dark chocolate cake and white chocolate mousse
with sour cherry ragout and pumpkin seed parfait € 8,90

Thin pancakes
filled with vanilla ice cream,
covered in Belgium chocolate sauce,
whipped cream and roasted almonds € 5,90

Lukewarm apple strudel
with vanilla sauce € 3,80

„Styrish“ tiramisu
with pumpkin seed oil mascarpone mousse,
layers of coffee-soaked biscuits and blueberry reduction € 6,90

„Aiola“ Iced Coffee FRAPPACHINO
coffee blended with vanilla ice cream,
topped with whipped cream and a wafer cookie € 4,90

Sorbet of the day
with aiola Secco € 6,50

Chestnut-cake
with ginger-mandarin ragout € 6,90

FEINER
ABSCHLUSS.

LIEBE BEGINNT DA,
WO JEDER GESCHMACK
GESTILLT WIRD.

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

WO SICH GÜRTEL ENTSPANNEN.

DA IST PLATZ

FÜR LEICHTE WIRTSCHAUSKÜCHE.

Caesar's salad "Styrian style"

croutons, asmonte, prosciutto chip, capers, rocket
and Romain hearts with a sardellen, pumpkin seed-oil dressing

with grilled sheep's cheese

€ 14,20

with corn-fed grilled chicken breast

€ 16,90

Cured salmon trout

with duo of creamed pumpkin, roasted pumpkin,
black walnut and rocket

€ 14,50

Grilled corn-fed chicken breast

with beetroot-ebly-risotto, sautéed spinach
and elder flower-red wine jus

€ 17,90

Sorbet of the day

with aiola Secco

€ 6,50

Chestnut-cake

with ginger-mandarin ragout

€ 6,90



Cover on demand

Bread with cured sausage,
choice of butter or Aiola herbal spread
per person

€ 3,20

FISH

Grilled sea trout

with beetroot-ebly-risotto, spinach
and horseradish cream sauce

€ 19,90

Grilled calamari

with lemon ricotta ravioli, sesame pak choi
and garlic sour cream dipping sauce

€ 21,90

VEGETARIAN

Homemade spinach-cheese dumplings

with spicy tomato ragout and baby spinach

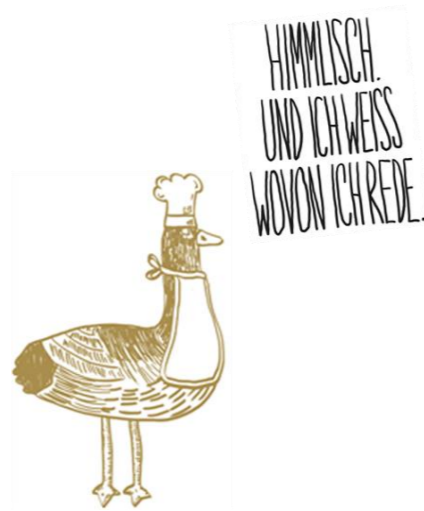
€ 13,90

Yellow paprika stuffed with vegetable couscous

with sweet potato puree and radish sprouts

€ 14,20

HERZHAFTES
AUS DEM GEWÄSSER
GEMÜSEGARTEN, FELD & WIESE.



BEAUTIFUL THINGS TO TAKE WITH YOU

Please find all our interior stuff
in our aiola living store!

AIOLA LIVING - THE STORE
LANDHAUSGASSE 7, 8010 GRAZ
MO. - SA. 10:00 - 18:00
+43 (0)316 811 911-90LIVINGSTORE@AIOLA.AT

STARTERS

Carpaccio of cured „deer-filet“

cold red cabbage, pommery mustard
and black walnut

€ 14,90

Lamb lettuce

with crispy bacon
and breaded and fried soft egg (free range)

€ 7,90

Beef Tatar

with pumpkin seed oil mayonnaise,
capers, butter and toast

80g € 11,90
140g € 14,90

Aiola traditional „Sulz“

chilled brine of suckling pig
with white bean puree, pickled red onions
and lamb lettuce

€ 9,50

SOUPS

Clear beef soup

choice between
savory sliced pancakes
or homemade cheese-dumpling and sliced carrots

€ 4,90

Cream of pumpkin

with brown bread croutons and chives

€ 5,90

DIE KUNST
DES GENIESENS
ALS ERSTEN GANG.

MEAT

Prime boiled beef

with root vegetables,
chive egg sauce, horseradish and creamy bread dumplings

€ 19,90

Beef tenderloin 220g

€ 35,90

Lady steak 180g

€ 28,90

with vegetables, sweet potato fries
and port wine sauce

Roast beef (medium/rose)

in caramelized onion sauce
with roasted potatoes and a mustard pickle

€ 18,90

Rose filet of pork

with bacon beans and fried onion polenta

€ 18,90

Duo of wild deer

wild boar medallions, on a braised creamy cabbage
with a fried pretzel dumpling

€ 24,00

STYRIAN CLASSICS

Wiener Schnitzel of calf

€ 18,00

Wiener Schnitzel of pork

€ 11,90

baked in butter lard with cranberry sauce and lemon star

Cordon Bleu

of free-range pork
with ham and alpine cheese

€ 12,90

½ Styrian skinless deep-fried chicken

with cranberry sauce and lemon star

€ 12,90

WER EINEN
GUTEN BRATEN MACHT
HAT AUCH EIN GUTES HERZ.

SALADS & SIDE DISHES

Lamb lettuce with potato salad

(not vegetarian)

€ 5,50

Black kidney bean salad

with hardboiled egg and horseradish
in pumpkin seed oil dressing

€ 4,20

Mixed salad

with a variety of cucumber in yogurt sauce, potato salad,
bean salad with onions and pickled cabbage

€ 5,50

Rice with peas

€ 3,40

“Heurige”

boiled potatoes in a parsley butter nage

€ 3,40

Sweet potato fries / potato fries

€ 3,90



MIR KNURRT
SCHON DER
SCHNABEL!