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Aiola im Schloss St. Veit



**AIOLA IM
SCHLOSS**
SANKT VEIT



SPEISE KARTE

Restaurant & Bar

- MENU -



**AIOLA IM
SCHLOSS**
SANKT VEIT

Our APERITIF Recommendation.

Limarino Prosecco • Homemade Rosemary-Lemon syrup • Soda	€ 8,50
Plum Strudel Spritz Plum Juice • Prosecco • Cinnamon Syrup • Soda	€ 8,50
Vermouth Tonic Vermouth from the Winery Scharl • Tonic • Pear	€ 8,50
Lillet Berry Lillet rosé • Schweppes Wild Berry • Soda • Berries	€ 8,50
Sorrentosso Spritz Amouro • Schweppes Pomegranate • Soda	€ 8,50
Lillet White Peach Lillet Blanc • Schweppes White Peach • Soda	€ 8,50
Negroni Sbagliato Prosecco • Campari • Vermouth Rosso	€ 9,80
Gelber Muskateller Frizzante dry Kleinoscheg • Gols	€ 5,50
Uhudler Frizzante dry Kleinoscheg • Gols	€ 5,50

Non-Alcoholic

Crodino Pompelmo Crodino • Grapefruit Lemonade	€ 6,50
Limarino non-alcoholic Homemade Rosemary-Lemon syrup • Soda	€ 6,50

Cocktails

Tiramisu Martini Vodka • Rum • Mascarpone • Espresso	€ 12,50
Espresso Martini Vodka • Kahlua • Sugar • Espresso	€ 12,50
Sour Cocktail with Averna, Whiskey or Amaretto Lemon • Sugar • Egg White	€ 11,50
Negroni Gin • Campari • Vermouth Rosso	€ 12,50
Gin Fizz Gin • Lemon • Sugar	€ 10,50



DESSERTS

Homemade nougat dumplings in butter crumbs with plum compote, vanilla sauce and vanilla ice cream	€ 14,90
Chocolate mille-feuille with sour cherries and pistachio ice cream	€ 13.50
Gingerbread mousse terrine in a baumkuchen coating with mandarins and coffee ice cream	€ 12.90
Chestnut panna cotta with port wine pears, caramelised chestnuts and hazelnut tuile	€ 11.90
Vegan Walnut and Pumpkin Tart with coconut matcha sauce and orange sorbet	€ 11.90
Sorbet of the Day with / without prosecco	€ 7,90 / 5,90
Fresh Ice Cream-filled Crêpes with vanilla ice cream, chocolate sauce, almonds and whipped cream	€ 8,90
Affogato Espresso and Vanilla Ice Cream	€ 6,90

D e s s e r t - C o c k t a i l

Tiramisu Martini Vodka • Rum • Mascarpone • Espresso	€ 12,50
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S W E E T
T E M P T A T I O N .

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 & Sparkling Wine
from Kleinoscheg's Wine Cellar
aus Kalsdorf



Wines
von FALTER EGO Grazer Stadtwein
from the Grazer Kehlberg



Pork
from local Vulkanlandschwein, Pork Farmer Raabtal
and
Family Bscheider from Gleinstätten



Styrian Chicken
from Steirerhuhn Lugitsch
from Feldbach



Juices
from Fruit Farmer Macher
from Weiz



Beef
from CULT BEEF Select
from Österreich



Ice Cream
from Family Nellati
from Sulmtal

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

Sheep Cheese
from Pogerhof
from the Gleinalmregion

Potatoes
from Farmer Wagner
from Graz

Eggs from Hofveitl
from Haseldorf



TASTING MENU

presenting 4 courses
Thank you for understanding,
that this menu can only be served per table.

per person	€ 58,00
<i>we recommend a wine pairing</i> per person	€ 22,00

Between 21 October 2026 and 1 November 2026, we will be offering our annual

4-course truffle menu at € 86.00 per person

instead of our tasting menu.



Cover upon Request bread basket with butter, olive tapenade and herb-oil for two people	€ 8,00
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FISH & VEGETARIAN

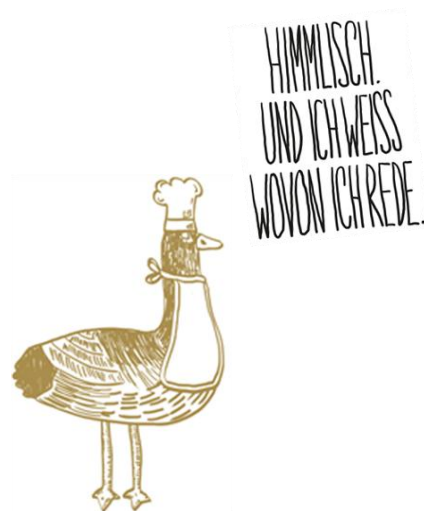
Grilled Salmon Trout Fillet with pumpkin risotto, pak choi, pickled grapes, sesame, lemon butter and coriander	€ 33,90
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Grilled Prawns with white bean purée, fennel, red bell pepper and olive oil	€ 32,90
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Handmade Pumpkin Ravioli with creamy goat's cheese, baby spinach, Parmesan crisps and pine nuts	€ 25,90
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Homemade Vegan Falafel with pea and pistachio cream, beetroot and mint salad, tahini yoghurt and pumpkin seeds	€ 22,90
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T A S T I N E S S
F R O M W A T E R ,
V E G E T A B L E G A R D E N S ,
F I E L D & M E A D O W .



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 pumpkinseed-oil mayonnaise, french butter, pickled onions,
capers and toast from our local bakery "Hofbäckerei" 80g € 18,90
140g € 23,90

Styrian Vitello Tonnato

slices of pink poached beef
with creamy pumpkinseed-tuna-sauce and capers € 19,50

Tuna Tartare

with avocado, mango, cucumber, miso and cashew nuts € 22,00

Octopus Salad

with celeriac purée, pears, peanuts and lemon dressing € 19,50

Feta Cheese in Brick Pastry

on beetroot with figs, baby spinach, green apple and walnuts € 21,00

Endive Salad

with potatoes, garlic, Styrian pumpkin seed oil
and crispy pork cracklings € 10,50

Lamb's Lettuce

with deep-fried soft boiled free-range egg
with / without crispy local bacon € 10,50 / € 9,20

Additional bread basket € 3,90

SOUPS

Homemade Hearty Beef Soup

with crêpe slivers € 5,90
with homemade cheese dumpling € 6,90

Orange-Pumpkin Cream Soup

with pumpkin seed pesto and popcorn € 9,90

MEAT

Rumpsteak 250g with baked potato, chive sour cream, bacon and Alpine cheese	€ 44,50
Pink-Roasted local venison fillet with porcini mushroom purée, potatoes, wild broccoli and pomegranate jus	€ 44,50
Pink-Roasted Saddle of Lamb from the Gleinalm Region with sweet potato purée, wild cauliflower, pickled plums, hazelnuts and rosemary jus	€ 37,20
Braised Duck Breast with truffled potato purée, red cabbage, glazed carrots, pickled apple, pecans and balsamic jus	€ 32,90
Grilled Corn-fed Chicken Breast with chestnut purée, brussels sprouts, diced pear, pistachios and port wine sauce	€ 29,90

AUSTRIAN CLASSICS

Poached Beef from Cult Beef with pan-fried potatoes, root vegetables, egg sauce, Styrian horse radish with apple and chives	€ 27,90
Pink Zwiebelrostbraten from Local “Simmentaler Fleckvieh” Austrian-Style Pot Roast with Onions with pan-fried potatoes, mustard pickle and fried onions	€ 26,50
Wiener Schnitzel from Free-Range Veal Pan-fried in clarified butter with lingonberries and lemon wedge	€ 25,90
Wiener Schnitzel from Edel Duroc Pork Pan-fried in clarified butter with lingonberries and lemon wedge	€ 18,90
Cordon Bleu from the south-east Styrian “Woazschwein” (Pork), filled with ham and alpine cheese	€ 19,20
½ Styrian Fried Chicken without Skin from the Lugitsch Farm - backed in clarified butter with lingonberries and lemon wedge	€ 19,20

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
Rice with Peas	€ 4,90
New Potatoes	€ 4,90
Steak Fries	€ 4,90
Sweet Potato Fries	€ 4,90
Homemade Wedges	€ 4,90

