

ABOVE THE CLOUDS

Our menu is available daily from 12 PM on.

Where regional and international cuisines harmonize and only the best ingredients are served. Simple but modern, sophisticated but understandable, exciting, new and yet familiar. - Our dishes expand culinary horizons and yet remain firmly rooted in the region. Welcome to aiola upstairs, where we serve an experience for all senses. Simply heavenly.

GENERAL INFORMATION ABOUT ALLERGENS
A GLUTEN B SHELLFISH C EGGS D FISH E PEANUTS
F SOY G MILK H NUTS L CELERY M MUSTARD
N SESAME O SULFUR DIOXID & SULFITES



SOUP

Beef broth with sliced pancakes vegetables ● chives (A/C/L/G)	7,9
Gazpacho burrata ● basil ● croûtons (A/G)	9,5
Vegan chanterelle cream soup Lovage oil ● croûtons (A/F/L/O)	8,9

STARTER

Beef tatar 120g / 200g toast from Hofbäckerei ● pickled vegetables ● wild garlic mayonnaise (A/C/L/M/O)	22,9 / 29,9
Pickled beef from Tafelspitz pumpkin seed oil ● sliced pickles (G/L/M/O)	18,5
Tuna tataki <i>or</i> flamed tofu (vegan) couscous salad ● pomegranate ● herbs (D/F/G/N/O)	21,9 / 18,9
Burrata tomato variation ● parmesan ● pistachio (G/O)	18,9
Field salad egg ● runner beans (C/H/L/M/O) + with bacon	13,5 + 2,4

MAIN COURSE

Surf & Turf fillet steak ● king prawn ● oven potato ● sour cream ● port wine jus (B/G/L/O)	46,9
Braised shoulder of veal mashed potatoes ● wild brokkoli ● braised jus (G/L/O)	35,9
Rack of lamb herbal crust ● creamy polenta ● grilled tomato (A/C/G/L/O)	39,5
Styrian corn-fed chicken breast stuffed with ricotta fregola sarda ● summer vegetables ● port wine jus (A/G/L/O)	31,5
Fillet of salmon trout tagliatelle ● lemon ● spinach (A/D/C/G/L/O)	29,5
Fillet of lake char gnocchi ● bell pepper ● summer truffle (A/D/C/G/L/O)	33,9
Basil risotto dried tomatoes ● rocket salad ● parmesan (G/L/O) + with 2 king prawns (B)	26,5 + 9
Chanterelle risotto dumplings ● sour cream ● chives (A/C/G/L/O)	24,9
Vegan lentil curry falafel ● rice paper chip ● mint & soy yoghurt (F/H/L/O) + with 2 king prawns (B)	21,5 + 9

DESSERT

Lemon tart mint sorbet ● caramellized apricot (A/C/E/G/O)	13,9
Crème brûlée rhubarb ragout ● tonkabean & vanilla ice cream (C/G/H/O)	14,5
Warm chocolate brownie duo of raspberry ● mascarpone (A/C/E/G/O)	14,5
Sorbet with / without prosecco (O)	6,9

BREAD & COVER

per person ● <i>mandatory from 4 PM</i>	6,5
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Great hosts, regionality and the courage to come up with new creations - Graz has these talents to thank for being named the capital of culinary delights. And we are delighted to play our part as a partner business.