

ABOVE THE CLOUDS

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.

If you have any questions about ingredients and allergens, please ask our staff. We will be happy to help you.



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.

DINNER MENU (FROM 4 PM ON)

Bread & cover per person 4,5

SOUP

- Beef broth with sliced pancakes or cheese dumplings  
vegetables • chives 7,2 • 8,5
- Creamy chestnut soup  
chestnut • crostini 9,5  
+ smoked duck breast +2,4
- Fish soup 16,8  
tomato • saffron • crostini

STARTER

- Beef tatar  
toast from Hofbäckerei • pickled vegetables •  
pumpkinseed-miso-mayonnaise 19,9 • 28,9  
120g • 200g
- Pickled brook char 22,9  
cauliflower • potato • chives
- Goat cheese 17,5  
Romaine lettuce • cucumber • dill
- Lamb's lettuce 10,5  
egg • runner bean • radish  
+ bacon + 1,4

MAIN COURSE

- Beef sirloin free-range 200g 38,5  
potato • red cabbage • sour cherry
- Chop of Duroc pork 36,9  
mushroom • gnocchi • cream
- Lake char filet 33  
risoni • peas • horse radish
- Homemade gnocchi 25,9  
nut butter • mushroom • Pecorino Romano
- Saffron risotto 25  
saffron • Pecorino Romano • port wine  
+ prawns + 12,6
- Yellow curry 21,9  
chickpeas • vegetables • pappadam

DESSERT

- Crème brûlée 13,9  
vanilla • cherry • rum
- Love handles 14,5  
chocolate • mango • passion fruit
- Sorbet of the day 7,5  
+ Prosecco or vodka + 2
- Cheese variation „Arzberger Stollenkäse” 17  
bread • nuts • chutney