

## WELCOME UPSTAIRS!

Where regional and international cuisines meet in harmony & only the best ingredients make it onto your plate. Simple yet modern, upscale but understandable, exciting but always rooted in Austria. Our culinary creations unite exhilarating flavors with a pronounced regard to regionality.

Welcome to aiola upstairs, where culinary experiences are a matter of all senses.

Prepared with love  
from Alex Thiele, Michi Fischer & team

### ● STARTER ●

#### Beef Tatar

Rösti ● quail egg ●  
Pumpkin seed mayonnaise  
small (120g) Euro 16,90  
large (200g) Euro 24,90

(A)/C/D/(G)/L/O

#### Cobia carpaccio

Wakame ● Lime ● Soy  
Euro 18,90  
C/D/E/L/M/N/O

#### Duck liver terrine

Granny Smith ● nut rusk ● saffron  
Euro 16,90

A/C/E/H/O

#### Two ways of sheep cheese

Green asparagus ● tomato ● pumpkin seed  
Euro 14,50

G/O

#### Lamb's lettuce

Egg ● runner bean ● radish ●  
with/without bacon  
Euro 8,90/7,90

C/M

### ● SOUP ●

#### Beef soup

Vegetables ● chives ● pancake  
strips or cheese dumpling  
Euro 6,50

A/C/F/G/L/M

#### Cream soup Asparagus

Sauce Hollandaise ● 2 kinds of  
asparagus  
Euro 7,90

C/G/L/O

#### Fish soup

Tomato ● saffron ● crostini  
Euro 10,50

B/D/G/L/O/R

#### Covert Euro 3,50

During day on request ● in the evening  
obligatory



### ● MAIN COURSE ●

#### Strip loin steak (250g)

Sweet potato ● shiitake ● cream cheese ●  
café de paris  
Euro 34,80

A/C/G/L/M/O/D

#### Braised shoulder of veal

Mushrooms ● creamy polenta ● spinach  
Euro 25,90

G/L/M/O

#### Pig deal for two

Duet of duroc pork ● green asparagus ● potato  
Euro 21,90 per Person

F/(G)/L/M/N

#### Confit of arctic char

Potato ● kohlrabi ● brown butter  
Euro 25,50

A/C/D/G/L/O

#### Crispy roasted sea bass

Gnocchi ● fennel ● artichoke ● fish broth  
Euro 28,50

(A)/B/C/D/G/L/O/R

#### Marchfeld asparagus

Sauce Hollandaise ● potato ● with/without honey crust ham  
Euro 21,90/19,90

C/G//L/M/O

#### Asparagus risotto

2 kinds of asparagus ● chervil ● parmesan  
Euro 21,50

G/L/O

#### Bowl of styrian chickpeas

Cajun ● smoked tofu ● vegetables  
Euro 16,50

H/L/M/N

### 3-Course – Menu „Chefs Choice“

Regional and seasonal surprise menu put together  
from our kitchen team.

incl. cover

Euro 42,00

### ● DESSERT ●

#### Mousse of yoghurt

Raspberry ● biscuit ● pistachio  
Euro 8,50

A/C/G/H

#### Chocolate Almond Cake

rhubarb ● strawberry ● tonka bean  
Euro 11,50

C/G/H/O

#### Sorbet

with/without Prosecco/Vodka  
Euro 7,50 / Euro 5,50

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#### Variation of cheese “Arzberger Stollenkäse”

Bread ● nuts ● chutney  
Euro 14,90

A/G

