

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.

BREAD & COVER

per person 4,5

SOUP

Beef broth with sliced pancakes or cheese dumplings 7,2 • 8,5  
vegetables • chives

Creamy sweet corn soup 8,5  
parsley • croûtons

STARTER

Beef tatar 19,9 • 28,9  
toast from Hofbäckerei • pickled vegetables •  
pumkinseed-miso-mayonnaise  
120g • 200g

Hamachi sashimi 22,9  
wild herb salad • chili-mayo • wakamee • papadam

Styrian feta 17,5  
Romaine lettuce • cucumber • brick pastry

Lamb's lettuce 10,5  
egg • runner beans • radish  
+ bacon +2

MAIN COURSE

Braised ox cheek 29,5  
creamy polenta • root vegetables • peas

Barded pork filet 31,5  
Fregola Sarda • snap pea pods • jus

Pink roasted saddle of lamb 37,9  
Duchess potatoes • spiced butter • purple carrot

Brook trout filet 32,5  
Beurre blanc • cucumber • Parisian potatoes

Homemade „Spätzle“ 24,5  
wild garlic • feta / optional: vegan feta • lettuce

Risotto 25,5  
Ferron rice • asparagus • Asmonte cheese  
+ prawns +13

DESSERT

Cheesecake 13,9  
rhubarb • strawberry • cream cheese

Brownie 14,5  
white chocolate • sorrel • sour cream

Apple strudel 9,5  
vanilla • berry ragout • fresh fruits

Sorbet of the day 7,5  
+Prosecco or vodka +2