



CAPITAL  
OF DELIGHT  
GRAZ

**GRAZ** | EAT.  
DRINK.  
ENJOY.





# CAPITAL OF DELIGHT

The buzzword on many people's lips today is regionality. In Graz, it is a promise and reality. The chefs and hosts of our Capital of Delight are proud of the food and produce from their farmers. Because ultimately it is the authentic taste of an entire region that characterizes us as a city.

A "Made in Graz" accolade guaranteed by the Capital of Delight. The restaurants and cafés in Graz exemplify this every day. And of course, there will once again be numerous top culinary events in 2026.

[genusshauptstadt.at/en](https://genusshauptstadt.at/en)



## ENTIRELY TO MY TASTE

A visit to the Capital of Delight

### Visit Graz

*Spend a few pleasant days in Graz, the Capital of Delight: stay for 3 nights, pay for 2, offers at [graztourismus.at/packages](https://graztourismus.at/packages)*

The little café on the corner, restaurants in prime locations, farmers' markets or the cosy inn on the edge of town. Summer pulsates with life in the open-air restaurants and settles into contented peace and quiet in our old town's idyllic courtyards. And in winter, the wonderful smells of delicious Advent treats fill the air. Variety is the very spice of Graz. Variety gives Graz all its flavour. Being the Capital of Delight takes much more, of course. And that's exactly what sets us apart: we are welcoming hosts and passionate cooks.

And the restaurateurs of the Capital of Delight make a promise with a guarantee of origin: namely to rely on the culinary treasures produced by the farmers of Graz and Styria. The best produce from nearby forests and meadows, from rivers and lakes is brought to Graz fresh every day. Styrian juices, Styrian beer and Styrian mineral water. Traditional fare, gourmet cuisine or a little snack while strolling through the city. That's the real taste of the Capital of Delight.

### Worth knowing

*Throughout 2026, Graz will host a number of wonderful culinary events, for instance the "Gourmet journey at the museum", the "Culinary city walking tours", the "Truffle Festival" and many more.*



## THE CITY'S FARMERS

Rooted in Graz and in the region

### Worth knowing

*The Grazer Krauthäuptel can be found from March till October at the farmers' markets and grocery stores in Graz.*

*And by the way, the Grazer Krauthäuptel loves pumpkin seed oil.*

The Grazer Krauthäuptel sprouts in soft green from the fertile soils of the Graz basin. The aristocrat among lettuces is a wonderful example of the delight our city has to offer: a delight that has its roots in our farmers. The mixed orchards light up the city in bright colours in the east, vineyards bloom in the west and lush green sprouts from the rich earth in the south. The farmers of the Capital of Delight till their fields the traditional way, harvest fresh vegetables or press the world-famous Styrian pumpkin seed oil from pumpkin seeds.

No other community in Austria has as many farmers at work as Graz. The Grazer Krauthäuptel has been another culinary celebrity grown outside the city gates for more than 100 years. The edges of its leaves shine red, and chefs love its slightly sweet flavour with no bitterness. More than 15 million Grazer Krauthäuptel lettuces are grown every year. Every bite is a crunchy delight à la Graz. [steirergemuese.at](http://steirergemuese.at)



### Tip for food lovers

There are around 20 farmers' markets in the centre of Graz, each with its own unique character: from the traditional Kaiser-Josef-Markt to the markets in the trendy Lend district – they are a delightful meeting place for young and old alike.

### An absolute must:

A visit on Saturday morning. Locals appreciate the lively atmosphere and the variety of culinary delights and samples at the numerous food stalls, as well as in the surrounding restaurants and their outdoor areas.



## GRAZ FARMERS' MARKETS

Moments of delight in the city



The basket is filled abundantly with the finest delights: baby carrots, ripe tomatoes, colourful aubergines and crunchy peppers. The farmers on the other side of the table give a friendly wave – they have already wrapped the bacon and sausages up in paper. The normal hustle and bustle of one of the many farmers' markets in our Capital of Delight. We present two of them here.

### Kaiser-Josef-Markt – The oldest and largest farmers' market in Graz

Culinary delights are brought to the market directly from the harvest. Many of the products come from organic farming and a lot of them have a special tradition in Styria: "Käferbohnen" scarlet runner beans, apples, pumpkin seed oil, farmer's bread, bacon, homemade cakes, fresh flowers, and even lovingly cultivated seedlings, offering city-dwellers the possibility to grow tomatoes right on their own balconies.

#### Kaiser-Josef-Market

Opening hours:  
From Monday to Saturday  
from 6 am to 1 pm

### Markt am Lendplatz – vibrant food stalls, even on a Sunday

People from Graz want to know exactly what they are putting in their bodies. Farmers from different parts of Styria bring their produce to town early in the morning at 6 am, selling fruit and vegetables, plants and flowers, pumpkin seed oil, bread and much more.

#### Lendplatz Market

Opening hours:  
From Monday to Saturday  
from 6 am to 1 pm  
Sunday: food stalls open





## YOU TAKE ...

... the freshest ingredients and a love for pure delight

### Worth knowing

*Spring, summer, autumn, winter: the Graz culinary calendar offers fresh ingredients throughout the year, all locally sourced from the region. The latest "discovery": Burgundy truffles from Graz Leechwald forest.*

Business is generally lively when the farmers and suppliers deliver their fresh products to the kitchens of our Capital of Delight's 38 partner businesses. Sauces are being seasoned, the beef consommé is boiling down to reach its full potential on the stove, the aromas of the roasts waft from the oven and the waiter loudly calls the next order to the kitchen. We in the Capital of Delight have never defined ourselves by the (plentiful) praise of the critics; we prefer to rely on our guests' taste.

That's exactly why our Capital of Delight has such a wealth of different cuisines, concepts and businesses. Because everyone cooks exceptional, seasonal food with fresh ingredients from Styrian agricultural production – in small guest houses as well as in award-winning restaurants, and of course just as deliciously in the numerous cafés. All of the businesses agree on one thing – that this is the best way to serve the delight of our city on a plate. [visitgraz.com](http://visitgraz.com)





# BEST ADDRESSES

All Capital of Delight Graz partner businesses at a glance

## Restaurants

Partner businesses in alphabetical order, see also city map page 18-19

Dialling code for Graz +43 (0)316 ...



**Aiola im Schloss**  
Andritzer Reichsstraße 144  
T 890335, [schloss.aiola.at](http://schloss.aiola.at)



**Aiola Upstairs**  
Schlossberg 2  
T 818797, [upstairs.aiola.at](http://upstairs.aiola.at)



**Delikatessen Frankowitsch**  
Stempfergasse 2-4  
T 822212, [frankowitsch.at](http://frankowitsch.at)



**Der Steirer**  
Belgiergasse 1  
T 703654, [der-steirer.at](http://der-steirer.at)



**Dreizehn by Gauster**  
Franziskanerplatz 13  
T 838567, [dreizehnbygauster.at](http://dreizehnbygauster.at)



**El Gaucho im Landhaus**  
Landhausgasse 1  
T 830083, [elgaucho.at](http://elgaucho.at)



**Ferl's Weinstube bei Karli Pichlmaier**  
Burggasse 10  
T 840233, [ferls-weinstube.at](http://ferls-weinstube.at)



**Francis**  
Franziskanerplatz 13  
T +43 (0) 664/4031001, [francis-bistro.at](http://francis-bistro.at)



**Freiblick – Tagescafe**  
Sackstraße 7-13  
T 835302, [freiblick.co.at](http://freiblick.co.at)



**Fürstenstand – Das Bergrestaurant**  
Fürstenstandweg 100  
T +43 (0) 664/3954185, [fuerstenstand.at](http://fuerstenstand.at)



**Geniesserei am Markt**  
Kaiser-Josef-Platz 27/29, Marktstand 23/25  
T +43 (0) 664/9211005, [geniessereiammarkt.at](http://geniessereiammarkt.at)



**Glöckl Bräu**  
Glockenspielplatz 2-3  
T 814781, [gloecklbraeu.at](http://gloecklbraeu.at)



**Goldkost**  
Landhausgasse 1  
T 830083855, [goldkost.at](http://goldkost.at)



**Gösser Bräu**  
Neutorgasse 48  
T 829909, [goesserbraeugraz.at](http://goesserbraeugraz.at)



**Gut Schlossberg**  
Am Fuße des Schlossberges 3  
T +43 (0) 664/9683713, [gut-schlossberg.at](http://gut-schlossberg.at)



**Häuserl im Wald**  
Roseggerweg 105  
T 391165, [legenstein-hiw.at](http://legenstein-hiw.at)



**Kitchen 12**  
Kaiser-Josef-Platz 3  
T +43 (0) 664/5236930, [kitchen12.at](http://kitchen12.at)



**Kreuzwirt am Rosenberg**  
Saumgasse 39  
T 676458, [kreuzwirtamrosenberg.at](http://kreuzwirtamrosenberg.at)



# BEST ADDRESSES

All Capital of Delight Graz partner businesses at a glance

## Restaurants

Partner businesses in alphabetical order, see also city map page 18-19

Dialling code for Graz +43 (0)316 ...



**Kunsthauscafé Graz**  
Südtirolerplatz 2  
T 714957, [kunsthauscafe.co.at](http://kunsthauscafe.co.at)



**Landhauskeller**  
Schmiedgasse 9  
T 830276, [landhaus-keller.at](http://landhaus-keller.at)



**Schanzwirt**  
Leonhardplatz 4  
T 228793, [schanzwirt.at](http://schanzwirt.at)



**Stainzerbauer**  
Bürgergasse 4  
T 821106, [stainzerbauer.at](http://stainzerbauer.at)



**Stammtisch am Paulustor**  
Paulustorgasse 8  
T 813803, [stammtisch.restaurant](http://stammtisch.restaurant)



**Steirer-Theke im Restaurant „Der Steirer“**  
Belgiergasse 1  
T 703654, [der-steirer.at](http://der-steirer.at)



**Mohrenwirt**  
Mariahilferstraße 16  
T 904440, [mohrenwirt-graz.at](http://mohrenwirt-graz.at)



**Nova Air im Hotel Novapark**  
Fischeraustraße 22  
T 682010-724, [novapark.at](http://novapark.at)



**Zur Goldenen Birn**  
Leonhardstraße 8  
T +43 (0) 664/4274914, [zurgoldenenbirn.at](http://zurgoldenenbirn.at)



**Zur Steirerstub'n**  
Lendplatz 8  
T 716855, [steirerstubn.at](http://steirerstubn.at)



**Operncafe**  
Opernring 22  
T 830436, [operncafe.at](http://operncafe.at)



**Promenade – Cafe – Tapasbar**  
Erzherzog Johann Allee 1  
T 813840, [daspromenade.at](http://daspromenade.at)



**Restaurant Florian im Parkhotel Graz**  
Leonhardstraße 8  
T 363060, [parkhotel-graz.at](http://parkhotel-graz.at)



**Restaurant Schlossberg**  
Schlossberg 7  
T 840000, [schlossberggraz.at](http://schlossberggraz.at)





# BEST ADDRESSES

All Capital of Delight Graz partner businesses at a glance



## Catering

Partner businesses in alphabetical order, see also city map page 18-19

Dialling code for Graz +43 (0)316 ...



**fest/essen Catering**  
Waagner Biro Straße 98a,  
T +43 (0) 664/5115036, [festessen.at](http://festessen.at)



**Genuss by Edler's**  
Unterbergla 15, 8522 Groß, St. Florian  
T 03464/2270, [landhausoswald.at](http://landhausoswald.at)



**Revita Gastronomie GmbH**  
Landhausgasse 12  
T 821380-0, [revita.at](http://revita.at)



**Toni Legenstein Catering**  
Roseggerweg 105  
T 391165, [tonilegensteincatering.at](http://tonilegensteincatering.at)

## Banquet/Convention Hotel



**Austria Trend Hotel Europa Graz**  
Bahnhofgürtel 89  
T 7076-0, [austria-trend.at/Hotel-Europa-Graz](http://austria-trend.at/Hotel-Europa-Graz)

## Cooking Classes



**PUR die Kochschule**  
Eichenhaingasse 20  
T +43 (0) 676/4080320, [pur-kochschule.at](http://pur-kochschule.at)

# STARS AND TOQUES

Award-winning cuisine at a glance\*

## Michelin Stars

Genießerei am Markt – Steiermark(t)dinner by Alexander Posch	✿
Restaurant Artis	✿
Zur goldenen Birn	✿
Mohrenwirt	Bib Gourmand
Rauch & Rebe	Bib Gourmand
Arravané	listed
KABUFF	listed
Kehlberghof	listed
Restaurant Scheucher	listed
Restaurant Schlossberg	listed
Schmidhofer im Palais	listed
Stammtisch am Paulustor	listed
Starcke Haus	listed
Steak Boutique	listed



## Gault Millau Hauben

	Rating
Zur goldenen Birn	👑👑👑👑 17,5/20
Restaurant Artis	👑👑👑 16,5/20
Gerüchteküche	👑👑👑 15/20
Schmidhofer im Palais	👑👑👑 15/20
Genießerei am Markt	👑👑 14,5/20
Kabuff	👑👑 14,5/20
Starcke Haus	👑👑 14,5/20
Caylend	👑👑 14/20
Kehlberghof	👑👑 14/20
Mohrenwirt	👑👑 14/20
Stammtisch am Paulustor	👑👑 14/20
Restaurant Schlossberg	👑👑 13,5/20

## Rating

	Rating
Arravané	👑👑 13/20
El Gaucho im Landhaus	👑👑 13/20
Toshi	👑👑 13/20
Restaurant Florian im Parkhotel	👑 12,5/20
Sudhaus	👑 12,5/20
Kornati	👑 12/20
Steak Boutique	👑 12/20
Vina Bar & Restaurant	👑 12/20
Bar Amouro	👑 11,5/20
Wirtshaus Thorbauer	👑 11/20
Sakana	listed 10,5/20

\* as of March 2026



**Partner businesses of the Capital of Delight**

- 1 Aiola im Schloss
- 2 Aiola Upstairs
- 3 Delikatessen Frankowitsch
- 4 Der Steirer
- 5 Dreizehn by Gauster
- 6 El Gaucho im Landhaus
- 7 Ferl's Weinstube bei Karli Pichlmaier
- 8 Francis
- 9 Freiblick – Tagescafe
- 10 Fürstenstand – Das Bergrestaurant
- 11 Geniesserei am Markt
- 12 Glöckl Bräu
- 13 Goldkost
- 14 Gösser Bräu
- 15 Gut Schlossberg
- 16 Häuser im Wald
- 17 Kitchen 12
- 18 Kreuzwirt am Rosenberg
- 19 Kunsthauscafé Graz
- 20 Landhauskeller
- 21 Mohrenwirt
- 22 Nova Air im Hotel Novapark
- 23 Operncafe
- 24 Promenade - Cafe - Tapasbar
- 25 Restaurant Florian im Parkhotel Graz
- 26 Restaurant Schlossberg
- 27 Schanzwirt
- 28 Stainzerbauer
- 29 Stammtisch am Paulustor
- 30 Steirer-Theke im Restaurant „Der Steirer“
- 31 Zur Goldenen Birn
- 32 Zur Steirerstub'n
- 33 fest/essen Catering
- 34 Genuss by Edler's
- 35 Revita Gastronomie GmbH
- 36 Toni Legenstein Catering
- 37 Austria Trend Hotel Europa Graz
- 38 PUR die Kochschule

**Culinary points of interest**

- A visitGRAZ-Shop | Herrengasse 16
- B Bauernmarkt Kaiser-Josef-Platz
- C Bauernmarkt Lendplatz
- D Stadtbauernladen | Hamerlinggasse 3
- E Delikatessen Frankowitsch | Stempfergasse 2-4
- F Delikatessen Nussbaumer | Paradeisgasse 1
- G Süßwaren Linzbichler | Franziskanerplatz
- H Der Steirer Shop | Belgiergasse 1
- I s'Fachl | Herrengasse 13
- J Schäffers Selektion feiner Weine | Kaiser-Josef-Platz 6
- K Vinothek bei der Oper | Tummelplatz 1
- L Wein & Co | Joanneumring 13
- M Gut Schlossberg | am Fuße des Schlossberges 2
- N Goldkost | Landhausgasse 1



# CULINARY WALKING TOURS

Walks in Graz with delicious stop-offs

## Culinary walking tours on Saturday and Sunday

Feast and stroll is the motto – Graz certainly lives up to its title of Austria's Capital of Delight. Stroll across the traditional farmers' market or take a leisurely Sunday walk atop Schlossberg and learn interesting tidbits about cooking and eating, and about the origin and specialities of our local products on the way. A real feast for foodies' ears.

**Including:** city walking tour with guide, multiple culinary stops with wine pairing, café for dessert.

Groups of more than 8 people on request!

**Surprise your loved ones with a culinary city walking tour, gift vouchers are available from Tourist Information Graz Region!**

## Culinary beer walk

There's something brewing here – Graz is a city with a rich traditional beer culture and trendy pubs. Experience and sample the Graz brewing scene from hearts to hops. Alongside culinary delicacies and a comfortable pub ambience, gripping anecdotes ensure the required gravity.

**Including:** walking tour with guide, tasting of various types of beer and down-to-earth dishes.

## Culinary New Year's Eve walking tours

If your New Year's resolution is to enjoy life a little more, then you should close the old year with a culinary highlight: discover and sample the Capital of Delight's typical delicacies for the season and the occasion.

**Including:** city walking tour with guide, multiple culinary stops with wine pairing, café for dessert.

**The general culinary tours are only offered in German, exclusive tours are also available in English (price available on request)!**

**Saturday**  
03/14–10/31/2026  
Start: 10.30 am  
Meeting point: *Stammtisch am Paulustor*

**Sunday**  
05/03–10/25/2026  
Start: 10.45 am  
Meeting point:  
*Schlossbergbahn valley station*

Price per person: € 105  
Duration: approx. 4 hours  
Information & bookings:  
Tourist Information Graz Region  
Herrengasse 16, 8010 Graz  
T +43/316/8075-0  
[genusshauptstadt.at/en](http://genusshauptstadt.at/en)

**Friday**  
04/17–10/30/2026  
Start: 5 pm  
Duration: approx. 3–4 hours  
Price per person: €85  
Meeting point: *Hotel Weitzer*  
(under the canopy)

**12/31/2026**, 10:30 am  
Duration: approx. 5.5–6 hours  
Price per person: €105

**Early booking is essential for the culinary walking tours!**



# DELIGHT ON AN OPEN-TOP BUS

Culinary city tour with delightful stops

Climb aboard, sit back and enjoy. Learn interesting facts in and around the Capital of Delight on a comfortable city tour on the legendary open-top bus and discover culinary treats outside the city centre too. An amusing ride with delicious pit stops is guaranteed.

**Including:** city tour with certified guide, multiple culinary destinations in and around the city centre incl. wine pairing, café for dessert.

**1<sup>st</sup> stop:** A delightful bite and a glass of sparkling wine get you started at the stylish Kunsthauscafé on the right bank of the river Mur.

**2<sup>nd</sup> stop:** The starter is then enjoyed high above the ground at the Nova Air restaurant – accompanied by a glass of Styrian wine.

**3<sup>rd</sup> stop:** The main course is served – also paired with a matching wine – in the romantic setting of aiola im Schloss.

**4<sup>th</sup> stop:** Dessert and coffee are served at the traditional Schanzlwirt.

**The tour in the open-top bus is only available in German.**

**Sunday:**  
05/03, 05/17, 06/14, 06/28, 07/05,  
07/19, 08/09, 08/23, 09/06, 09/20,  
10/04, 10/18/2026

Meeting point: 1 pm  
at the Kunsthauscafé

Price per person: €125  
Duration: approx. 5 hours

[genusshauptstadt.at/en](http://genusshauptstadt.at/en)

**Subject to change!**





## CULINARY SOUVENIRS

Little souvenirs to take home



You're looking for a lovely and possibly edible present for friends and family, or would like to get a little culinary souvenir of Graz for yourself?

Why not visit one of the numerous shops in the historic centre of Graz, where you'll surely find everything you're looking for: Styrian pumpkin seed oil and bread, vegetables, fruit and juices, cheese, cured ham, sausages, a wide range of oils and vinegars – all directly from the farm with certified organic quality. And of course, Styrian wines and spirits too.

**TIP:** the shop at Graz Tourist Information offers a large range of souvenirs from Graz and Styria.

**Culinary souvenirs can also be found at:**

*Delikatessen Frankowitsch*  
**frankowitsch.at**

*Delikatessen Nussbaumer*  
**delikatessen-nussbaumer.at**

*Steirer Shop*  
**der-steirer.at**

*Linzbichler Süßwaren*  
**linzbichler-schoko.at**

*Stadtbauernladen/city farmers' shop*  
**stadtbauernladen.at**

*Wein & Co Graz*  
**weinco.at**

*Delikatessengeschäft 's Fachl Graz*  
**fachl.at**

*visitGRAZ-Shop*  
**graztourismus.at**

*Gut Schlossberg*  
**genuss-abhof.at**

*Goldkost*  
**goldkost.at**

*Zotter by Linzbichler*  
**linzbichler-zotter.at**



## GRAZ PICNIC BASKET

Al fresco in the city centre with a picnic?

**April to October 2026**

**Source of supply:**

*Gut Schlossberg*  
*Am Fuße des Schlossberges 3*  
*T 0316/813743*  
**genuss-abhof.at**

*Price per basket or rucksack*  
*incl. filling: €127*

*Or as a gift voucher:*  
*Tourist Information Graz Region*  
*Herrengasse 16, 8010 Graz*  
*T +43/316/8075-0*  
**visitgraz.com**

Graz is a green city – so it's only natural to think "picnic". The Graz picnic basket is filled with selected local delicacies from the Styrian "Region of Delights". Depending on what's in season, you will find a range of fresh produce in your basket – an ideal romantic picnic for two.

The delight picnic basket and the delight picnic rucksack are available at Gut Schlossberg from April to October.

Then hunt for the right picnic spot (tips: Augarten, Hilmteich, the bank of the river Mur, Burggarten, Stadtpark, Schlossberg, etc.).

What more could a connoisseur want?

**While stocks last.**

**Please order at least 1 day before collection!**





# CHILDREN'S COOKING CLASSES

For little gourmets aged 6 to 10

**On a Wednesday:**

02/25, 03/11, 03/25, 04/08  
04/22, 06/10, 07/01/2026

Start: 2.30 pm

**Saturday, 05/09:**

(including a tour of the market  
on Kaiser-Josef-Platz)

Start: 10 am

Duration: approx. 2.5–3 hours

Price per child: €40

Sparefroh Club

member discount: €38

Information & bookings

kochkurse@graztourismus.at

genusshauptstadt.at/en

Booking is essential:

limited number of participants!

**Cancellation up to two days  
before the course begins!**

The motto is fun and healthy cooking. And with fresh, local produce! Children cook up a 3-course menu together with head chefs at the various Capital of Delight partner restaurants. Of course, they can then polish off the treats they have prepared together with the adults. Little foodies serve up great things here!

**Including:** qualified supervision by Capital of Delight chefs, ingredients, 3-course menu, drinks for the children, chef's hat, chef's apron, wooden spoon, a certificate, the recipe and a folder for the best memories.

**The children's cooking classes are only available in German.**



# CHILDREN'S COOKING CLASSES

For slightly older gourmets aged 11 to 15



“The value of food and its versatile use in dishes” is the guiding principle of this cooking class. Using fresh, regional and seasonal produce, the young cooking enthusiasts work with the team of PUR die Kochschule to prepare a three-course meal, which they enjoy together afterwards.

The dishes can be recreated at home for the family.

**Included:** Expert guidance from PUR die Kochschule, learning cutting techniques, cooking ingredients, a three-course meal, drinks for the children, a chef's hat, an apron, a wooden spoon, a certificate, the recipe and a folder for further recipes.

**Please note: This course takes place WITHOUT parents!**

**The children's cooking classes are only available in German.**

**05/20, 06/16/2026**

Start: 3.30 pm

Duration: 3 hours

Price per child: € 59,-

Sparefroh Club

member discount: € 57,-

Information & bookings

kochkurse@graztourismus.at

genusshauptstadt.at/en

Booking is essential:

limited number of participants!

**Cancellation up to two days**

**before the course begins!**

Cooking classes for adults:

pur-kochschule.at

EVENTS 2026



# BÜHNEN GRAZ GOURMET

Where culture and top notch cuisine meet



A love of culture and cuisine gives rise to an irresistible combination of top notch local cuisine and the programme of Oper Graz, Schauspielhaus Graz, Next Liberty, Orpheum, Dom im Berg and Schlossbergbühne Kasematten in the Capital of Delight, Graz. The Bühnen Graz Gourmet menu is an exquisite culinary taste sensation in all of the restaurants, always consisting of: Welcome aperitif – cover charge – starter – main – dessert.

**All year round (except August)**  
5–7:30 pm  
Price per person: from €47 (excl. drinks)  
The voucher for the Bühnen Graz Gourmet menu is exclusively available from:  
Ticketzentrum  
Kaiser-Josef-Platz 10, 8010 Graz  
T +43/316/8000,  
tickets@ticketzentrum.at  
[gourmet.buehnen-graz.com](http://gourmet.buehnen-graz.com)

## Before the show:

aiola upstairs, El Gaucho, El Pescador, Restaurant Florian at Parkhotel, Landhauskeller, Operncafe, Cafe Promenade, Restaurant Schlossberg, Stainzerbauer, Zur Steirerstub'n

Make a reservation at one of the partner restaurants 1 day prior to the concert at the latest over the phone or by email. At the restaurant, you “pay for” your meal (excluding drinks) using the Bühnen Graz Gourmet voucher!

**Please note:** only valid in conjunction with a ticket for “Bühnen Graz” for the same day! Partner venues and prices vary depending on the season.

*Subject to change!*



# EVERYTHING TO DO WITH PUMPKIN SEED OIL

Taste, identify, enjoy

Booking & information:  
Stainzerbauer  
Bürgergasse 4  
T +43/316/821106  
[stainzerbauer.at](http://stainzerbauer.at)

Booking from 10 people,  
by appointment!  
Price per person: €53

Dive into the wonderful world of Styrian pumpkin seed oil PG! During this tasting, you will learn almost incidentally that we don't always have to drill for oil and that seeds are also found in pumpkins. The various nuances of flavour, consistencies and colours are of much greater importance. And – last but not least – you get to enjoy the cosy ambience at “Stainzerbauer”.

**Including:** tasting of three to four different pumpkin seed oils with 3-course menu to follow, with Styrian pumpkin seed oil of course.

The Pumpkin Seed Oil events are only available in German.

Booking & information:  
Gut Schlossberg  
Am Fuße des Schlossberges 3  
T +43/664/9683713  
[genuss-abhof.at](http://genuss-abhof.at)

Duration: 30–40 minutes  
Price for 2 people €36,  
each additional person €12,50  
Registration required!

## Little pumpkin seed oil journey

How can I spot a good pumpkin seed oil? What should I pay attention to when buying it? How do I serve pumpkin seed oil? Classic or sweet?

**Including:** Tips and tricks, 3 pumpkin seed oil varieties as a light lunch or snack and one award winning welcome drink from styria with or without alcohol.



EVENTS 2026

# GOURMET JOURNEY AT THE MUSEUM

The History Museum – “The Wishing Table”

03/06, 04/10, 05/08, 06/12, 07/10  
08/07, 09/04, 10/09, 11/06, 12/04/2026

Meeting point: 4 pm at the  
History Museum, Sackstraße 16,  
45 minute guided tour followed  
by a 3-course menu  
at Mohrenwirt

Price per person: €55  
Children/students  
up to the age of 14: €31  
[genusshauptstadt.at/en](http://genusshauptstadt.at/en)

The beautifully laid table, the festive cup, the magical glass. This guided tour begins in the impressive “Eating and Drinking” room, which symbolically sets the table for you with a short tour and asks: how much history is there in an exceptional meal? Between the glasses, cutlery and crockery, we ask about the history of food culture, which can be recounted to a great extent on the basis of these beautiful and remarkable objects. We explore the museum’s other rooms and touch on medieval eating habits, as well as viticulture in Styria, in the process. Finally, we may even end up with the history of coffee and chocolate?

You continue to Mohrenwirt. Here, the table is set for you not just symbolically but in reality as well!

**The Gourmet Journey at the Museum is only available in German.**

**Information & bookings:**

Tourist Information Graz Region, Herrengasse 16

T +43/316/8075-0, [info@graztourismus.at](mailto:info@graztourismus.at)

*Reservations are taken  
until 2 days before the  
event date at the latest.*



The History Museum  
photo © N. Lackner



# GOURMET JOURNEY AT THE MUSEUM

Folk Life Museum at Paulustor – “Sterz time”!

For a long time, Sterz was considered to be a poor man’s food, but today it is enjoying great popularity in the traditional and modern kitchen. On our guided tour of the museum, we will focus on the origins of this dish, find out how Sterz came to Styria in the first place, and what Archduke Johann had to do with it!

We start our journey of discovery with an extended visit to the historic smoking room, which was used not only for cooking and eating, but also as a living space. It’s a great place to talk about eating and drinking, and you also learn a bit about historic rural everyday life in Styria in the process. At the end of the guided tour, an interesting live cooking demonstration with two Sterz varieties awaits you at Gut Schlossberg.

**The Gourmet Journey at the Museum is only available in German.**

**Information & bookings:**

Tourist Information Graz Region, Herrengasse 16

T +43/316/8075-0, [info@graztourismus.at](mailto:info@graztourismus.at)

03/21, 04/18, 05/30, 09/26, 10/24, 11/21/2026

Meeting point: 4 pm  
at the Folk Life Museum  
at the Paulustor in Graz

approx. 50 minute guided tour,  
followed by a live Sterz  
cooking demonstration  
with a meal together  
at Gut Schlossberg

Price per person: €45  
Children/students up  
to the age of 14: €28  
(excl. drinks)

[genusshauptstadt.at/en](http://genusshauptstadt.at/en)

*Reservations are taken  
until 2 days before the  
event date at the latest.*

EVENTS 2026



## VOLLMUND

Styrian indulgence in the Graz Region



Exceptional locations, Styrian top chefs, exquisite cuisine and the night sky illuminated by the full moon are the ingredients for the unmistakable atmosphere at the “VOLLMUNDNÄCHTE”. Regional specialities and menus, individually designed and creative supporting programmes, as well as the diverse and special topography of the region – on the mountain, by the water or in the vineyard – lead to an unforgettable culinary experience.

The VOLLMUND series offers this very special event during the summer months: In the magical light of the full moon, guests are taken on a unique culinary journey through the Graz Region. No two events are the same – every year new exciting locations are found and new chefs join the programme for a diverse and interesting experience, even for repeat guests.

In addition to the moon, stars, hearts and chef's toques also play an important role: some of the teams hosting the VOLLMUNDNÄCHTE include award-winning chefs who provide top-class culinary fireworks with a great deal of passion and creativity and whose establishments are also definitely worth a visit outside of VOLLMUND. The VOLLMUND evenings of 2026 will be complemented by a varied supporting programme. Detailed information on dates, content and programme is available at [regiongraz.at/fullmoon](https://regiongraz.at/fullmoon)

**Event information:**  
June to September  
5-course menu incl. wine accompaniment  
and supporting programme, open air  
limited to 50 people  
Duration: approx. 3,5 hours  
Price: € 169 per person

EVENTS 2026



# ROLLING PIN.CONVENTION AUSTRIA

The #1 industry gathering for the catering trade

06/08–06/09/2026  
[rollingpinconvention.at](http://rollingpinconvention.at)

In 2014, the international catering trade magazine Rolling Pin, based in Graz, had the idea of bringing to life what had previously only been written about. The result is the Rolling Pin.Convention. With more than 10,000 participants, it is Austria's largest convention for the food and restaurant industry as well as the largest food congress in Central Europe.

Over two days, more than 100 of the best and most interesting chefs, sommeliers, bartenders and experts share the hottest trends with us and reveal their unique ideas and philosophies. With captivating demonstrations and masterclasses, they will turn Graz into the culinary capital of Europe during the Rolling Pin.Convention.

The emotional highlight will be the Rolling Pin.Awards, honouring Austria's 100 Best Chefs, Top Chefs, 50 Best Bars and 50 Best Sommeliers. This unique inspiration and networking event is rounded off by the 5,000 square metre interactive expo and two unforgettable after-show parties.

Änderungen vorbehalten!



# FOOD FESTIVAL GRAZ

A decade of taste!



Ten years of the Graz Food Festival means: ten years in which the Graz region has presented itself as a stage for extraordinary culinary experiences. Ten years in which Graz, the capital of delight, has enchanted people from all over the world with its creative cuisine, its regional character and its unique way of life. This anniversary is a celebration of a region that lives and breathes delight – and of all those who wish to share it.

Under the motto "Delight Without Borders", this anniversary edition awaits you from 14<sup>th</sup>–23<sup>rd</sup> of August 2026, showcasing the diversity of our city and its surroundings more vividly than ever: from a look back at ten years of culinary excellence to new highlights that showcase Graz and its surrounding region in all their vibrancy.

On the 16<sup>th</sup> of August 2026 the Capital of Delight Brunch will take place at the Skybar on Graz's Schlossberg. Here, the finest chefs from Graz will treat you to their favourite dishes and show you the culinary highlights our region has to offer. Tickets can be booked via [foodfestivalgraz.at](http://foodfestivalgraz.at)!

Experience the Food Festival Graz 2026 and celebrate with us a decade full of flavour, joy and boundless moments of indulgence.

08/14–08/23/2026  
[foodfestivalgraz.at](http://foodfestivalgraz.at)

### Evening culinary walking tour as part of the Food Festival

Featuring fascinating stories about Graz's food scene and culinary highlights at four partner restaurants of the Capital of Delight

08/20/2026  
Meeting point: 4.30 pm, Operncafé  
Duration: approx. 4 hours  
Price per person: €99

### Capital of Delight Brunch 08/16/2026

Early booking is essential!  
Limited number of participants!

EVENTS 2026



# TASTE FACTORY GRAZ

Eat, drink, be amazed – all live.



10/01–10/04/2026  
[tastefactory.at](http://tastefactory.at)

Stadthalle Graz becomes the ultimate destination for food lovers.

From 1<sup>st</sup>–4<sup>th</sup> of October 2026, the Stadthalle Graz will transform into a hotspot for foodies, culinary enthusiasts and anyone eager to experience gastronomic diversity across more than 4,000 sqm of food, drinks, flavor explosions and unique culinary highlights.

TasteFactory Graz invites you to explore the diverse world of gastronomy at the Graz Autumn Fair – from local markets and international street food to innovative food labs, fine dining, exquisite wines, creative drinks, sweet delights, plant-based and green innovations and inspiring table culture.

With 10 themed worlds, 6 stages, tastings, workshops, live cooking shows, musical acts, interactive fun for all ages and an unbeatable festival vibe, it's an experience you won't forget.

TasteFactory Graz takes flavor, drinks, and experiences to a whole new level. Here, creativity, joy and culinary passion come together to create a festival for all your senses.

Eat. Drink. Be amazed. All live, all in Graz.



# CULINARY AUFSTEIRERN

Handicrafts, dance, music and good food

09/19–09/20/2026  
[aufsteuern.at](http://aufsteuern.at)

The Aufsteuern Festival brings the Styrian joie de vivre to Graz! In mid-September, the city centre of Graz is transformed into a lively stage for traditional music, dance and local customs.

Discover authentic craftsmanship and be inspired by the variety of the Styrian cuisine. Specialities such as scrambled eggs with pumpkin seed oil, ham, bacon, horseradish or fragrant "Bauernkrapfen", a pastry made from yeast dough, await you at the numerous stalls and the restaurants of the Genuss-Hauptstadt Graz will spoil you with culinary delicacies from the region.

Lively folk dance groups, atmospheric brass band music and traditional Styrian clothing in its most beautiful form underline the unique flair of this festival. Whether young or old, local or guest – Aufsteuern offers something for everyone.

Celebrate the traditions of Styria and feel the charm of the green heart of Austria in all its facets. Admission is free!





# GRAZ TRUFFLE FESTIVAL

Culinary delicacies from Graz' urban forests

10/20–11/01/2026  
[genusshauptstadt.at/en](https://genusshauptstadt.at/en)

Graz can boast a small culinary sensation, which is the crowning glory of Graz, the “Capital of Delight”: Seven different types and varieties of truffles have been discovered in the city forests of Graz!

The truffle is considered to be a treasure of flavor and a hot commodity in the culinary scene. According to tradition, these mushrooms, which grow underground and are extremely difficult to find, were already very popular in ancient Egypt.

Even the burgundy truffle, coveted by gourmets, has been harvested in Graz. To mark this, a truffle festival will take place again in 2026. The truffle festival's programme includes guided hikes, an international truffle market with specialities and high-quality truffle creations.

## International truffle market at Paradeishof

10/21–10/31/2026, 10.30 am–6.30 pm (except 26<sup>th</sup> of October)

In addition to the prominent international and already well-known truffles from Alba and Istria, there will also be a small, fine selection of Graz truffles.

### Highlights:

**Live music:** 10/21, 10/29  
(extended opening hours until 8 p.m.)

**Truffle Brunch:** Sun 10/25, from 11 am

*Subject to change!*



## Culinary highlights at the Graz Capital of Delight partner establishments

10/20–11/01/2026

The partner businesses of the Capital of Delight offer all kinds of refined culinary highlights – naturally featuring the “Graz Truffle” and the matching prized truffle wine, which is selected every year. The truffle specialities at the partner businesses are available as long as stocks last.

[genusshauptstadt.at/en](https://genusshauptstadt.at/en)

## Guided truffle hikes in Leechwald in Graz

10/20–10/30/2026

Together with truffle experts and trained truffle dogs we set off into the Leechwald forest in Graz to look for local truffles. The truffle experts will provide information about this culinary rarity and the secrets of optimal forest management while the truffle dogs will aid in our search for the hidden treasures. At the end of the hike, the found truffles will be prepared and tasted at Purberg im Hilmteichschlössl. (incl. drink)

Tue, 10/20, 2–4 pm, 3–5 pm  
Wed, 10/21, 2–4 pm, 3–5 pm  
Thu, 10/22, 2–4 pm, 3–5 pm  
Fri, 10/23, 9–11am, noon–2pm

Tue, 10/27, 2–4 pm, 3–5 pm  
Wed, 10/28, 2–4 pm, 3–5 pm  
Thu, 10/29, 2–4 pm, 3–5 pm  
Fri, 10/30, 9–11am, noon–2pm

**Truffle hikes 2026**  
Bookable from August 2026 via Ö-Ticket  
Price per person: €59  
Children: €45 (6 to 12 years)



*Subject to change!*

EVENTS 2026



## WEIN STEIERMARK

Wine from the hills. With hand & heart.



[steiermark.wine/en/](https://steiermark.wine/en/)

Styria is not only Austria's most mountainous wine-growing region, but also ranks among the most beautiful wine-growing regions in the world. The wines are fruity, lively and easy to drink, reflecting the climate, the soils and the careful craftsmanship of the winegrowers. Wein Steiermark, with around 500 member businesses, acts as an ambassador and representative for Styrian wines both at home and abroad.

**Good to know.**  
Not only the Welschriesling, but also the Sauvignon Blanc, Pinot Blanc, Traminer, Chardonnay (known locally as Morillon), Yellow Muscat, Pinot Gris, Riesling and Schilcher produce wines of outstanding quality.

### Presentation of Styrian Wine

Tasting of the first wines of the vintage from over 100 Styrian winegrowers.

**04/08/2026**  
Stadthalle Graz  
Messeplatz 1

### Regional Winner Presentation

Styria's largest and most important wine competition.

**05/28/2026**  
Seifenfabrik Graz  
Angergasse 43

### Styrian Rosé Wine Festival

The Rosé Wine Festival focuses on the classic Schilcher from Western Styria, as well as other Styrian, national and international rosés.

**06/12/2026**  
Club Circle Thalia Graz  
Opernring 5a

### Junker Presentation

The Junker Presentation is a traditional festival celebrating the youthful, fresh harbinger of the new vintage from Styria – the Junker.

**11/04/2026**  
Stadthalle Graz  
Messeplatz 1

## TRUFFLES + WINE

They have been a perfect combination ever since

[genusshauptstadt.at/en](https://genusshauptstadt.at/en)

In Styria, there is a deliberate focus on full-bodied, dry white wines as the perfect pairing for truffles. Every autumn in Graz, it is not only the "Graz truffle" that is celebrated – the wine to go with it also takes the centre stage: the Styrian truffle wine.

Shortly before the start of the Graz Truffle Festival, in a joint competition with Wein Steiermark, a blind tasting is held to select those Styrian wines that ideally complement the complex aroma of truffles. Styrian winegrowers submit a wide variety of white wines. These wines have one thing in common: the highest quality standards, all characterised by great terroirs – that is, the finest vineyards – making them a wonderful companion to the exquisite flavour of truffles.

The three winning wines, awarded the Golden Truffle Wine Medal, are subsequently offered by the glass and sold at the International Truffle Market in Graz. Together with the other truffle wine finalists, they also accompany the truffle dishes at the partner restaurants of Graz, the Capital of Culinary Delights, and are available directly from the winemakers or online.

**Good to know.**

The rich, earthy aroma of truffles is best complemented by mature Styrian single-vineyard wines with good structure, moderate alcohol content and finely integrated acidity – full of character, but not overpowering.



# BEER CULTURE

## Brewery and beer experiences

### **Good to know.**

*Culinary beer walking tour on Fridays*

*April to October*

*An entertaining tour featuring tastings of various beers and traditional local dishes.*

*(Duration: 3–4 hours)*

[genusshauptstadt.at/en](http://genusshauptstadt.at/en)

Graz is a city with a long tradition of beer brewing. Styrian beer is widely regarded as the best in Austria. Particularly popular are Reininghaus and Puntigamer beer.

The history of the Puntigamer Brewery dates back to 1478, when a brewery inn stood in what is now the Puntigam district – at that time still the name of the innkeeper's family.

Subsequent owners systematically expanded the beer production, and as demand for the delicious Puntigamer beer grew, the brewery was enlarged continuously. By the end of the 19<sup>th</sup> century, the brewery already employed 400 people. Just under 50 years later, the Puntigam Brewery merged with that of the Reininghaus brothers, and the entire beer production was relocated to Puntigam. Today, around one million hectolitres of beer are brewed in Puntigam every year.

It is not only the art of brewing but also the excellent ingredients that give this beer from Graz its special character: the very best barley and finest hops from farmers in Leutschach. The water used for brewing is equally important: gushing up cool, fresh and crystal clear from the „Herrgottwiesquelle“, a 230 meter deep underground spring, which meets all the requirements for water with healing powers. This is traditional brewing at the highest level.

**The culinary beer walking tours are only available in German.**



### **Brewery Experience Tour**

On this comprehensive and atmospheric tour of the Puntigamer Brewery, you'll be immersed in the fascinating world of the brewing craft. Discover how water, malt, hops and yeast are transformed into a genuine taste experience. Take a look behind the scenes and follow the beer's journey from mashing to bottling, gaining fascinating insights into modern technology and traditional craftsmanship.

You'll learn everything worth knowing about the long history of the brewery in Puntigam, the secret behind brewing „beery“ beer and the scale and size of the Puntigamer brand. Of course, there's plenty of tasty enjoyment to be had too: following the tour, an extensive tasting of selected beer specialities awaits you, and if you like you can try tapping a beer yourself.



*Bookings, information, group enquiries and contact details:*  
*Brewery Experience Centre*

[puntigamer.at/brauereibesichtigung](http://puntigamer.at/brauereibesichtigung)

# POPULAR PRODUCTS FROM STYRIA

**Worth knowing.**

*You can also enjoy pumpkin seed oil on sweet dishes, "vanilla ice cream with pumpkin seed oil" tastes fantastic.*

**"Kernöl" pumpkin seed oil – Styria's "Green Gold"**

Styrian pumpkin seed oil, a.k.a. the "Green Gold", has a dark green colour and is untreated. It tastes fresh and nutty and boasts great health benefits. Pumpkin seed oil makes a wonderful salad dressing and is normally used in cold dishes. However, warming it up slightly or drizzling it onto bowls of soup brings out its sophisticated flavor and smooth texture in an entirely different way. It is also an excellent match for main dishes and desserts, which not only tastes good but is also cholesterol-free, rich in essential fatty acids and in vitamin E. Fantastically healthy and delicious!

**Styrian Vulcano Cured Ham**

**Worth knowing.**  
*Visit the "Vulcano Ursprung" centre in Auersbach and discover the origins and flavours of the famous Styrian smoked ham.*  
[vulcano.at](http://vulcano.at)

This outstanding cured ham has a unique flavour that is hard to describe but easy to enjoy – in Graz restaurants, for example. Vulcano ham is aged for at least six months, marinated in herbs and finished with just a touch of beech wood, and, of course, plenty of patience. The result is a top-quality branded product from a region rich in tradition: produced with loving care, artisan skill and a lot of instinct – a light and delicate pleasure. The Styrian Vulkanland region is also a paradise for wine connoisseurs and lovers of regional specialities.



**Big, tasty beans from south-east Styria**

The "Käferbohne" – known in English as the scarlet runner bean – is a little-known but unmistakably Styrian speciality, grown mainly in the fields around the towns of Bad Radkersburg, Feldbach, Weiz, Hartberg and Fürstenfeld, where the composition of the soil and the mild climate provide the ideal conditions. "Käferbohnen" are stored very carefully and can therefore be sold all year round. Apart from their delicious nutty taste, these Styrian beans have much to offer: they're an excellent source of protein, carbohydrate and fibre, whilst also being extremely low in fat. Dishes prepared with these tasty purple beans range from soups and main courses to puddings.

**Worth knowing.**

*Of course you can also buy Styrian "Käferbohnen" pre-cooked or pickled.*  
[steirische-kaeferbohne.at](http://steirische-kaeferbohne.at)

**East Styrian apples**

"Fresh, juicy, Styrian" – it's not just this slogan that is passing everyone's lips though: after all, 80% of all the apples grown in Austria come from Styria. The Styrian apple is a real power pack – not only tasty, but also filled with vitamins! The apple, a very versatile product, is eaten raw during the whole year, but also processed in many varieties. Either as juice, nectar, cider, liqueur, jams or distilled spirits. There is also a great variety of dishes prepared with apples, which can be found on the menu of many restaurants. Apple desserts exist in many varieties, from classic apple Strudel to tarts or ice cream.

**Worth knowing.**

*The most important Styrian apple varieties are: Idared, Gala, Jonagold, Elstar, Arlet and Golden Delicious. They're processed to yield top-quality apple juices or apple cider vinegar e.g. apple balsamic*



### Styrian summer „paradeiser“

„Paradeiser“, or in other words: tomatoes, are definitely the Austrians’ favourite fruit – we enjoy almost 30 kilos of them per head every year! The fruit was already revered by the Aztecs and they called it the “tomatl”. The Austrian word paradeiser derives from apple of paradise. The many valuable and active ingredients they contain do indeed make them sound paradisiacal: 13 different vitamins, 17 minerals, plenty of secondary plant ingredients and pleasant fruit acids.

**Worth knowing.**  
*the typical tomato flavour only develops by maturing in sunlight – so it is worth buying Styrian summer paradeisers.*

### Ginger from Styria

For a few years now, some vegetable farmers in Styria have also started growing ginger. In terms of taste, this relatively young Styrian ginger is far superior to its widely travelled competition from China, Nigeria or other countries of origin. It is sold exclusively as a fresh root, with an intense citrus flavor and a pleasant spiciness. Young ginger roots are characterised by a juicy flesh and a smooth, thin peel that can also be eaten if really fresh.

**Worth knowing.**  
*The younger and fresher the ginger root is, the more aromatic and balanced the flavour and spiciness are.*  
*Info and recipes: [steirergemuese.at](http://steirergemuese.at)*

### Pretty hot: Styrian Horseradish

Horseradish from Styria is hugely popular in the kitchen thanks to its unmistakable spicy flavour. It goes well with almost any dish and is therefore as much a staple on the table as salt and pepper. Creative chefs conjure up starters, main courses, side dishes, spreads and salads from this special root. From horseradish soup to horseradish purée and horseradish dumplings right through to horseradish ice cream – there are no limits to this spicy delight. The blue logo of the EU Protected Designation of Origin guarantees that where it says “Styrian horseradish”, Styrian horseradish is inside.

### Asparagus in Styria

Styrian asparagus is available for just a few weeks every year! During this time the vitamin-packed and mineral-rich precious vegetable is served fresh every day and causes a stir among gourmets. Asparagus has a great deal to offer and has very few calories at the same time. It supplies us with the vitamins A, B and C and with the trace elements iron, potassium, phosphorus, calcium and iodine. Asparagus is especially valuable due to its amino acid asparagine, which is extremely important in the urea cycle and stimulates the kidneys.

**Worth knowing.**  
*Currently, there are approximately 45 farmers in Styria producing around 2.500 to 3.000 tonnes of PGI-certified horseradish annually on around 300 ha of agricultural land.*

**Worth knowing.**  
*To preserve as many vitamins as possible, asparagus should be boiled in a bit of salt water with a splash of lemon juice.*





© Stefan Kristofersich, Adobe Stock



## GUT SCHLOSSBERG

### DELICATESSEN & RESTAURANT

At the base of the Schlossberg stands the flagship of Austria's gourmet shops. 1800 high-quality delicacies from Styrian artisan producers represent the culinary repertoire of the country and are served in the "Probierstube" restaurant, the shop, during group bookings and cooking classes. The wide range of products includes artisan cheeses, meat specialities, spreads, oils, juices and alcohol as well as fresh seasonal produce - whether for everyday use, as a souvenir, as a treat, for tastings or social gatherings. And not to forget: vouchers as a delightful gift for any occasion. The marvellous sun terrace, the cooking workshop and the historical upper floor, which is listed as heritage, are an insider tip for con-



noisseurs.

- Bookable offers: Family and company celebrations
- Cooking classes: Kaiserschmarren, strudel baking,
- Commented tastings: Cheese and Styrian Apple Cider in 4 courses, Little pumpkin seed oil tour (see page 26)

**Wed-Sat: 10 am – 9 pm, Sun: 10 am – 6 pm**  
**Extended opening hours by arrangement for reservations and events**

**Am Fuße des Schlossberges 3**  
**Karmeliterplatz Ascent**  
**T +43/664/9683713, info@gut-schlossberg.at**  
**gut-schlossberg.at**



(C) mias photoart

AN  
**Steirer**  
 BITTE:R

#### "The First Choice as a Regional Digestif"

Discover SteirerBitter, a handcrafted, well-balanced bitter liqueur that celebrates tradition and craftsmanship, featuring the fine aromas of beer alcohol, regional hops from Leutschach, harmonious herbal notes, roots, a refreshing citrus flavor, and the fine warmth of spices, with less sugar and a little more alcohol.

**• Originally crafted in Graz/Styria •**  
**SteirerBitter has been a beloved choice since 1855,**  
**with a time-honored recipe passed through generations.**

Supported by the federal government, the federal provinces and the European Union



100 % pure pumpkin seed oil from a specially designated area, first pressed using traditional methods. Look for the PGI seal with the green-and-white banner.

[www.steirisches-kuerbiskernoel.eu](http://www.steirisches-kuerbiskernoel.eu)



Visit our website for a list of establishments that recommend and serve SteirerBitter, enhancing your dining experience with this regional delight.  
[www.steirerbitter.at](http://www.steirerbitter.at)



# Wine from the hills. With hand and heart.

Discover the outstanding DAC wines from Styria with a guarantee of origin – where hand-harvesting is mandatory, and mountain viticulture prevails. The Styrian winemakers look forward to welcoming you to their wineries – and with our wine-maker search, you can also find your favorite wineries online.

[www.steiermark.wine/winzersuche](http://www.steiermark.wine/winzersuche)

Stay up to date with our newsletter:



Experience Styrian wine live at our wine presentations under [www.steiermark.wine/events](http://www.steiermark.wine/events)



... and at Styrian wineries and traditional Buschenschanken!

Foto: © Anna Stöcher

AMA  
GENUSS  
REGION

REGIONAL  
QUALITY

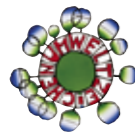
Discover culinary specialties from direct agricultural sellers and manufacturers, or enjoy regional delights at a local restaurant. Find all quality-certified businesses here:

[genussregionen.at](http://genussregionen.at)

Supported by the federal government, the federal provinces and the European Union



**Imprint:** Responsible for content: Graz Tourismus GmbH. Concept and design: PILZ Werbeagentur GmbH.  
 Photography: Tom Lamm, Werner Krug, Harry Schiffer, Toni Muhr, Harald Eisenberger, Rolling Pin, Lupi Spuma, Miriam Primik, Barbara Majcan, Pixelmaker, Paul Stajan, Mias Photoart, MOMA, N. Lackner, Partnerbetriebe der GenussHauptstadt Graz, Marija Kanizaj, Rene Strasser, Alexander Danner, 5komma5sinne, Adobe Stock, iStock, Archiv Graz Tourismus, Archiv Steiermark Tourismus, Archiv GenussRegion Österreich, Archiv Universalmuseum Joanneum. Print: Klampfer GmbH. Subject to printing and typographical errors. Austria-Export Prospekt. March 2026.



This brochure is produced in accordance with the guidelines of the Austrian eco-label ZU-24, UWZ: 900, and with PEFC-certified paper with pure vegetable colours without chemicals and with solar power.



Supported by the federal government, federal provinces and the European Union



» To eat is a requirement,  
 but true enjoyment  
 is an art «

F. La Rochefoucauld



*Out of conviction, the GRAWE happily has been contributing financially support to promote local art and culture.*

*grawe.at*



**GRAWE** Die meistempfohlene  
 Versicherung Österreichs.

\* Every year, an independent study (FMVÖ Recommender Award) surveys 8,000 customers of insurance companies and banks in Austria about their satisfaction and willingness to recommend. GRAWE ranks clearly in first place among nationwide insurance providers in the overall results for the years 2016–2025. Details: [grawe.at/meistempfohlen](https://grawe.at/meistempfohlen).



# Reininghaus

JAHRGANGS  
PILS



## A Special Beer for Exceptional Moments

Life is full of occasions to be savoured along with a special beer. Year after year, Reininghaus Jahrgangspils impresses beer lovers with distinctive flavours of selected hops from a single year's harvest in Styria.

As unique as the occasion. As exceptional as the moment.

[WWW.JAHRGANGSPILS.AT](http://WWW.JAHRGANGSPILS.AT)