There will be also a series of top culinary events in Graz, the Capital of Delight in 2019! This award honours Graz restaurateurs as hosts who first and foremost rely on their own regional products – coupled with the courage to be creative and different.

www.visitgraz.com
AUSTRIA'S CAPITAL OF DELIGHT.

Graz delight hosts serve seasonal products with fresh ingredients from Styria’s Regions of Delights. In autumn even truffles from the city’s Leechwald woods. In addition Styrian beer, Styrian wine, Styrian fruit juices and Styrian spring water – simply the very best, and you can taste it.

www.visitgraz.com
A LOCAL CHARACTERISTIC SINCE ETERNITY: THE INCLINATION TO ENJOY

Mehlplatz, Paradeisgasse, Kälbernes Viertel quarters – the special connection between Graz and culinary delights is certainly no coincidence. Graz people’s love of culinary delights was even recorded in history: in the city’s oldest cookery book by Katharina Prato – as early as in 1858, numerous fantastic recipes were to be found.

GRAZ BOOKINGS
Spend a weekend in Graz, Capital of Delight: stay 3 nights, pay for 2, offers at www.graztourismus.at/packages
But what exactly makes Graz Austria’s Capital of Delight? Is it the southern flair? The mild climate in which fruit, vegetables and wine thrive? Or maybe the many farmers’ markets with the freshest produce? Or the excellent chefs? It is probably like with any great recipe: a little bit of everything and not too much of any. Simply delicious.
WORTH KNOWING

The Graz Krauthäuptel can be found from March till November at the farmers’ markets and grocery stores in Graz. And by the way, the Graz Krauthäuptel loves pumpkin seed oil.

THE GRAZ “KRAUTHÄUPTEL”

There are not that many greens owing their name to a city. Grazer Krauthäuptel lettuce, an aristocrat amongst salads, is certainly one of them. Its name does indeed correspond to the area where it is grown. Every year the approximately 100 farmers in the Graz area and in Southern Styria grow more than 10 million of these popular and not at all bitter vitamin bombs, easily recognisable by their red leaf edge.
Grazer Krauthäuptel lettuce is also named on behalf of the innumerable delicacies that the fertile soil in “Austria’s garden” around Graz has to offer. From time immemorial, fruit and vegetables have been grown, pumpkin seed oil and wine pressed, and spirits distilled. And all these great things from gardens, fields and vineyards are then served in the restaurants of the partners businesses of Graz, Capital of Delight. www.steirergemuese.at
DELIGHT TIP

Take a bottle of pumpkin seed oil from the farmers’ market home with you for the following delight tip:

- Enrich your scrambled eggs with a dash of pumpkin seed oil!
- A pickled beef salad without pumpkin seed oil is almost unthinkable.
- You can also enjoy pumpkin seed oil with sweets: vanilla ice cream with pumpkin seed oil tastes fantastic!
KAISER-JOSEF MARKET – THE OLDEST AND LARGEST FARMERS’ MARKET IN GRAZ

Culinary delights are brought to the market right after picking. Many of the products come from organic farming and a lot of them have a special tradition in Styria: “Kaeferbohnen” scarlet runner beans, apples and, of course, pumpkin seed oil. Real farmer’s bread, bacon and smoked “Selchwurst” sausages, homemade cakes, fresh flowers, even lovingly cultivated seedlings from the farmers’ gardens. With the latter, city dwellers can harvest their own tomatoes from their balconies.

LENDPLATZ MARKET

“SMALL BUT FINE” IS THE SLOGAN ON THIS MARKET.

People from Graz want to know exactly what they eat. Farmers from different parts of Styria bring their homemade produce to town punctually at 6am, offering fruit and vegetables, plants and flowers, pumpkin seed oil, bread and much more for sale. An outstanding spectacle and a special experience for the senses.

STADTBAUERNLADEN – GOOD PRODUCE FROM FARMS

The slogan of the Stadtbauernladen is very simple: “Take only the best”. And this is exactly what’s on offer at the Stadtbauernladen. A selected range of produce from farms awarded the seal of quality “GUTES VOM BAUERNHOF”. Every day you’ll find oven-fresh farmer’s bread, free-range pork, smoked trout and char fillets and much more.

KAISER-JOSEF MARKET
Opening times:
From Monday to Saturday
From 6am to 1pm

LENDPLATZ MARKET
Opening times:
From Monday to Saturday
From 6am to 1pm

STADTBAUERNLADEN
Opening times:
From Monday to Thursday
From 9am to 6pm
Friday 9am to 6pm
Saturday 9am to 2pm
www.stadtbauernladen.at

THAT’S HOW QUALITY TASTES. – STRAIGHT FROM THE FARM.
WHY DOES IT TASTE SO NICE? BECAUSE OF THE INGREDIENTS AND OF COURSE, BECAUSE OF THE CHEF.

The 30 partner restaurants in the Capital of Delight Graz offer outstanding cuisine – by true master chefs. All of them share a love for our regional products combined with the courage to create new variations. And it is not about the style of the restaurant – because the range stretches from deluxe restaurant to solid, traditional inn.

WORTH KNOWING
Spring, summer, autumn, winter: the Graz culinary agenda offers fresh ingredients throughout the year, which are from right nearby. Latest “discovery”: Burgundy truffles from Graz Leechwald woods.
It is simply about seasonal cuisine with fresh ingredients from the Styrian Regions of Delights – with denomination of origin included of course. It is about Styrian beer, Styrian wine, Styrian fruit juices, Styrian spring water.

Bon appétit and – to your health!
ALL CAPITAL OF DELIGHT GRAZ PARTNER COMPANIES AT A GLANCE.

RESTAURANTS (in alphabetical order, please also see map on next page)

1. AIOLA IM SCHLOSS
   Andritzer Reichsstraße 144
   T 890335, www.aiola.at

2. AIOLA UPSTAIRS
   Schlossberg 2, T 818797
   www.aiola.at

3. CUISINO RESTAURANT IM CASINO GRAZ
   Landhausgasse 10, T 832578 305
   www.graz.casinos.at

4. DREIZEHN BY GAUSTER
   Franziskanerplatz 13, T 838567
   www.dreizehnbygauster.at

5. ECKSTEIN BY ALBERT
   Mehlplatz 3, T 828701
   www.eckstein.co.at

6. EL GAUCHO IM LANDHAUS
   Landhausgasse 1, T 830083
   www.elgaucho.at

7. RESTAURANT FLORIAN IM PARKHOTEL GRAZ
   Leonhardstraße 8, T 363060
   www.parkhotel-graz.at

8. FERL’S WEINSTUBE
   Burggasse 10, T 840233
   www.ferls-weinstube.at

9. DELIKATESSEN FRANKOWITSCH
   Stempfergasse 2–4, T 822212
   www.frankowitsch.at

10. FREIBLICK BY ECKSTEIN
    Sackstraße 7–13, T 835302
    www.freiblick.co.at

11. GENIESSEREI AM MARKT
    Kaiser-Josef-Platz 27/29
    T 0664/9211005
    www.geniessereiammarkt.at

12. GLÖCKL BRÄU
    Glockenspielplatz 2–3, T 814781
    www.gloecklbraeu.at

13. GOSSER BRÄU
    Neutorgasse 48, T 829909
    www.goesserbraugraz.at

14. KIRCHENWIRT GRAZ
    Kirchplatz 9, T 391112-0
    www.kirchenwirtgraz.com

15. KITCHEN 12
    Kaiser-Josef-Platz 3,
    T 0664/5236930, www.kitchen12.at

Dialling code for Graz +43 (0)316 ...
BANQUET / SEMINAR HOTEL

AUSTRIA TREND HOTEL EUROPA GRAZ
Bahnhofgürtel 89, T 7076-0
www.austria-trend.at/Hotel-Europa-Graz

KAISERFESTHOTEL
Neubrunn 10, T 801100-1
www.kaiserfest.at

KUNSTHAUSCAFÉ GRAZ
Südtirolerplatz 2, T 7149-77
www.kunsthauscafe.co.at

LANDHAUSKELLER
Schmiedgasse 9, T 830276
www.landhaus-keller.at

PROMENADE - CAFE - TAPASBAR
Erzherzog Johann Allee 1, T 8138-40
www.cafepromenade.at

RESTAURANT IM CAFÉ SACHER
Herrengasse 6, T 8005-0
www.sacher.com

SCHLOSSBERG
Schlossberg 7, T 840000
www.schlossberggraz.at

REVITA GASTRONOMIE GMBH
Sparkassenplatz 1, T 821380-0
www.revita.at

TONI LEGENSTEIN CATERING
Roseggerweg 105, T 391165
www.tonilegenstein.catering.at

CATERERS

GENUSS BY EDLER’S
Unterbergla 15,
8522 Groß St. Florian
T 03464/2270
www.landhaus-oswald.at

LANDHAUSKELLER
Schmiedgasse 9, T 830276
www.landhaus-keller.at

PROMENADE - CAFE - TAPASBAR
Erzherzog Johann Allee 1, T 813840
www.cafepromenade.at

RESTAURANT IM CAFÉ SACHER
Herrengasse 6, T 8005-0
www.sacher.com

SCHLOSSBERG
Schlossberg 7, T 840000
www.schlossberggraz.at

REVITA GASTRONOMIE GMBH
Sparkassenplatz 1, T 821380-0
www.revita.at

TONI LEGENSTEIN CATERING
Roseggerweg 105, T 391165
www.tonilegenstein.catering.at

WAGNERBROTHOF
Bulwark 8, T 830278
www.wagnerbrothof.at

ZUR STEIRERSTUB’N
Lendplatz 8, T 7168-5
www.pension-graz.at
PARTNER COMPANIES OF THE CAPITAL OF DELIGHT

1. Aiola im Schloss
2. Aiola Upstairs
3. Cuisino Restaurant im Casino Graz
4. Dreizehn by Gauster
5. Eckstein by Albert
6. El Gaucho im Landhaus
7. Restaurant Florian im Parkhotel Graz
8. Ferl's Weinstube
9. Delikatessen Frankowitsch
10. Freblick by Eckstein
11. Geniesserei am Markt
12. Glöckl Bräu
13. Gösser Bräu
14. Kirchenwirt Graz
15. Kitchen 12
16. Kunsthauascafé Graz
17. Landhauskeller
18. Promenade - Cafe - Tapasbar
19. Restaurant im Café Sacher
20. Schlossberg
21. Cafe Restaurant Sorger
22. Stainzerbauer
23. Starcke Haus
24. Zur Steirerstub'n
25. Austria Trend Hotel Europa Graz
26. Nova Air im Hotel Novapark
27. fest/essen Catering
28. Genuss by Edler’s
29. Revita Gastronomie GmbH
30. Toni Legenstein Catering

CULINARY POINTS OF INTEREST

A. Graz Tourismus Information (shop) on Herrengasse
B. Farmers’ market on Kaiser-Josef-Platz
C. Farmers’ market on Lendplatz
D. Stadtbauernladen on Hamerlinggasse
E. Delikatessen Frankowitsch on Stempfergasse
F. Delikatessen Nussbaumer on Paradeisgasse
G. Süßwaren Linzbichler on Franziskanerplatz
H. Der Steirershop on Belgiergasse
I. Cafe Sacher Shop on Herrengasse
J. Schäffers Vinothek on Kaiser-Josef-Platz
K. Vinothek bei der Oper on Tummelplatz 1
L. Wein & Co Bar on Joanneumring
M. Enoteca on Sackstraße
N. s’Fachl Graz
PLEASANT PICNIC IN THE CENTRE OF TOWN – AL FRESCO REALLY?

GRAZ PICNIC BASKET

Graz is a green city – so it’s only natural to think ‘picnic’. The Graz picnic basket is filled with selected local specialities from the Styrian “Regions 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. If you want to bring your own basket, you can have it filled up. Blissful!

April – October 2019, please order at least 1 day before collection

LENDWALK

In the Lend district you can find dishes and meals from all over the world – and a whole lot of new trends.

Meeting point: entrance to the Franciscan church

Including: guided tour with a selection of little snacks in the Lend district

The city tour will take place in all weathers.

Supplier:
Delikatessen Frankowitsch
Stempfergasse 2–4
T +43/316/822120
(closed Sun and holidays)
www.frankowitsch.at

Or as a gift voucher:
Graz Tourismus Information
Herrengasse 16, 8010 Graz
T +43/316/8075-0
www.graztourismus.at

08/05–18/12/2019
every Wednesday, 6:30pm
Duration: 2 hours
Price: adults: € 35
no reduction for children
CULINARY SOUVENIRS

You’re looking for a culinary present for friends and family, or would like to get a little memento of Graz culinary delights 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, selections of oil and vinegar – all directly from the farm with certified organic quality. And of course, Styrian wines and spirits too.

Small hint: the shop at Graz Tourismus Information offers a large range of souvenirs from Graz and Styria. It’s certainly worthwhile dropping in

CULINARY SOUVENIRS
CAN ALSO BE FOUND AT:
Delikatessen Frankowitsch
www.frankowitsch.at
Delikatessen Nussbaumer
www.delikatessen-nussbaumer.at
Steirer Shop
www.der-steier.at
Linzbichler Süßwaren
www.linzbichler-schoko.at
Stadtbauernladen
www.stadtbauernladen.at
Café Sacher Shop Graz
www.sacher.com
Wein & Co Bar Graz
www.weinco.at
Schäffer’s Vinothek
www.schaeffers.at
Delikatessengeschäft s’Fachl Graz
www.fachl.at
HIGHLIGHTS 2019

BÜHNNEN GRAZ GOURMET

Let your evening turn into an unforgettable event and enjoy the Bühnen Graz Gourmet Menu as accompaniment to your performance, with a choice of a total of 10 partner restaurants: Aiola upstairs, Restaurant Cuisino im Casino Graz, Dreizehn by Gauster, Eckstein by Albert, Landhauskeller, Kitchen12, Promenade Café – Tapas, Restaurant Schlossberg, Stainzerbauer, Geniesserei am Markt.

KLĂNGLICHT

In April 2019, spectacular 3D-façade projections, magical colour landscapes, huge creatures of light, accompanied by multifaceted sounds, will make Graz the heart of glowing poetry, when Bühnen Graz theatres once again stage their “KLĂNGLICHT” show in the city centre. Bühnen Graz are looking forward to offering sound & light installations by national and international artists on three evenings. By means of sound and light, those two essential elements of theatre, unforgettable visual and auditory emotions will be awakened in the audience.
CHEFDAYS

CHEFDAYS is Austria’s biggest internationally renowned food symposium and offers selected manufacturers, suppliers and service providers in the top catering sector an unrivalled creative platform for marketing and communication.

From cooking demonstrations to lectures, innovations and trends, there is something in it for every chef or catering professional. CHEFDAYS combines equal portions of inspiration and business.

STYRIARTE MENUS

Styriarte menus at the Graz Capital of Delight partner companies: you book a 3-course set meal for € 34 and reserve a table at one of the partner companies. There, from 5pm, there’s the “styriarte menu”, served in such a way that you settle into the performance completely relaxed. A production by styriarte and Graz, Capital of Delight.


HIGHLIGHTS 2019
FOOD FESTIVAL GRAZ

Thanks to the FOOD FESTIVAL GRAZ 2019 events curated by ROLLING PIN, the international magazine of fine dining, food lovers not only have the opportunity to sneak a peek behind the scenes at the best firms in Graz but also to experience the fantastic breadth of gastronomy.

The programme at the FOOD FESTIVAL GRAZ ranges from exceptional dinners with Austrian and international top chefs, tastings, inspiring think-dinners, workshops, culinary tram rides and walking tours, to the breathtaking Long Table in Graz Hauptplatz square.

14–24/08/2019

www.foodfestivalgraz.at

Subject to change.

HIGHLIGHTS 2019
THE LONG TABLE OF THE CAPITAL OF DELIGHT

The Capital of Delight’s highlight of the year is undoubtedly the Long Table of Graz: a wonderful late summer’s evening, a stunningly laid table, superb culinary delights, top regional wines and the magical backdrop of the Schlossberg, clock tower and town hall – these are the ingredients for an incredibly enjoyable evening! More than 750 totally satisfied and happy guests who have the pleasure of this unforgettably beautiful time; standing ovations for the chefs and their teams, the organisers and music ensembles.

As with the „Long Table“, the topic of sustainability is one of utmost importance at all partner businesses in Graz, the Capital of Delight. The event also meets the criteria of the Austrian Ecolabel for Green Events.

Please note: Remaining tickets for the 2019 Long Table in Graz are only available in conjunction with a „Long Table hotel package“. As long as the ticket supplies last at www.genusshauptstadt.at.

Subject to change.
GRAZ TRUFFLE FESTIVAL

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 culinary treasure and a diamond in the kitchen. According to tradition, these mushrooms, which grow underground and are extremely difficult to detect, 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 2019. The truffle festival’s programme includes guided hikes, an international truffle market with specialities and high-quality truffle creations. And the partner companies in the Capital of Delight also offer a whole host of sophisticated culinary highlights – with the „Graz Truffle“ of course!

HIGHLIGHTS 2019

30/10–10/11/2019
www.genusshauptstadt.at

Subject to change.
GRAZ TRUFFLE FESTIVAL

The Graz Truffle Festival is a true celebration of this exquisite and prized mushroom and celebrates the existence of the truffle in Graz!

• **Guided truffle hikes in Leechwald in Graz**
  During the truffle hikes you will learn a lot about truffles and sustainable forest management. Afterwards you can savour a dish with the truffles found.

• **International truffle market in the Paradeishof**
  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. High quality and innovative truffle products produced by local and authentic producers will be on offer.

• **Culinary highlights at the Graz Capital of Delight partner establishments**
  Enjoy culinary delicacies that revolve around truffles from Alba, Istria and other truffle hotspots, but also with the Graz truffle at the Graz Capital of Delight’s partner establishments.

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**Truffle hikes 2019**

- **Friday 4 October, 2 am - 5 pm**
- **Saturday 5 October, 1 am - 4 pm**
- **Friday 18 October, 2 am - 5 pm**
- **Saturday 19 October, 1 am - 4 pm**
- **Wednesday 30 October, 2 am - 5 pm**
- **Thursday 31 October, 2 am - 5 pm**
- **Saturday 2 November, 1 am - 4 pm**
- **Wednesday 6 November, 2 am - 5 pm**
- **Thursday 7 November, 2 am - 5 pm**
- **Friday 8 November, 2 am - 5 pm**
- **Saturday 9 November, 1 am - 4 pm**

[www.visitgraz.com](http://www.visitgraz.com)

Subject to change.
OPERNREDOUTE

The Opera Ball is the perfect event to celebrate an elegant ball evening in style. Traditional polonaise opening, waltzing and culinary delights will be the ingredients of an unforgettable night in the beautiful setting of the Graz Opera House.

GENUSS-SALON

At this “salon of delight” at Congress Graz, the very best among producers in the province compete before a jury of the public for victory by virtue of their delicacies. Right there in a live tasting, finalists’ products can be sampled and rated, after which the province’s winner will be selected.

VINTAGE PRESENTATION
OF STYRIAN WINE

For one evening, Styria’s winegrowers assemble under one roof and present their cellars’ treasures.
“JUNKER” WINE TASTING

“Junker” is a Styrian success story and has been taking a leading role in matters of Austrian young wines for more than 20 years. Already a legend in its own right and having advanced to the level of a social event, the annual Junker presentation will take place in Graz Stadthalle and in the partner companies of Graz, Capital of Delight.

ADVENT DELIGHT

Giving – sumptuous presents for worthy people

REGIONS OF DELIGHTS, AUSTRIA and “Gutes vom Bauernhof” invite you to enjoy, taste & purchase.

Selected delights, a festive ambiance and the unique architecture of this rococo jewel await you. The Regions of Delights and Gutes vom Bauernhof [good produce from the farm] assure you of a festive start to Advent.
THE STYRIAN REGIONS OF DELIGHTS

In Styria there are 18 Regions of Delights.
www.genuss-region.at

More news at
www.facebook.com/genuss.region.oesterreich
THE STYRIAN REGIONS OF DELIGHTS.

Styria, as a province of delights, offers so much agricultural diversity in a relatively compact area. From the alpine pasture to the vineyards in the south, west and east of the state and from special crops to refining plants.

THE 18 REGIONS OF DELIGHTS:
Ausseerland char, Ennstal lamb, Ennstal ‘Steirerkäs’ cheese, Gesäuse game, Graz ‘Krauthäuptel’ lettuce, Hochschwab game, Murtal ‘Steirerkäs’ cheese, east Styrian apples, Pöllau ‘Hirschbirne’ pears, ‘Steirischer Kren’ P.G.I. horseradish, ‘Vulkanland’ ham, Murbodner potatoes, lake area carp, Weiz mountain lamb, ‘Steirisches Kürbiskernöl’ P.G.I. pumpkin seed oil, south east Styrian scarlet runner beans, west Styrian ‘Turopolje’ pigs and there is also the CAPITAL OF DELIGHT: GRAZ.

WORTH KNOWING
Visit the “Gourmet Shelf” in Southern Styria and choose from a range of over 1300 finest Styrian products.
www.genussregal.at

At the Hartlieb Pumpkin Seed Oil Museum you’ll learn everything you need to know about Styrian pumpkin seed oil. In the shop next door you can buy the best products ranging from pumpkin seed oil through pumpkin seeds to pumpkin seed pesto and much more.
www.hartlieb.at
Every Banderole has an individual control number which ensures best quality:
Origin of the pumpkin seeds: cultivation took place in defined political districts.
The procedure for the pressing follows traditional methods.
100% pure Pumpkin Seed Oil from the first pressing.

www.steirisches-kuerbiskernoel.eu
“KERNOEL” PUMPKIN SEED OIL – THE “GREEN GOLD”

Styrian pumpkin seed oil, a.k.a. Styria’s “Green Gold”, has a dark green colour and is untreated. It tastes fresh and nutty and is very healthy. Pumpkin seed oil makes a wonderful salad dressing and is normally used in cold dishes. It is, however, also very good after gentle warming, or drizzled onto bowls of soup. It brings out a special and sophisticated flavour in main courses and desserts. And it doesn’t just taste good – it’s cholesterol-free, rich in essential fatty acids and in vitamin E. Fantastically healthy and delicious!

Incidentally: one litre of genuine ‘Steirisches Kürbiskernöl g.g.A.’* requires about 2.5 kg of dried pumpkins seeds, corresponding to about 30–35 pumpkins.

“MURBODNER” POTATOES.

Conditions In the Mur valley soil offer the ideal prerequisites for the best, most nutritious potatoes, the “wonder-tubers” of the region. Many smaller producers themselves market the leading product of this new Region of Delights, the “Murbodner” potato, thereby avoiding transportation over many kilometres and contributing significantly to environmental protection.

WORTH KNOWING.

Since 1998, over 3350 pumpkin-seed oil producers and Styrian oil mills have joined a producers’ association called “Steirisches Kürbiskernöl g.g.A.”*, with the following aims:

– Protecting regional origin
– Guaranteeing the quality of Styrian pumpkin seed oil according to g.g.A.*

*g.g.A. means a protected geographical indication awarded by the EU

WORTH KNOWING.

The potato is an altogether valuable foodstuff: it’s alkaline, delivers protein, vitamins B and C, potassium and many other minerals and trace elements.
STYRIA’S REGIONS OF DELIGHTS

PRETTY HOT:
STYRIAN HORSERADISH.

Horseradish doesn’t just impart an intense flavour to many traditional Styrian cold dishes, it’s also extremely healthy. For many centuries it has been used as a herbal remedy. It contains twice as much vitamin C as citrus fruits and is therefore an excellent remedy for a cold. Its essential oils are released when the horseradish is grated, giving the root the unmistakable ‘biting’ hotness that can bring tears to the eyes of any grown man.

STYRIAN VOLCANO-LAND CURED HAM.

This outstanding cured ham has a unique flavour that is hard to describe but easy to experience – in Graz restaurants. 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 a paradise for wine connoisseurs and lovers of regional specialities.

WORTH KNOWING.
Currently there are approximately 100 farmers in Styria producing around 3000 to 4000 tonnes of P.G.I.-certified horseradish annually on around 300 ha of agricultural land.
www.steirergemuese.at

WORTH KNOWING.
Visit the ‘Vulcano Ursprung’ centre in Auersbach and discover the origins and flavours of the famous Styrian smoked ham.
www.vulcano.at

Currently there are approximately 100 farmers in Styria producing around 3000 to 4000 tonnes of P.G.I.-certified horseradish annually on around 300 ha of agricultural land.
www.steirergemuese.at

WORTH KNOWING.
Visit the ‘Vulcano Ursprung’ centre in Auersbach and discover the origins and flavours of the famous Styrian smoked ham.
www.vulcano.at
IT TASTES AS GREAT AS ITS SIZE:
THE SOUTH-EAST STYRIAN SCARLET RUNNER BEAN.

The ‘Käferbohne’ – known in English as the scarlet runner bean – is a little-known but unmistakably Styrian speciality, grown chiefly in the fields around the towns of Bad Radkersburg, Feldbach, Weiz, Hartberg and Fürstenfeld, where the consistency of the soil and the mild climate provide the ideal conditions. ‘Käferbohnen’ are very carefully stored 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 containing these beautiful fat purple beans range from soups and main courses through to puddings.

EASTERN STYRIAN APPLES.

“Fresh, juicy, Styrian” – but not only this slogan is on everyone’s lips. After all, 80% of the total Austrian apple harvest comes from Styria. The Styrian apple is a real power pack – not only tasty (but low in calories), but also a real vitamin bomb! 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. Specialities, all made from apples, from ‘Mostsuppe’ (apple and cider soup) to ‘Mostbraten’ (roast beef and cider), can be found on menus. 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, Golden Delicious. They’re processed to yield top quality apple juices or apple cider vinegar e.g. apple balsamic

Worth knowing.

Of course you can also buy Styrian ‘Käferbohnen’ readycooked or pickled.

www.steirergemuese.at

STYRIA'S REGIONS OF DELIGHTS
WINES WITH CHARACTER.

The Styrians have built an international reputation with their light, dry wines. More grape varieties are cultivated in Styria than in any other wine growing area in Europe. Their special character is shaped by their location: the climate, soil and position, left as they occur naturally by the wine producers. Each vintage brings its own range of refinements and emphasises the diversity of aromas within each grape variety. A wide range of landscapes and different soils within a small area are typical in Styria and contribute to the great assortment of grape varieties. Yield is intentionally limited – meaning that quality is better.

THERE’S NOTHING TO BEAT A LOAF OF FRESH BREAD – ESPECIALLY IN GRAZ.

Here the organic and vegan “GenussHauptstadt-Weckerl” [Capital of Delight roll], manufactured with the region’s best ingredients, heads the almost endless list of top-class bread types in this city with a long bread-making tradition. Equally delicious alternatives are the following yummy bread variations: Grazer Herz Brot, Halbweisses, Waldbaubernbrot, Steinofen-Flade, Pur Pur Brot, Kneippbrot, Dinkel-Vollkorn, Gartenweckerl, Steirer-Bua or Bio-Max: doesn’t that make your mouth water already?

WORTH KNOWING.
The ‘Steirische Junker’ is a trademark for the first young white wine of the season, produced by 300 winemakers of Styria, which has become very popular over recent years. www.steirischerwein.at

WORTH KNOWING.
The “Capital of Delight roll” is the new ambassador representing the quality and taste of bread and rolls from Graz. www.sorgerbrot.at

STYRIA’S REGIONS OF DELIGHTS
Innovative – Successful – Styrian

What do Styrian wine and Steiermärkische Sparkasse have in common? Both are traditional Styrian brands, successful beyond the borders of our province and stand for highest quality »made in Styria«. steiermaerkische.at

Graz is a city with a great tradition of brewing beer. Moreover, Styrian beer is reputed to be the best in Austria. Especially popular are Reininghaus and Puntigamer beers – down not only to great brewing skill but also to excellent ingredients: the very best barley and finest hops from farmers in Leutschach. The water used for brewing too: cool, fresh and crystal clear as it gushes up from the 230-metre-deep Herrgottwiesquelle source, indeed fulfilling all the requirements for healing water.

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Partner of the Styrian Wine Industry
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