

2025



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 in 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 2025.

visitgraz.com



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

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 are 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 2025, 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 Graz Krauthauptel can be found from March till November at the farmers' markets and grocery stores in Graz. And by the way, the Graz Krauthauptel loves pumpkin seed oil.

The Grazer Krauthauptel 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 Krauthauptel 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 Krauthauptel lettuces are grown every year. Every bite is a crunchy delight à la Graz. steirergemuese.at



DELIGHT TIP

It is not without reason that the landscape around Graz is referred to as “Austria’s kitchen garden”.

As well as the delight of crunchy vegetables in Graz’ cuisine, there are many other culinary delights to take home as well.

One thing is an absolute must: a bottle of the finest pumpkin seed oil from one of the farmers’ markets.



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. And as a special treat: a refreshing gulp of freshly pressed juice right in front of the stall. 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 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, offering city-dwellers the possibility to grow their own tomatoes right on the balconies.

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.

Kaiser-Josef-Market

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

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 30 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](https://www.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)



Aiola im Schloss
Andritzer Reichsstraße 144
T 890335, schloss.aiola.at



Aiola Upstairs
Schlossberg 2
T 818797, upstairs.aiola.at



Fürstenstand – Das Bergrestaurant
Fürstenstandweg 100
T +43 (0) 664/3954185, fuerstenstand.at



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



Dreizehn by Gauster
Franziskanerplatz 13
T 838567, dreizehnbygauster.at



El Gaucho im Landhaus
Landhausgasse 1
T 830083, elgaucho.at



Glockenspielkeller
Mehlplatz 3
T 677761, glockenspielkeller.at



Glöckl Bräu
Glockenspielplatz 2–3
T 814781, gloecklbraeu.at



Restaurant Florian im Parkhotel Graz
Leonhardstraße 8
T 363060, parkhotel-graz.at



Delikatessen Frankowitsch
Stempfergasse 2–4
T 822212, frankowitsch.at



Goldkost
Landhausgasse 1
T 830083855, goldkost.at



Gösser Bräu
Neutorgasse 48
T 829909, goesserbraeugraz.at



Francis
Franziskanerplatz 13
T +43 (0) 664/4031001, francis-bistro.at



Freiblick – Tagescafe
Sackstraße 7–13
T 835302, freiblick.co.at



Gut Schlossberg
Am Fuße des Schlossberges 2
T +43 (0) 664/9683713, gut-schlossberg.at



Häuserl im Wald
Roseggerweg 105
T 391165, legenstein-hiw.at

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



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)



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



Kreuzwirt am Rosenberg
Saumgasse 39
T 676458, kreuzwirtamrosenberg.at



Promenade – Cafe – Tapasbar
Erzherzog Johann Allee 1
T 813840, promenade.aiola.at



Schanzwirt
Leonhardplatz 4
T 228793, schanzwirt.at



Kunsthauscafé Graz
Südtirolerplatz 2
T 714957, kunsthauscafe.co.at



Landhauskeller
Schmiedgasse 9
T 830276, landhaus-keller.at



Restaurant Schlossberg
Schlossberg 7
T 840000, schlossberggraz.at



Stainzerbauer
Bürgergasse 4
T 821106, stainzerbauer.at



Mohrenwirt
Mariahilferstraße 16
T 904440, mohrenwirt-graz.at



Nova Air im Hotel Novapark
Fischeraustraße 22
T 682010-724, novapark.at



Stammtisch am Paulustor
Paulustorgasse 8
T 813803, stammtisch.restaurant



Zur Steirerstub'n
Lendplatz 8
T 716855, steirerstubn.at



Operncafe
Opernring 22
T 830436, operncafe.at



Ferl's Weinstube bei Karli Pichlmaier
Burggasse 10
T 840233, ferls-weinstube.at



Zur Goldenen Birn
Leonhardstraße 8
T +43 (0) 664/4274914, zurgoldenenbirn.at

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





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)



Fest/Eszen Catering
Waagner Biro Straße 98a,
T +43 (0) 664/5115036, festessen.at



Genuss by Edler's
Unterbergla 15, 8522 Groß, St. Florian
T 03464/2270, landhausoswald.at



Revita Gastronomie GmbH
Landhausgasse 12
T 821380-0, revita.at



Toni Legenstein Catering
Roseggerweg 105
T 391165, tonilegensteincatering.at

Banquet/Convention Hotel



Austria Trend Hotel Europa Graz
Bahnhofgürtel 89
T 7076-0, austria-trend.at/Hotel-Europa-Graz

Cooking Classes



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

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

STARS AND TOQUES

Award-winning cuisine at a glance*

Michelin Stars

Restaurant Artis	✂
Mohrenwirt	Bib Gourmand
Kehlberghof	listed
Restaurant Scheucher	listed
Restaurant Schlossberg	listed
Schmidhofer im Palais	listed
Stammtisch am Paulustor	listed
Starcke Haus	listed
Steak Boutique	listed



Gault Millau Toques

		Rating			Rating
Zur goldenen Birn	👑👑👑👑	17/20	Aiola Upstairs	👑	12/20
Didi Dorner im Magnolia	👑👑👑	16,5/20	Kornati	👑	12/20
Restaurant Artis	👑👑👑	16/20	Miss Cho	👑	12/20
Gerüchteküche	👑👑👑	15/20	Restaurant Florian im Parkhotel	👑	12/20
Schmidhofer im Palais	👑👑👑	15/20	Sakana	👑	12/20
Starcke Haus	👑👑	14,5/20	Steak Boutique	👑	12/20
Caylend	👑👑	14/20	Vina Bar & Restaurant	👑	12/20
Kehlberghof	👑👑	14/20	Bar Amouro	👑	11,5/20
Mohrenwirt	👑👑	14/20	El Pescador	👑	11/20
Stammtisch am Paulustor	👑👑	14/20	Salon Marie	👑	11/20
Restaurant Schlossberg	👑👑	13,5/20	Wirtshaus Thorbauer	listed	10,5/20
Arravané	👑👑	13/20			
El Gaucho im Landhaus	👑👑	13/20			
Nullneun	👑👑	13/20			
Sudhaus	👑👑	13/20			
Toshi	👑👑	13/20			

* as of February 2025





Partner businesses of the Capital of Delight

- 1 Aiola im Schloss
- 2 Aiola Upstairs
- 3 Dreizehn by Gauster
- 4 El Gaucho im Landhaus
- 5 Restaurant Florian im Parkhotel Graz
- 6 Delikatessen Frankowitsch
- 7 Francis
- 8 Freiblick – Tagescafe
- 9 Fürstenstand – Das Bergrestaurant
- 10 Geniesserei am Markt
- 11 Glockenspielkeller
- 12 Glöckl Bräu
- 13 Goldkost
- 14 Gösser Bräu
- 15 Gut Schlossberg
- 16 Häuserl 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 Ferl's Weinstube bei Karli Pichlmaier
- 25 Promenade - Cafe - Tapasbar
- 26 Schanzwirt
- 27 Restaurant Schlossberg
- 28 Stainzerbauer
- 29 Stammtisch am Paulustor
- 30 Zur Steirerstub'n
- 31 Zur Goldenen Birn
- 32 fest/essen Catering
- 33 Genuss by Edler's
- 34 Revita Gastronomie GmbH
- 35 Toni Legenstein Catering
- 36 Austria Trend Hotel Europa Graz
- 37 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 16
- H Der Steirer Shop | Belgiergasse 1
- I s'Fachl | Herrengasse 13
- J Schäffers Selektion feiner Weine | Kaiser-Josef-Platz 6
- K Vintothek 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

Saturday

03/15–10/25/2025

Start: 10.30 am

Meeting point: Parkhotel Graz

Sunday

05/04–11/02/2025

Start: 10.30 Uhr

Meeting point: Gut Schlossberg

Price per person: € 95

Duration: approx. 4 hours

Information & bookings:

Tourist Information Graz Region

Herrengasse 16, 8010 Graz

T +43/316/8075-0

genusshauptstadt.at

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 from the traditional farmers' market to the modern Murinsel 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 tour

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)!

**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.

1st 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.

2nd stop: You then enjoy your starter in the romantic atmosphere of Aiola at Schloss Sankt Veit – accompanied by a glass of wine, of course.

3rd stop: The main course is also served with an appropriate wine pairing at Kreuzwirt am Rosenberg.

4th stop: Dessert and espresso are served at El Gaucho.

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

On a Sunday:

05/04, 25, 06/15, 29, 07/06,
20, 08/10, 24, 09/07, 21,
10/05, 19/2025

Meeting point: 1 pm
at the Kunsthauscafé

Price per person: €115

Duration: approx. 5 hours

genusshauptstadt.at

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



GRAZ PICNIC BASKET

Al fresco in the city centre with a picnic?

April to October 2025

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

Please order at least
1 day before collection!

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?





EVENTS 2025

CHILDREN'S COOKING CLASSES

When little ones become great cooks

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.

On a Wednesday:

03/12, 26, 04/09, 23, 05/07, 21, 06/04, 14, 18, 07/02/2025

Start: 2.30 pm

Duration: approx. 2.5–3 hours

For children aged between 6 and 10

Price per child: €40 (incl. a chaperone)

Sparefroh Club member discount: €38

Information & bookings:
kochkurse@graztourismus.at
genusshauptstadt.at

Booking is essential:
limited number of participants!

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

EVERYTHING TO DO WITH PUMPKIN SEED OIL

Taste, identify, enjoy

Booking & information:
Stainzerbauer
Bürgergasse 4
T +43/316/821106
stainzerbauer.at

Booking from 10 people,
by appointment!
Price per person: €49

Dive into the wonderful world of Styrian pumpkin seed oil PGI! 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.

Little pumpkin seed oil tour

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 bottle of award-winning pumpkin seed oil PGI to take home with you.

EVENTS 2025

Booking & information:
Gut Schlossberg
Am Fuße des Schlossberges 3
T +43/664/9683713
genuss-abhof.at
Duration: 30–40 minutes
Price for 2 people €35,
each additional person €10,50
Registration required!



GOURMET JOURNEY AT THE MUSEUM

The History Museum – “The Wishing Table”

03/07, 04/04, 05/02, 06/06, 07/11,
08/22, 09/12, 10/03, 11/07/2025

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

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

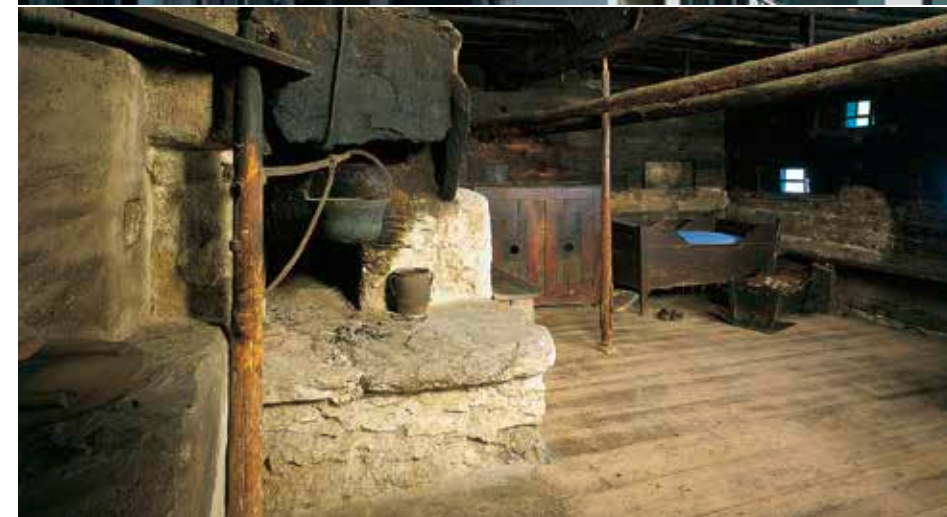
The beautifully laid table, the festive cup, the magical glass. This guided tour begins in the impressive “Eating and Drinking” room, which symbolically sets the table for you with a short tour and asks: how much history is there in an exceptional meal? Between the glasses, cutlery and crockery, we ask 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 Landhauskeller. Here, the table is set for you not just symbolically but in reality as well!

Information & bookings:

Tourist Information Graz Region, Herrengasse 16

T +43/316/8075-0, info@graztourismus.at



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

01/25, 02/22, 03/22, 04/26, 05/24,
06/21, 09/27, 10/25, 11/22/2025

Meeting point: 4.30 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: €44
Children/students up
to the age of 14: €27
(excl. drinks)

genusshauptstadt.at

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



BÜHNEN GRAZ GOURMET

Where culture and top notch cuisine meet

October 2024–end of July 2025, 5–7.30 pm
Price per person: €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

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.

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!

Subject to change!



CULINARY AUFSTEIRERN

Handicrafts, dance, music and good food



The Aufsteirern 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 “Bauernkräpfen”, a pastry made from yeast dough, await you at the numerous stalls and the restaurants of the GenussHauptstadt 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 – Aufsteirern 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!

09/13–09/14/2025
aufsteirern.at



GRAZ TRUFFLE FESTIVAL

Culinary delicacies from Graz' urban forests

10/22–10/31/2025
genusshauptstadt.at

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 2025. The truffle festival's programme includes guided hikes, an international truffle market with specialities and high-quality truffle creations.

International truffle market at Paradeishof

10/22–10/31/2025, 10.30 am–6.30 pm

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.

Subject to change!



Culinary highlights at the Graz Capital of Delight partner establishments

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 until the 2nd of November as long as stocks last.

genusshauptstadt.at

Guided truffle hikes in Leechwald in Graz

10/22– 10/31/2025

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, each participant receives a truffle delicacy to take home.

Wed, 10/22, 3–5 pm
Thu, 10/23, 2–4 pm, 3–5 pm
Fri, 10/24, 2–4 pm, 3–5 pm
Sat, 10/25, 9–11am
Tue, 10/28, 1–3 pm, 2–4 pm

Wed, 10/29, 1–3 pm, 2–4 pm
Thu, 10/30, 1–3 pm, 2–4 pm
Fri, 10/31, 1–3 pm, 2–4 pm
Wed, 11/05, 2–4 pm
Thu, 11/06, 2–4 pm

Truffle hikes 2025

Bookable from August 2025 via Ö-Ticket
Price per person: €40
Children: €30 (6 to 12 years)



Subject to change!



FOOD FESTIVAL GRAZ

Austria's most exciting food festival takes place from 15th to 23th of August. It invites you on a culinary journey of discovery through all of Styria under the motto 'Back to the Roots', because this year, its focus is entirely on regional specialities, traditional recipes and hand-picked ingredients! In addition to typical Styrian classics such as Backhendl, Sterz and Käferbohnen, modern interpretations of traditional dishes provide pleasant flavourful surprises.

Numerous tastings and workshops offer exclusive insights into the kitchen secrets of local restaurateurs and a wide variety of restaurants and manufacturers celebrate the diversity and quality of the Styrian cuisine. In addition, the Food Festival Graz offers exciting discussion panels and innovative street food concepts as well as musical highlights that set an atmospheric stage on which the culinary wealth of the region is celebrated. Tickets are available from May 2025.

EVENTS 2025



08/15–08/23/2025
foodfestivalgraz.at

TRUFFLES + WINE

They have been a perfect combination ever since

genusshauptstadt.at

In collaboration with Wein Steiermark, the perfect white wines are selected every year to become truffle wines. Styrian winemakers submit a wide range of white wines. These wines have one thing in common: the highest quality standards, all characterised by big terroirs, i.e. the best locations – they are a wonderful complement to the fine truffle flavour. Shortly before the beginning of the Graz truffle festival, the three Styrian truffle wines for the year are selected in a blind tasting.

We are also particularly proud that our partners from the Piedmont, Umbria and Istria regions offer not only their truffles and the products made with them, but also the selected truffle wines from their region at the international truffle market at Paradeishof. The Capital of Delight Graz partner restaurants offer not only dishes with truffles from a wide range of countries of origin, but also a small, fine selection of truffle wines during the truffle festival period.



EVENTS 2025





ROLLING PIN.CONVENTION AUSTRIA

05/26–05/27/2025
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 and the second largest food symposium in 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 master-classes, 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.

Subject to change!



WEIN STEIERMARK

Wine from the hills. With hand & heart.



steiermark.wine/en

Presentation of Styrian wines

With the presentation of Styrian wines, wine connoisseurs have the opportunity to sample the first wines of the new vintage from more than 100 Styrian winemakers.

Presentation of state winners

The Landesweinbewertung is the biggest and most important wine competition in Styria, and for winemakers it is a the perfect setting for gaining national and international attention and recognition.

“Junker” wine tasting

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 Stadthalle Graz.

04/02/2025
Stadthalle Graz
Messeplatz 1

06/05/2025
Seifenfabrik Graz
Angergasse 43

11/05/2025
Stadthalle Graz
Messeplatz 1



BREWERY + BEER EXPERIENCES

Harmonious, sociable, historic, tasty

Event dates, information, booking,
group enquiries and contact:
Puntigamer brewery experience
erlebnis@puntigamer.at
puntigamer.at/erlebnis

Brewery experience tour

During this extensive but, above all, entertaining tour, you will 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. Guided adventure tour including extensive beer tasting.

Graz beer culTour

A city tour of Graz’ beer history which is well worth experiencing – with a focus on the 75-year-old Puntigamer and Reininghaus breweries. Get historical insights into how the two brewing dynasties’ spirit of innovation has not only shaped the culture over the years, but also the landscape of beer-loving Graz. Including: snack and beer tasting.



“Bier Bim” tram ride

Beer, a tram and stories about the city: take a city tour through Graz, the Capital of Delight, with the historic Puntigamer “Bier Bim” tram from 1909. With only 20 seats, an extensive beer tasting and entertaining anecdotes about the history of beer in Graz and the work by the brewers from Puntigam and Reininghaus, the trip on the “Bier Bim” is an exceptional experience.

*Including:
Tour guide, beer sommelier,
beer tasting and snack.*

Nostalgic vintage bus ride

All aboard – for an unbeatable trip on the “GVB” Büssing vintage bus, built in 1960! Learn interesting facts about the development of Graz as a brewing city and the legendary chronicles of the brewing families of Reininghaus in Steinfeld and Schreiner in Puntigam. A beer sommelier will tell you more about the history of beer in Styria, explains the differences between local styles of beer and will give you tips on the “beerfect” pairing for your favourite dishes.

Including: tour guide, beer sommelier, beer tasting, snacks and a souvenir.

*Including:
Tour guide, beer sommelier,
beer tasting, snack and
souvenir gift.*

Evening round

Pub crawl, Styrian style: experience the “beery” side of Graz in the evening! Visit the most legendary and historic pubs, taverns and bars and explore the Graz food & craft beer scene at Lendplatz. With funny stories and anecdotes about water, hops and malt, as well as the Graz night life, of course.

Including: pub crawl with guided tour, beer tasting and nibbles.

*Including:
Evening round incl. city tour, beer
tasting and canapés.*



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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 connoisseurs.

- Bookable offers: Family and company celebrations
- Cooking classes: Kaiserschmarren, strudel baking, children's birthday parties
- Commented tastings: Cheese and Styrian Apple Cider in 4 courses, Little pumpkin seed oil tour (see page 24)

Wed–Sun: 10 am–18 pm

1st of Jan–31st of March: 11 am–18 pm

Extended opening hours by arrangement for reservations and events

Am Fuße des Schlossberges 3

Karmeliterplatz Ascent

T +43/664/9683713, gut-schlossberg.at

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.



(C) mias photoart

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www.steirisches-kuerbiskernoel.eu

**GUTES
AUS MEINER
REGION**

Visit our website for a list of establishments that recommend and serve SteirerBitter, enhancing your dining experience with this regional delight.
www.steirerbitter.at



POPULAR PRODUCTS FROM STYRIA

Worth knowing.

Currently, there are approximately 100 farmers in Styria producing around 3,000 to 4,000 tonnes of PGI-certified horseradish annually on around 300 ha of agricultural land.

steirergemuese.at

Pretty hot: Styrian Horseradish

Horseradish doesn't just impart an intense flavour to many traditional Styrian cold dishes, it's also extremely healthy; it was even used as herbal medicine for many centuries! 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 anyone's eyes. Creative chefs conjure up a wide range of starters and mains, side dishes, spreads and salads with this very special root.

Styrian Vulcano Cured Ham

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.

Worth knowing.

Visit the 'Vulcano Ursprung' centre in Auersbach and discover the origins and flavours of the famous Styrian smoked ham.

vulcano.at



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.

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 (while being low on calories), 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, from "Mostsuppe" (apple and cider soup) to "Mostbraten" (roast beef and cider), 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.

Of course you can also buy Styrian 'Käferbohnen' pre-cooked or pickled.

steirische-kaeferbohne.at

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

steirergemuese.at

POPULAR PRODUCTS FROM STYRIA



POPULAR PRODUCTS FROM STYRIA

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*

“Kernöl” pumpkin seed oil – Styria’s “Green Gold”

Worth knowing.

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

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!

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.

Asparagus in Styria

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.

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.



POPULAR PRODUCTS FROM STYRIA

Worth knowing.

Besides Welschriesling, there are many more grape varieties for top quality wines such as the Sauvignon Blanc, Weissburgunder (Pinot blanc) Traminer, Chardonnay (here called Morillon), Muskateller, Ruländer (Pinot gris), Sämpling, Riesling, Zweigelt and Blauburger (Pinot noir). A unique speciality of Styria is 'Schilcher', a crisp rosé wine.

steiermark.wine

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 region 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.

Bread culture in Graz

In Graz, bread is both a staple food and a cultural asset. It is therefore not surprising that Graz attracts visitors with countless types of bread. At the Sorger bakery, bread culture has been practiced since 1688. Natural sourdoughs and long-term batches are evidence of this: the dough is given the time it needs to develop optimally. The enthusiasm for traditional preparation methods is unbroken and is combined with innovative approaches in the bakehouse. The best of both worlds for the most exquisite taste!

Worth knowing.

Sorger organic products

Our own Sorger organic line brings an exclusive selection of the best from the region to our shelves: organic Backstube beer, organic hay milk, organic honey and organic cocoa.

sorgerbrot.at



Graz' beer tradition

Graz is a city with a great tradition of brewing beer. Not only that, Styrian beer is reputed to be the best in Austria. Beers from the Reinighaus and Puntigamer breweries are extremely popular – not only due to their brewing skills but also the excellent ingredients, including 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.

Hops from Leutschach

In Leutschach an der Weinstraße, growing hops has a long tradition and has become one of the most important agricultural branches of the region alongside viticulture. The Mediterranean microclimate, the countless hours of sunshine and the sandy-loamy soil of southern Styria ensure hops of the highest quality. Hops varieties with the melodious names Golding, Aurora, Celeja and Cicero, which provide the spice and characteristic bitterness for the most famous Austrian beers, thrive there on a cultivation area of over 100 hectares. The SteirerBitter, a bitter herbal schnapps, also relies on the high-quality Leutschach hops.

Worth knowing.

Culinary beer walk on a Friday

April to October

Entertaining walking tour with tasting of various types of beer and down-to-earth dishes.

(Duration: 3–4 hours)

genusshauptstadt.at

POPULAR PRODUCTS FROM STYRIA

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.

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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

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VOLLMUND

Styrian indulgence in the Graz Region



regiongraz.at/fullmoon

Event information:

June to October

5-course menu incl. wine accompaniment
and supporting programme, open air
limited to 50 people

Duration: approx. 3.5 hours

Price: € 169 per person

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 specialties 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 above the rooftops of the city – lead to an unforgettable culinary experience.

The VOLLMUND series offers this very special event on a total of 10 dates 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. Many other Styrian inns, excellent restaurants and typical „Buschenschänke“ taverns also make the hearts of connoisseurs beat faster.



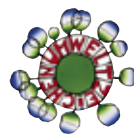
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 14-20
Entwicklung für den Ländlichen Raum

The European
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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.

G R A Z



**Lebensgefühl
Austria**

»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*
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* 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 2020–2024. Details: 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