



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 2024.

[visitgraz.com](https://www.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 2024, 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 Krauthauptel can be found from March till November at the farmers' markets and grocery stores in Graz. And by the way, the Grazer 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 fills abundantly with the finest delights: baby carrots, ripe tomatoes, colourful aubergines and crunchy peppers. The farmers on the other side give a friendly wave – they have already packaged the bacon and sausages up in paper. Another gulp of freshly pressed juice 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: “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, 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-Markt

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

Lendplatz Market

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



YOU GET ...

... the freshest ingredients and a love of 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 bring 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 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



BEST ADDRESSES

All Capital of Delight Graz partner businesses at a glance.



Restaurants (31 partner businesses in alphabetical order, see also city map page 16-17)



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



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



Geniesserei am Markt
Kaiser-Josef-Platz 27/29
T 0664/9211005, geniessereiammarkt.at



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



Dreizehn by Gauster
Franziskanerplatz 13
T 838567, dreizehnbygauster.at



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



Gösser Bräu
Neutorgasse 48
T 829909, goesserbraeugraz.at



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



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



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



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



Kitchen 12
Kaiser-Josef-Platz 3
T 0664/5236930, kitchen12.at



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



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



Kreuzwirt am Rosenberg
Saumgasse 39
T 676458, kreuzwirtamrosenberg.at



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

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



BEST ADDRESSES

All Capital of Delight Graz partner businesses at a glance.



Restaurants (31 partner businesses in alphabetical order, see also city map page 16-17)



Landhauskeller
Schmiedgasse 9
T 830276, landhaus-keller.at



Mohrenwirt
Mariahilferstraße 16
T 904440, mohrenwirt-graz.at



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



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



Operncafe
Opernring 22
T 830436, operncafe.at

Caterer



Fest/Essen Catering
Wagner Biro Straße 98a,
T 664/5115036, festessen.at



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



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



Restaurant Schlossberg
Schlossberg 7
T 840000, schlossberggraz.at



Kirchenwirt Graz
Kirchplatz 9
T 391112-0, kirchenwirtgraz.com



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



Stainzerbauer
Bürgergasse 4
T 821106, stainzerbauer.at



Stammtisch am Paulustor
Paulustorgasse 8
T 813803, stammtisch.restaurant



Toni Legenstein Catering
Roseggerweg 105
T 391165, tonilegensteincatering.at



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

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



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 at Parkhotel Graz
- 6 Ferl's Weinstube
- 7 Delikatessen Frankowitsch
- 8 Freiblick – Tagescafe
- 9 Geniesserei am Markt
- 10 Glöckl Bräu
- 11 Gösser Bräu
- 12 Gut Schlossberg
- 13 Häuser im Wald
- 14 Kitchen 12
- 15 Kreuzwirt am Rosenberg
- 16 Kunsthauscafé Graz
- 17 Landhauskeller
- 18 Mohrenwirt
- 19 Nova Air at Hotel Novapark
- 20 Operncafe
- 21 Promenade - Cafe - Tapasbar
- 22 Restaurant Schlossberg
- 23 Stainzerbauer
- 24 Stammtisch am Paulustor
- 25 Zur Steirerstub'n
- 26 fest/essen Catering
- 27 Genuss by Edler's
- 28 Kirchenwirt
- 29 Revita Gastronomie GmbH
- 30 Toni Legenstein Catering
- 31 Austria Trend Hotel Europa Graz

Culinary points of interest

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



Programme:

From 4.30 pm
Admission to the Landhaushof courtyard

From 5 pm
Beer & wine tasting and Vulcano ham tasting in the Landhaushof

6 pm
Taking your seats at the Long Table

A five-course menu with accompanying drinks will be served at the Long Table.



THE LONG TABLE OF GRAZ

of the Capital of Delight

24/08/2024
genusshauptstadt.at

The highlight of the year in the Capital of Delight is undoubtedly the Long Table of Graz: a wonderful late summer's evening, a stunningly laid table, superb culinary delights, fine wines from the local region and the magical backdrop of the Schlossberg, clock tower and town hall – such are the ingredients for an incredibly enjoyable evening!

More than 750 completely satisfied and happy guests enjoying an unforgettable time; standing ovations for the chefs and their teams, the organisers and the music ensembles. As with the Long Table, the topic of sustainability is one of utmost importance for all partner businesses in Graz, the Capital of Delight. The event also meets the criteria of the Austrian Ecolabel for Green Events.

Please note

The Long Table only takes place in good weather! If the Capital of Delight's Long Table is cancelled due to bad weather or called off before the end of the main course, the ticket will become a voucher that can be redeemed at one of the Capital of Delight partner businesses in Graz. A cash refund is not possible.

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 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 out 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
16/03-02/11/2024
Start: 10.30 am
Meeting point: restaurant „Zur Steirerstubn“

Sunday
05/05-03/11/2024
Start: 12.30 pm
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

Friday
19/04-25/10/2024
Start: 5 pm
Duration: approx. 3-4 hours
Price per person: €79
Meeting point: Tourist Information
Graz Region

31/12/2024, 10.30 am
Duration: approx. 5-6 hours
Price per person: €99
Meeting point: Tourist Information
Graz Region

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 Cafe Promenade.

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

On a Sunday:
05/05, 26/05, 02/06, 30/06,
07/07, 28/07, 04/08, 25/08,
01/09, 29/09, 06/10, 27/10/2024
Meeting point: 1 pm
at the Kunsthauscafé
Price per person: €110
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 souvenir 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, 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
 - Delicatessen shop 's Fachl Graz*
fachl.at
 - visitGRAZ-Shop*
graztourismus.at
 - Gut Schlossberg*
gut-schlossberg.at
 - Goldkost*
goldkost.at



GRAZ PICNIC BASKET

Al fresco in the city centre with a picnic?

April to October 2024
Source of supply:
Gut Schlossberg
Am Fuße des Schlossberges 3
T 0316/813743
gut-schlossberg.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?

Please order at least 1 day before collection!



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:

06, 20, 27/03, 10, 24/04,
22/05, 12, 26/06/2024

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

Booking & information:
Gut Schlossberg
Am Fuße des Schlossberges 3
T +43/664/9683713
gut-schlossberg.at
Duration: 30 minutes
Price for 2 people €34
for 4 people €58,
each additional person €10
(reservation/booking from 2 people)

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 Days 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 with you.

EVENTS 2024



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EVENTS 2024



GOURMET JOURNEY AT THE MUSEUM

The History Museum “The Wishing Table”

06/04, 04/05, 08/06, 13/07, 10/08, 07/09, 05/10, 09/11/2024

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

Price per person: €52
Children/students up to the age of 14: €33
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

24/02, 23/03, 28/09, 19/10, 30/11/2024

Meeting point: 4.30 pm at the Folk Life Museum at the Paulustor in Graz

50-60 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

01/09/2023–01/07/2024, 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



From 14 to 15 September, Styria seizes its state capital again! Handicrafts, dance, music, cuisine: Styrian folk culture can be heard, smelled, tasted, and above all felt again throughout Graz city centre.

The city centre transforms into an enormous stage on which Styria puts its best face forward and invites guests to discover its unique, likeable and lively traditional charm!

Across these two days, the focus is on local game dishes. You can enjoy extremely healthy specialities at the Capital of Delight partner businesses.

14–15/09/2024
aufsteirern.at



GRAZ TRUFFLE FESTIVAL

Culinary delicacies from Graz' urban forests

21/10–03/11/2024
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 culinary treasure and a hot commodity in the kitchen. 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 2024. The truffle festival's programme includes guided hikes, an international truffle market with specialities and high-quality truffle creations.

And the partner restaurants in the Capital of Delight also offer a whole host of sophisticated culinary highlights – with the “Graz Truffle” of course!

Subject to change.



Guided truffle hikes in Leechwald in Graz

12/10 – 07/11/2024

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 along the way.

Sat., 12, 19/10., 02/11 von 09 am–12 pm	Mon., 28/10, 1.30–4.30 pm
Fri., 18/10, 3–6 pm	Tue., 29/10, 1.30–4.30 pm
Tue., 22/10, 3–6 pm	Wed., 30/10, 12–15 pm, 1.30–4.30 pm
Wed., 23/10, 3–6 pm	Thu., 31/10, 09 am–12 pm, 1.30–4.30 pm
Thu., 24/10, 1.30–4.30 pm, 3–6 pm	Wed., 06/11, 1.30–4.30 pm
Fri., 25/10, 09 am–12 pm, 3–6 pm	Thu., 07/11, 1.30–4.30 pm

International truffle market in the Paradeishof

22/10–02/11/2024, 10.30 am–6.30 pm (Except: 26/10, 27/10, 01/11/2024)

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.

Culinary highlights at the Graz Capital of Delight partner establishments

21/10–03/11/2024

Enjoy culinary delicacies all about truffles from Alba, Istria and other truffle hotspots, as well as the Graz, truffle at the Graz Capital of Delight's partner restaurants.

Truffle hikes 2024

Bookable from August 2024 via Ö-Ticket
Price per person: €40
Children: €30 (6 to 12 years)

genusshauptstadt.at

Subject to change.





FALSTAFF YOUNG TALENTS CUP

Fewer and fewer young people are choosing a career in the hotel, restaurant and tourism industry. Falstaff PROFI has given itself the goal of actively promoting the next generation of talent in the industry. That's why there are not just challenges, but also workshops in the run-up to the competitions which are held in the categories of "chef", "host", "bar", "pâtisserie" and "vegetable cookery".

In addition, young talents are given the opportunity to start establishing a network at an early stage. Now more than ever, the skills shortage in the hotel and restaurant sector is the number 1 topic in the industry. Falstaff PROFI offers THE network that the industry needs, as well as a top-class platform on which high-quality exchange is possible.

All information and dates at:
youngtalents.falstaff-profi.com

STAR-STUDED NIGHT FOR GASTRONOMY

Falstaff PROFI brings together the best of the best in the hotel, restaurant and tourism industry and shows how worthwhile a career in the industry is. During this fantastic networking event, the best employees in the country and the most innovative promoters of young talent are chosen and honoured. The Falstaff Young Talents will be making an appearance once again, of course.

Further highlights ensure unforgettable moments. Extraordinary acts in the kitchen, bar and service will captivate you and offer you what is probably the top class industry event – **celebrate THE fine format of the year with us!**

All information and dates at:
falstaff-profi.com

TRUFFLES & WINE

They have been a perfect combination since time immemorial.

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 for 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 2024





ROLLING PIN.CONVENTION AUSTRIA

13-14/05/2024
rollingpinconvention.at

With more than 60 top speakers and 5 stages, the ROLLING PIN.CONVENTION Austria is by far Austria's biggest symposium for chefs, restaurateurs, hoteliers, sommeliers, barkeepers, service heroes...

Dive into our three worlds (CHEF.DAYS, WINE.DAYS & BAR.DAYS) and let our top speakers inspire you: in key notes, masterclasses and tasting areas – as well as the most exciting producers and suppliers in our +6,000 m² expo area.

Subject to change!

The ROLLING PIN.CONVENTION is the perfect place for networking. Friendships and business relationships are formed here.



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 or recognition.

International rosé wine festival

For a long time now, rosé wine has been more than just a summer wine. It has a year-long season. The Styrian international rosé wine festival offers an exclusive stage for this category of wine.

“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 Graz Stadthalle.



steiermark.wine

03/04/2024
Civic centre Graz
Messeplatz 1

06/06/2024
Seifenfabrik Graz
Angergasse 41

26/06/2024
Schloss Stainz
Schlossplatz 1

06/11/2024
Civic centre Graz
Messeplatz 1

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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. Great 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, entertaining anecdotes about the history of beer in Graz and the work by the brewers from Puntigam and Reininghaus, the trip on the 121 tram 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 on 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:
Beisl round incl. city tour, beer
tasting and canapés.

The beer walks are only available in German.



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WIRleben Land
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www.steirisches-kuerbiskernoel.eu



GUT SCHLOSSBERG

DELICATESSEN AND RESTAURANT

At the foot of the Schlossberg is the flagship store for Austria's GenussLaden. 1,800 high-quality delicacies from agricultural and commercial crafts businesses impressively represent the country's treasure trove of culinary delights and are available in the shop, restaurant, tasting room and cooking workshop.

The selection ranges from craft cheeses, specialty hams and sausages, spreads, oils, sweet treats, juices, pure musts, wines and spirits as well as fresh seasonal products. For daily use, as a small gift or as a treat direct from the farm voucher.



Am Fuße des Schlossberges 3
Karmeliterplatz stairs
T +43/664/9683713, gut-schlossberg.at

Whether you're looking for a big or small meal, want to try products from the shop or are celebrating with a social gathering – the magnificent sun terrace, cooking workshop or listed upper floor are a real insider tip for connoisseurs.

Bookable offers: brunch, family celebrations, company celebrations, cooking classes and guided tastings.

Wed. 10 am-6.30 pm Sat. 10 am-6 pm
Thu./Fri. 10 am-9 pm Sun. 10 am-5 pm
For reservations and events outside our opening hours by arrangement!

POPULAR PRODUCTS FROM STYRIA

Pretty hot: Styrian Horseradish

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

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

Worth knowing.

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

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 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 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 prepared with these tasty purple beans range from soups and main courses through to puddings.

Worth knowing.

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

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 (while being low on 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. 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.

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

steirergemuese.at



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 grower 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, which tastes intensely fresh and citrusy with a pleasant spiciness. Young ginger roots are characterised by a smooth, thin peel and juicy flesh, the peel can also be used 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

“Kernoel” pumpkin seed oil – “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 boasts great health benefits. Pumpkin seed oil makes a wonderful salad dressing and is normally used in cold dishes. It is, however, also very good slightly warm, or drizzled onto bowls of soup. It brings out a special and sophisticated flavour in main dishes 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.

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 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. The diuretic effect of asparagus makes it ideal for slimming!

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

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.





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.

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), Sämling, Riesling, Zweigelt and Blauburger (Pinot noir). A unique speciality of Styria is 'Schilcher', a crisp rosé wine.

steiermark.wine

Nothing beats a loaf of fresh bread – especially in Graz.

Here the organic and vegan “GenussHauptstadt-Weckerl” [Capital of Delight roll], manufactured with the region’s finest ingredients, heads the almost endless list of top-class bread types in this city with a long bread-making tradition. There are countless other types of bread native to the region which offer an equally delicious experience: Grazer Herz Brot, Halbweisses, Waldbauernbrot, Steinofen-Flade, Pur Pur Brot, Kneippbrot, Dinkel-Vollkorn, Gartenweckerl, Steirer-Bua or Bio-Max: doesn’t that get your mouth watering already?

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

POPULAR PRODUCTS FROM STYRIA

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Peter K., Renewable Energy Project Manager



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 Reininghaus and Puntigamer breweries are extremely popular – not only down 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 230 metre deep underground spring, which meets all the requirements for water with healing powers.

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](https://www.genusshauptstadt.at)



DISCOVER AUSTRIA'S *culinary diversity*

From west to east, from locals for guests: Austria tastes unique. Every region attracts visitors with a variety of local and regional specialties. Learn more and discover moments of pleasure:

[genussregionen.at](https://www.genussregionen.at)

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Murradweg, Rabenstein Castle near Frohnleiten



Delightful cycling in the Graz discovery region



Austrian Sculpture Park Premstätten



Hearty cuisine in the home of the Lipizzaner horses

DELIGHT ON TWO WHEELS

Delight is the top priority around Graz!



There really is more than enough to experience and enjoy in the Graz Region: glorious nature, historic cultural monuments and modern art, fantastic views and panoramas, refreshing bathing lakes, regional delicacies and modern haute cuisine, vineyards and wine taverns, extensive hikes and a varied network of cycle paths.

The main cycling route of Graz Region is the well-known and popular Murradweg R2, which runs through the region from the mountainous region north of Graz to the plains of the Graz basin in the south. There are plenty of attractive cycle paths to the left and right of the Mur as well, which connect to the Murradweg and the city of Graz and can be combined.

We guarantee that the delightful cycling provides plenty of options to indulge in both sporty challenges and tasty treats. That's why we have set out a selection of the most beautiful tours in detail in the brochure "E-BIKE GENUSSRADELN IN DER REGION GRAZ" as well as online – including precise altitude profiles, riding time and features such as interesting destinations and delightful businesses in every direction around Graz.

regiongraz.at/cycling

A selection of delightful tours for e-bike riders and sporty touring cyclists:

- Flair of the south*
- River and adventure tour*
- Chapels tour*
- Delicacies tour*
- Views tour around Schöckl*
- Lurgrottentour*
- I'll be back*
- Lipizzaner tour*

E-bike hire:

- Bicycle – Fahrradverleih, Hauptbahnhof Graz*
- E-Bike Box His Hotel, Seiersberg-Pirka*



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» 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



Every year, in an independent study (FMVÖ Recommender Award), 8,000 insurance customers throughout Austria become their satisfaction surveyed. GRAWE ranks first among national insurance companies on average for the years 2019-2023.



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

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