





STARTERS

Sea urchin

poached egg · lettuce hearts

Tartare of buffalo mozzarella

tomatoes

Crispy roast pigling

leek · caramelized onion · rhubarb

Mixed green leafs

sprouts · roasted pumpkin seed

Mixed salad St. Peter

pickled spring vegetables · cream of scented rice



SOUPS

Cream of carrots

coriander apple salad · scallop

Beef consommé

semolina dumpling



MAIN COURSES

Confit Arctic Char

elder · tomatoes · fine noodles

Veal fillet

aubergine · porcini mushrooms

Roast & braised of Tyrol mountain lamb

black olive · potatoes · leek

Glazed saddle of venison

cherries · celery · chanterelle · mint

Suprême of black feathered chicken

variation of sweet corn

Austria's culinary heritage

SUMMERTIME

Gazpacho of black cherries

Ibérico ham

Deep fried porcini mushrooms

parsley potatoes · remoulade sauce

Chanterelles à la crème

white bread & curd dumplings

CLASSICAL AUSTRIA

Sour boiled prime rib of Angus beef

creamy cabbage · mashed potatoes · apple horseradish & chives sauce

Wiener Schnitzel of rack of veal

butter fried · parsley potatoes · homemade cranberry confit

Cover charge including delightful breads and small delicacies per person

DESSERTS & CHEESE

Black cherry

curd

Champagne

strawberry

Variation of sorbets

marinated wild berries

Homemade apple strudel

vanilla ice cream or vanilla sauce

Salzburger Nockerl

cranberry cream

preparation time 25 minutes

Stilton & Forticus

blue cheese · port wine figs · Austrian port wine

A TASTEFUL GIFT IDEA



We offer long lasting indulgence memories.

And the best about it: you can give them away!

Treat your beloved ones to a St. Peter Restaurant voucher

Ask your waiter for our stylish indulgence vouchers or visit our homepage: stpeter.at/gutscheine

