desserts

SWEET & TEMPTING

CRÈME BRÛLÉE FROM THE MADAGASCAN VANILLA (CGO) 16,90
passion fruit ice cream

POACHED PLUMS "ST. PETER" STYLE (CGHO) 17,90
champagne sabayon · pistachio ice cream

VEGAN SEMOLINA PUDDING (AO) 14,90
marinated plums

VALRHONA CHOCOLATE CAKE (ACGHO) 16,90
Amalfi-lemon sorbet · stewed cherries

PETE'S AFFOGATO (CGH) 12,90
vanilla ice cream · pistachio cream

HOMEMADE APPLE STRUDEL (ACGO) 9,90
vanilla ice cream or vanilla sauce

SALZBURGER NOCKERL (CO) 25,90
Grant'n whipped cream · preparation time 25 minutes

EXQUISITE CHEESE (G) 22,60
Selection of assorted cheeses

SWEET & NAUGHTY

Your sweet ending – Our sweet wines bring the perfect finish to every occasion

COFFEE & TEA

Experience the world of coffee in every cup - our diverse range of coffee and tea, perfectly prepared for your unique taste

GIVING THE GIFT OF *PLEASURE*

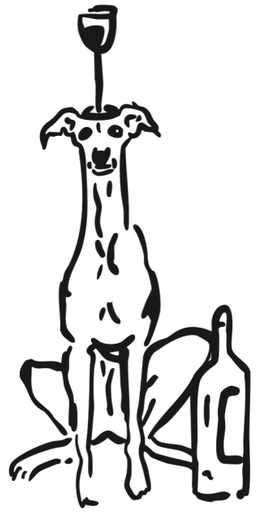
The ideal gift for connoisseurs. For art in a glass and poetry on a plate **#GOOD VIBES ONLY!**

OUR ROOMS YOUR DREAMS →

Be inspired by the versatility of our event rooms and realise your personal events.

DEAR GUEST! ON REQUEST, INFORMATION ABOUT INGREDIENTS IN OUR DISHES THAT MAY CAUSE ALLERGIES OR INTOLERANCES CAN BE OBTAIN ED FROM OUR SERVICE STAFF. THE PRICES STATED ARE IN €URO S AND INCLUDE STATUTORY VALUE ADDED TAX. TIPS ARE NOT INCLUDED. ALLERGEN INFORMATION ACCORDING TO CODEX RECOMMENDATION: A CEREALS CONTAINING GLUTEN **B** CRUSTACEANS **C** EGGS **D** FISH **E** PEANUTS **F** SOYBEANS **G** MILK **H** NUTS **L** CELERY **M** MUSTARD **N** SESAME SEEDS **O** SULPHUR DIOXIDE **P** LUPINS **R** MOLLUSCS

THE PLACE TO *feel* IT ALL



SPARKLING START

BOLLINGER Special Cuvée	0,1l	16,90
BOLLINGER Rosé	0,1l	19,90
LANGLOIS Crémant de Loire Blanc	0,1l	11,90
LANGLOIS Crémant de Loire Rosé	0,1l	12,90
TEMENT Muskateller Frizzante	0,1l	9,80

pete's cocktails

SPRITZ MODERN

EVERYBODY'S DARLING 15,90
Chandon Garden Spritz · Vermouth Bianco · Hibiscus tea · Acid variation · Simple Syrup

PETE'S APEROL 13,90
Aperol · Belvedere Pure Vodka · Mandarin puree Monin · vanilla syrup · Chandon Garden Spritz · Acid variation

GRAPEFRUITCELLO SPRITZ 15,90
Grapefruit · Prosecco · Organics Bitter Lemon

SILKROAD SPRITZ 16,90
Port wine · Chandon Garden Spritz · Hibiscus · Rhubarb · Soda

NIGHTFALL 16,90
Amaretto · Coldbrew coffee · Tonka bean · Vanilla · Organics Tonic

CRAFT COCKTAIL

RASPBERRY MARGARITA 16,90
Espolon Tequila Blanco · Cointreau · lime juice · Agave nectar · raspberry puree

FRENCH 75 16,90
The Botanist Gin · lemon juice · simple syrup · Prosecco

GRANATAPFEL PALOMA 16,90
Volcan Tequila · Rhubarb · Pomegranate · Rose water

PETE'S CHOCOLATE NEGRONI 16,90
Roku Gin · Campari · Mozart Dark Chocolate Martini Rubino Vermouth

GREEN TEA ROCKS 16,90
Jameson Irish Whiskey · Peachtree liquor lemon juice · simple syrup · Organics Easy Lemon

NON ALCOHOL CRAFT COCKTAILS

IT'S KARMA 13,90
Ginger · Turmeric · Kalamansi Passion fruit · Cardamom

ECLIPSE 14,90
Coldbrew Coffee · Tonka bean · Vanilla Nutmeg · Organics Tonic

starters · soups

A TEMPTING BEGINNING

TARTARE OF SIMMENTAL BEEF TENDERLOIN (ACGLMO) 34,90
Brioche · quail egg · winter truffle

YELLOWFIN TUNA SASHIMI (DGO) 29,90
buttermilk · fennel and orange salad · trout caviar

BURRATA STRACCIATELLA (GHL) 23,90
heirloom tomatoes · Taggiasca olives · basil pesto · lime zest

30 GRAMS OF IMPERIAL WHITE STURGEON CAVIAR (ACDG) 69,00
potato blinis · crème fraîche

50 GRAMS OF IMPERIAL WHITE STURGEON CAVIAR (ACDG) 113,00
potato blinis · crème fraîche

CAPPUCCINO OF LOCAL PORCINI MUSHROOMS (AO) 17,90
farmhouse bread croutons · herb oil

HOMEMADE BOILED BEEF SOUP (ACGLO) 12,90
butter dumplings · root vegetables · chives

TRADITIONAL FOIE GRAS TERRINE (AGO) 47,90
pear chutney · sweet wine jelly · Brioche

COVER

Fresh home-baked bread with soft salted caramel butter, served in the unique atmosphere of Europe's oldest restaurant
(AG)

7,00 PER PERSON
MANDATORY FROM 17:00

OYSTERS

FINE DE CLAIRE NO. 2 (RO)

1 piece	4,75 per pc.
6 pieces	4,50 per pc.
12 pieces	4,25 per pc.

TOPPING
cucumber water · sour cream · dill · apple

ST. PETER DUCK RILLETTES

Simply served with rustic wholegrain farmhouse bread, and the indulgent experience is complete.
Also perfect for taking home and enjoying at your leisure.

with whole-grain farmhouse bread
19,80

take-away / gift
15,80

salads

ORDER YOUR FAVORITE SALAD

SMALL SALAD (O) 13,80 LARGE SALAD (O) 17,80

winter leaf and bitter lettuce · roasted seed mix · pickled fruits · raw vegetables · tomatoes · radishes · cucumbers

ADD YOUR FAVOURITE DRESSINGS
Sesame dressing (CLNO)
Caesar dressing (COMDGL)
Balsamic truffle dressing (LMO)
Passion fruit dressing (COLGN)

PIMP YOUR SALAD
Prosciutto Crudo Borghetto (salt-cured ham) 10,90
Crispy fillet of corn-fed chicken (AC) 9,90
Crispy king prawn (ABC) 10,90
Goat´s cream cheese (G) 9,90

classics FROM EUROPE

JOURNEY THROUGH EUROPE

BEEF TENDERLOIN "ROSSINI" (GLO) 69,90
potato mousseline · baby vegetables · sauce périgourdine

COQ AU VIN OF SULMTAL CHICKEN (GLO) 33,80
cipollini onions · potato purée

CRISPY SKIN SEABASS (DGL) 39,90
creamy polenta · spinach leaves · lemon-caper-tomato jus

ROASTED LOBSTER TAIL (ABCGOL) 78,90
tomato tagliolini, basil

"TAFELSPITZ" BOILED ORGANIC SALZBURG BEEF IN A COPPER PAN (AGLO) 35,90
thick bread sauce with horseradish · creamed spinach · apple horseradish · chive sauce

WIENER SCHNITZEL OF MILK-FED SALZBURG VEAL SADDLE (ACG) 35,90
parsley potatoes

(O) HOMEMADE LINGONBERRY MARMALADE 3,90
Austrian lingonberries, also known as foxberries or cowberries, stewed in exquisite wines and ports. Made according to a Haslauer family recipe

main courses

SET THE TABLE

ROASTED SADDLE OF SALZBURG MILK-FED VEAL (CGLO) 48,90
porcini taragna polenta · portwine & verjus reduction · rowan berries

IBERICO PORK SECRETO (LO) 39,90
pickled cabbage salad · pointed pepper · marjoram

SADDLE OF HOHE TAUERN DEER (GLO) 47,90
pumpkin purée · cold-stirred lingonberries · glazed brussel sprouts

ROASTED BARBARIE DUCK BREAST (ACGLO) 34,90
"à l'orange" · savory cabbage · lingonberry "pain perdu"

PAN FRIED PIKE-PERCH FILLET (DGL) 37,90
bean cassoulet · thyme oil

HOMEMADE TAGLIOLINI (ACGLO) 44,90
black winter truffle · Grana Padano

BEETROOT RISOTTO (HLO) 23,90
caramelised macadamia nuts · vegan parmesan · wild herb salad

VEGETARIAN VEGAN GLUTEN-FREE