

desserts

SWEET & TEMPTING


CRÈME BRÛLÉE FROM THE MADAGASCAR VANILLA (CGO)
rhubarb sorbet

  15,90

CURD CHEESE NOUGAT DUMPLINGS (ACGO)
cherry ragout · sour cream ice cream

 16,90

VEGAN SEMOLINA PUDDING (AO)
marinated strawberries

 14,90

VALRHONA CHOCOLATE CAKE (ACGHO)
Amalfi-lemon sorbet · white chocolate espuma

 16,90

HOMEMADE APPLE STRUDEL (ACGO)
vanilla ice cream or vanilla sauce

 8,90

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

  24,90

EXQUISITE CHEESE (G)
Variation of different kinds of cheeses

 21,60

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

OUR ROOMS YOUR DREAMS →

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

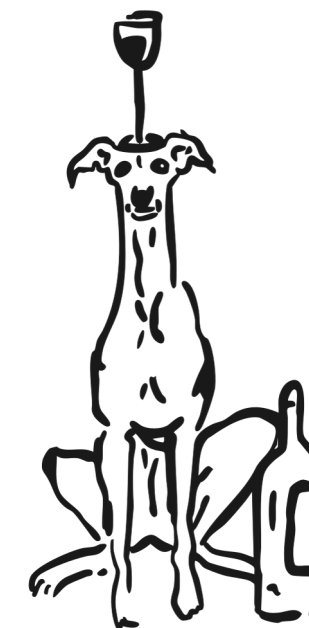


GIVING THE GIFT OF PLEASURE

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

DEAR GUEST! ON REQUEST, INFORMATION ABOUT INGREDIENTS IN OUR DISHES THAT MAY CAUSE ALLERGIES OR INTOLERANCES CAN BE OBTAINED FROM OUR SERVICE STAFF. THE PRICES STATED ARE IN EURO 5 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** PEENUTS **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	15,90
BOLLINGER Rosé	0,1l	18,90
LANGLOIS Crémant de Loire Blanc	0,1l	10,90
LANGLOIS Crémant de Loire Rosé	0,1l	11,90
TEMENT Muskateller Frizzante	0,1l	9,80

pete's cocktails

SPRITZ MODERN

EVERYBODY'S DARLING 13,90
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 14,90
Grapefruit · Prosecco · Organics Bitter Lemon

SILKROAD SPRITZ 15,90
Port wine · Chandon Garden Spritz · Hibiscus · Rhubarb · Soda

NIGHTFALL 15,90
Amaretto · Coldbrew coffee · Tonka bean · Vanilla · Organics Tonic

CRAFT COCKTAIL

RASPBERRY MARGARITA 15,90
Espolon Tequila Blanco · Cointreau · lime juice · Agave nectar · raspberry puree

FRENCH 75 15,90
The Botanist Gin · lemon juice · simple syrup · Prosecco

GRANATAPFEL PALOMA 15,90
Volcan Tequila · Rhubarb · Pomegranate · Rose water

PETE'S CHOCOLATE NEGRONI 15,90
Roku Gin · Campari · Mozart Dark Chocolate Martini Rubino Vermouth

GREEN TEA ROCKS 15,90
Jameson Irish Whiskey · Peachtree liquor · lemon juice · simple syrup · Organics Easy Lemon

NON ALCOHOL CRAFT COCKTAILS

IT'S KARMA 12,90
Ginger · Turmeric · Kalamansi · Passion fruit · Cardamom

ECLIPSE 13,50
Coldbrew Coffee · Tonka bean · Vanilla · Nutmeg · Organics Tonic

starters • soups

A TEMPTING BEGINNING

PETE'S ROAST BEEF (GLO) celeriac · truffle · potato chips	 32,90
TEMPURA BLACK TIGER PRAWNS (ABO) hummus · pickled peppers · citrus marinade · herbs	25,90
BURRATA STRACCIATELLA (AGLO) heirloom tomatoes · Taggiasca olives · basil pesto · lime zest	 22,90
BEETROOT (ALO) apple · celeriac · homemade elderflower syrup · farmer's bread chip	 21,90
CAROTT-GINGER SOUP (LNO) raspberry foam	  14,90
HOMEMADE BOILED BEEF SOUP (ACGLO) herb quark dumplings · root vegetables · chives	13,90
TRADITIONAL FOIE GRAS TERRINE (ACGO) pear chutney · sweet wine jelly · Brioche	45,90

OYSTERS

FINE DE CLAIRE NO. 2 (RO)

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

TOPPING

cucumber water · sour cream · dill · apple

BREAD & BUTTER

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

6,00 PER PERSON
MANDATORY FROM 17:00

OUR NEW ST. PETER DUCK RILLETTES

A brand-new creation this year: our exclusive, easy-to-use paté, made from duck, produced especially sustainably in Alsace. Farmhouse whole-grain bread completes the experience.

Also perfect to take home as a special gift from St. Peter for friends and family.

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
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summer-like 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

DRESSING EXCLUSIVE 5,95





Olive oil Comincioli Leccino by the One Veronelli method

Aceto Balsamico di Modena · primal crystal salt

red Kampot pepper

classics FROM EUROPE

JOURNEY THROUGH EUROPE

BEEF TENDERLOIN "ROSSINI" (GLO) potato mousseline · baby vegetables · sauce périgourdine	 69,90
COQ AU VIN OF SULMTAL CHICKEN (GLO) cipolini · potato purée	 29,50
CRISPY SKIN SEABASS (DGL) creamy polenta · spinach leaves · lemon-capers-tomato jus	 38,90
"TAFELSPITZ" BOILED ORGANIC SALZBURG BEEF IN A COPPER PAN (AGLO) thick bread sauce with horseradish · creamed spinach · apple horseradish · chive sauce	35,90
WIENER SCHNITZEL OF MILK-FED SALZBURG VEAL SADDLE (ACG) parsley potatoes	35,90
(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 LOIN OF SALZBURG MILK-FED VEAL (GLO) wild broccoli · sweet-potato purée · morel mushroom sauce	 41,90
GREEN ASPARAGUS RAGOUT (ACGLO) mushroom & summer vegetables in puff pastry	 26,90
ROASTED LEG & OSSO BUCO OF ORGANIC TAUERN LAMB (GLO) ramp leaf polenta · bell peppers	 42,90
HOHE TAUERN VENISON "TWO WAYS" (ACGLO) pretzel dumplings · swiss chard · glazed cherries	38,90
ROASTED BARBARIE DUCK BREAST (ACGLO) "à l'orange" · champagne cabbage · lingonberry "pain perdu"	31,90
POACHED HALIBUT (DGLO) saffron risotto · bouillabaisse foam · fennel	 37,90
HOMEMADE TAGLIOLINI (ACGLO) black summer truffle · Grana Padano	 31,90
BEETROOT RISOTTO (HLO) caramelised macadamia nuts · vegan Parmesan · wild herb salad	 22,90



VEGETARIAN



VEGAN



GLUTEN-FREE