Austrian Classics

HEARTY & FORTIFYING

Wiener Schnitzel of milk-fed Salzburg veal saddle (A C G)
parsley potatoes 33,90

Cordon Bleu of organic pork loin (A C G)
parsley potatoes 28,90

Homemade Lingonberry marmalade (O) 3,90
Austrian lingenberries, also known as foxberries or cowberries, stewed in exquisite wines and ports. Made according to a Haslauer family recipe!

"Tafelspitz" boiled organic Salzburg beef in a copper pan (A G L O)
thick bread sauce & horseradish · creamed spinach · apple horseradish · chive sauce 32,90

Desserts

SWEET & TEMPTING

Crème Brûleé from the Madagascar vanilla (C G)
mango sorbet 15,90

Curd cheese nougat dumplings (A C G O)
pickled apricots · caramel ice cream 14,90

Iced nougat (C H O)
assorted berries · strawberry sauce 16,90

Vegan semolina flummery (A)
marinated strawberries 12,90

Homemade apple strudel (A E G H)
vanilla ice cream or vanilla sauce 7,90

Salzburger Nockerl (C O)
Grant'n whipped cream 24,90
preparation time 25 minutes

Exquisite Kaslöchl deli cheeses (G)
variations of soft cheese · blue cheese · hard cheese 18,90

COFFEE & TEA

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

SWEET & NAUGHTY

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

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 €UROS AND INCLUDE STATUTORY VALUE ADDED TAX.
TIPS ARE NOT INCLUDED.
ALLERGEN INFORMATION ACCORDING TO CODEX RECOMMENDATIONS **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

peter

Eat, drink & enjoy

Eat, drink & enjoy at Peter

The place to feel it all

SPARKLING START

BOLLINGER Special Cuvée *0,1 l* 15,90
BOLLINGER Rosé *0,1 l* 18,90
LANGLOIS Crémant de Loire Blanc *0,1 l* 9,90
LANGLOIS Crémant de Loire Rosé *0,1 l* 10,90

TEMENT Muskateller Frizzante *0,1 l* 9,20

Pete's Cocktails

SPRITZ MODERN

Everybody's Darling 12,90
Chandon Garden Spritz · Vermouth Bianco · Hibiscus tea · Acid variation · Simple Syrup

Pete's Aperol 12,90
Aperol · Belvedere Pure Vodka · Mandarin puree · Monin vanilla syrup · Chandon Garden Spritz · Acid variation

Grapefruitcello Spritz 13,90
Grapefruit · Prosecco · Organics Bitter Lemon

Silkroad Spritz 14,90
Port wine · Chandon Garden · Hibiscus · Rhubarb · Soda

Nightfall 14,90
Amorello · Colobrew coffee · Tonka bean · Vanilla · Organics Tonic

CRAFT COCKTAIL

Raspberry Margarita 14,90
Espolon Tequila Blanco · Cointreau · lime juice · Agave nectar · raspberry puree

French 75 14,90
The Botanist Gin · lemon juice · sugar · Prosecco

Pomegranate Paloma 14,90
Volcan Tequila · Rhubarb · Pomegranate · Rose water

Pete's Chocolate Negroni 14,90
Roku Gin · Campari · Mozart Dark Chocolate · Martini Rubino Vermouth

Green Tea Rocks 14,90
Jameson Irish Whiskey · Peachtree liquor · lemon juice · sugar · Organics Fizzy Lemon

NON-ALCOHOLIC CRAFT COCKTAILS

It's Karma 11,90
Ginger · Turmeric · Kalamansi · Passion fruit · Cardamom

Eclipse 12,50
Coldbrew Coffee · Tonka bean · Vanilla · Nutmeg · Organics Tonic

Starters · Soups

APPETIZERS

Carpaccio of Simmental organic beef fillet (G O)
mushrooms · Grana Padano · wild herbs 29,90

Stracciatella di Burrata (A G H O)
assorted tomatoes · taggiasca olives · basil pesto · lime · dried ciabatta 22,90

Black tiger prawn tartare (A B C G)
smoked caviar · Crème fraîche · blini 29,90

Red beet (G H O)
apple · celery · walnuts · horseradish 19,90

Gazpacho (A O)
cucumber · pepper · tomatoes · Gin 12,90

PIMP YOUR GAZPACHO
Black Tiger Garnele (B) 5,00

Homemade boiled beef soup (A C G L)
truffled semolina dumpling · root vegetables · chives 13,90

Salads

ORDER YOUR FAVORITE SALAD

Small salad 12,50 **Large salad** 16,80
summer-like leaf and bitter lettuce · pickled fruits · avocado · raw vegetables · blackberries · tomatoes · radishes · cucumbers

ADD YOUR FAVOURITE DRESSINGS

Sesame dressing (C L N O)
Caesar dressing (C O M D G L)
Balsamic truffle dressing (L M O)
Passion fruit dressing (C O L G N)

PIMP YOUR SALAD

Prosciutto Crudo Borghetto (salt-cured ham) 10,20
Crispy fillet of corn-fed chicken (A C G) 9,20
Crispy king prawn (A B C) 9,90
Goat´s cream cheese (G) 9,90

PETE'S SALAD 14,50

date cherry tomatoes · red onion · Veronelli olive oil · old balsamic vinegar

DRESSING EXCLUSIVE

Olive oil Comincioli Leccino by the Veronelli method · Aceto Balsamico di Modena · Primal crystal salt · Red Kampot pepper 4,95

Main courses

SET THE TABLE

Pete's roast beef with onions (G L O)
bacon wrapped beans · mashed potatoes 38,90

Crispy roasted Barbarie duck breast (A C G L O)
cranberry pofese · celery muesli · king mushrooms 32,90

Medallion of saddle of venison (G L O)
balsamic cherries · celery puree · savoy cabbage 44,90

Pink roasted fillet of Salzburg milk-fed veal (G L O)
chanterelles · creamy polenta 45,90

Chicken Piccata (A C G L O)
open ravioli · cherry tomato and bell pepper chutney · taleggio espuma 29,70

Poached char fillet (D G O)
fennel and orange salad · Beurre Blanc · crispy skin 39,90

Grilled octopus (G R O)
saffron and mussel risotto · parmesan potato chips 29,90

Homemade tagliolini (A E G)
black truffle · Grana Padano 28,90

Herb gnocchi (A C G R O)
chanterelles · stracciatella di Burrata 29,20

BREAD & BUTTER

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

6,00 PER PERSON
MANDATORY FROM 17:00

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. With our unique service, every event becomes an

UNFORGETTABLE EXPERIENCE!

VEGETARIAN VEGAN GLUTEN-FREE