



StPeter

celebrate life
2025

enjoy every moment

kiss

glamour

sweet memories

fabulous

sparkle

New Year's Eve Menu 2025/2026

NEW YEAR'S EVE

*Our menü for New Year's Eve
31st of December, 2025*

Sashimi of yellowfin mackerel

Shiitake mushrooms · guacamole · sesame seeds

Consommé of wildfowl

rosehip french toast

White halibut

citrus fruits · cauliflower ·
Beurre blanc · Beluga caviar

Fillet of Simmental organic beef

unstuffed goose liver alla Rossini ·
black winter truffle · Jerusalem artichoke puree

Asteroid

raspberry sauce

5 COURSE MENU**€179.00****COVER OBLIGATORY****€ 6.00**

FRESHLY BAKED HOMEMADE BREAD

FLUFFY SALTED CARAMEL BUTTER

*vegetarian/vegan menu***Beetroot pickled in gin and juniper**

cashew dill cream · pickled cucumber ·
horseradish foam

Vegan Jerusalem artichoke cream soup

vegetable tartare

Braised celeriac

vegan parsnip puree · caramelised chicory ·
black winter truffle

Vegan porcini mushroom ravioli

sage vodka foam · roasted leek · white truffle

Asteroid

raspberry sauce

5 COURSE MENU**€179.00****COVER OBLIGATORY****€ 6.00**

FRESHLY BAKED HOMEMADE BREAD
FLUFFY SALTED CARAMEL BUTTER

NEW YEAR'S EVE

*Look forward to
your special moment
in our unforgettable
location.*

With warm regards from Europe's
oldest restaurant

Your Hosts,

Veronika Kirchmair & Claus Haslauer

GENERAL TERMS

The menu is valid on December 31st 2025.

In case of allergies or intolerances, please contact our sales
office.

We reserve the right to change menus and prices!

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StPeter

RESTAURANT