

ST. PETER CONNAISSEUR

Gourmets do know that indulgence is a very complex topic. Our connoisseur menus take you on a mouthwatering and fascinating trip through enjoyment.

A heartfelt welcome at St. Peter Stiftskulinarium. Thank you for being our guest!



In May, we explore what flora and fauna the fields, meadows and rivers have to offer. Join us on a re-discovery of forgotten varieties whose unique flavors deserve much greater attention. For example, Emmer or oat root, which we braise and serve artfully with the local Reinanke whitefish. Or taste the bright herbal greens of stinging nettle, cress, or dandelion leaves. Those who try the veal brain with medlars and mustard pickles are sure to go home with a happy smile.

TREAT YOURSELF TO A...

- NV BELLINI ST. PETER 0,1l 16,90
Champagner · weißer Pfirsich
- NV BOLLINGER Special Cuvée 0,1l 18,90
- NV BOLLINGER Rosé 0,1l 21,90
- 2010 AYALA Blanc de Blancs 0,1l 19,90

Vegetarian
Menu

Cream of asparagus

poached duck egg

2017 Welschriesling Klassik, Hannes Sabathi

0,125 l 11,00

Roll barley risotto

wild garlic · mountain cheese espuma

2017 Sauvignon Blanc Ottenberger, Manfred Tement

0,125 l 9

Farmers yoghurt

pineapple · passionfruit · dill

2001 Trockenbeerenauslese, Velich

4cl 11,70

CHOOSE YOUR FAVOURITE DISHES:

3 COURSES 43,90

Field, meadow, river

Muesli of parsley root 17,90

oat flakes ice cream

2017 Grüner Veltliner Federspiel Rotes Tor, Franz Hirtzberger
0,125l 11,60

Foam soup from crayfish 14,90

raviolo filled with asparagus · watercress

2017 Grüner Veltliner Federspiel Achleiten, Holzapfel
0,125l 9,40

Arctic Char 25,50

yogurt · cucumber · dill

2017 Weißburgunder Klassik, Wolfgang Maitz
0,125l 8,60

Fillet and ribs from sucking calf 32

baked potato slices · carrot · egg

2017 Sauvignon Blanc Ottenberger, Manfred Tement
0,125l 9

Rhubarb 12,90

curd omelet · sorrel ice cream

NV Brut Blanc, Erich und Walter Polz
0,125l 9,90

CHOOSE YOUR FAVOURITE DISHES:

3 COURSES 59

4 COURSES 74

5 COURSES 88

DELICACIES IN SIGHT:



**ST. PETER CONNAISSEUR
JUNE:**

Vegetarian delicacies
&
Wines from the Mediterranean islands

**ST. PETER CONNAISSEUR
JULY:**

Liquid gold from Italy's olive groves
&
Wines from Lake Garda up to Mount Etna