

From Austria

ALL TIME CLASSICS

'Wiener Schnitzel' from saddle of Salzburg sucking veal (ACGU)

lamb's lettuce with potatoes · homemade lingonberry confit **25.90**

Schnitzel Viennese Style from straw pork (ACGU)

romaine lettuce with potatoes · homemade lingonberry confit **15.40**

Prime boiled Salzburg organic beef (ACGLM)

creamy white bread radish · cream spinach · apple horseradish · chives sauce **24.90**

Desserts

SWEET TEMPTATION

Homemade 'Kaiserschmarrn' (ACGO)

plum roaster small **7.20**
large **10.90**

preparation time 20 minutes

Chestnut rice (GA)

sea buckthorn · rum · mascarpone **11.90**

Homemade apple strudel (ACGH)

vanilla ice cream or vanilla sauce **7.90**

'Salzburger Nockerl' (CGO)

lingonberry cream **19.80**

preparation time 25 minutes

Exquisit cheese from Salzburg's cheese deli "Kaslöchl" (G)

Please, choose from our cheese menu

 VEGETARIAN  VEGAN  GLUTENFREE

PLEASE BE INFORMED, THAT THE SHOWN PRIVES ARE STATED IN EURO AND INCLUDE VAT AND ALL TAXES. TIP IS NOT INCLUDED.

ALLERGEN INFORMATION ACCORDING 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** Lupin **R** Molluscs

The most beautiful Outdoor Lounge in Salzburg

Austrian and Mediterranean delights and Salzburg cuisine since A.D. 803.

The genuine authenticity from day one, the light taste of the south in modern Austrian cuisine and drinks with finesse put art on your plate, history in your glass, music in your ears and magic in your heart.

The #placetobe for culinary artists, wine writers and gourmets in the heart of the city of Salzburg. According to legend, Faust is supposed to have visited the St. Peter abbey cellar in person - we think so too and in his words:

„Stay a while, you are so beautiful“

BRUNCH AT PETE

SATURDAY & SUNDAY

10 AM TO 1 PM

MEET AT PETE

Lounge Music with live DJ

THURSDAY & FRIDAY & SATURDAY

FROM 5 PM

PERFECT START

BOLLINGER Special Cuvée 0.1l **15.90**

BOLLINGER Rosé 0.1l **19.50**


LANGLOIS Crémant de Loire Blanc 0.1l **8.30**

LANGLOIS Crémant de Loire Rosé 0.1l **8.90**

LA JARA PROSECCO Spumante 0.1l **5.70**

Starters · Soups

APPETIZER

 **Beetroot** (GH)
sheep's cheese · raspberry · walnut
small 8.70
large 13.70

 **Braised salmon trout** (DG)
pointed cabbage · grapefruit · buttermilk 15.80

 **Vitello Tonnato** (DCGMO)
baked capers · lime 15.90

Homemade soup of prime beef (ACGLO)
'Kaspressknödel' Austrian cheese dumpling 6.90

Salads


CREATE YOUR FAVOURITE SALAD

Small bowl 4 components 7.90 **Large bowl** 7 components 12.30

PICK YOUR FAVOURITES. . .

| | | | |
|-----------------|---------|-------------------------|---------------------|
| romaine lettuce | radish | orange filets | sheep's milk cheese |
| rocket salad | sprouts | cucumber | olives |
| lamb's lettuce | avocado | braised cherry tomatoes | mixed nuts |

YOUR CHOICE OF DRESSING

 pumpkin seed oil dressing (MO)
Caesar dressing (DM)
vinegar & oil dressing
yoghurt dressing (GO)

PIMP YOUR SALAD

Prosciutto crudo Borghetto 7.20
deep fried fillet of corn poulard (AC) 5.90
Burrata Stracciatella (G) 4.90

Bread and spread

homemade farmers bread (A) 3.00
hay butter (G) 1.50
chives spread (G) 1.50

Main Courses

THE WISHING TABLE

 **Curd gnocchi with braised Hokkaido-pumpkin** (ACGI)
sage · pine nuts · Grana Padano 13.90

Fish in its purest form in St. Peter Stiftskulinarium

Our fish are local quality products but also from the best fishing areas in Europe. Our freshwater fish grows close to the source in crystal clear water and the unique habitat of the Salzkammergut. The marine and freshwater fish are exclusively wild-caught fish. Please inquire with our service staff about the OFFERS OF THE DAY.

 **Fillet of salmon trout** (DGI)
lentils · root vegetables · fermented garlic foam 21.50

Game ragout (ACGLO)
napkin dumpling · red cabbage with apples · bacon mushrooms 24.90

Mussels in tomato and lovage sauce (ACGOR)
garlic baguette small 12.90
 large 19.40

Homemade tagliatelle with polpetti of Austrian sucking calf (ACG)
tomato sauce · basil 19.90

The Black Angus beef

This beef stands for best beef quality, which is achieved through appropriate breeding, keeping and feeding the animals, as well as stress-free slaughter. It is characterized by the dark and strong color and also the fine and ideal marbling. Despite the strong taste of the meat, it is a very tender meat. Please inquire with our service staff about the OFFERS OF THE DAY.

 **Two kinds of Black Angus beef** (GLMO)
pink roast beef · braised beef cheeks · mashed potatoes with leek · port wine shallots 28.90

