

From Austria

ALL TIME CLASSICS

‘Wiener Schnitzel’ from saddle of Salzburg sucking veal (ACG)
parsley potatoes · homemade lingonberry confit 26.90

Cordon Bleu from saddle of straw pork (ACG)
parsley potatoes · homemade lingonberry confit 18.90

Prime boiled Salzburg organic beef (ACGLM)
creamy white bread radish · cream spinach · apple horseradish · chives sauce 25.90

Desserts

SWEET TEMPTATION

Plum curd dumplings (OACG)
homemade plum stew 9.80

 St. Peter’s dark chocolate cream (OCG) 7.90

Creme brulee (CG)
sour cream-thyme ice cream 10.80

Homemade Lemon Tart (AGCH)
blueberry sorbet 9.80

Homemade apple strudel (ACGH)
vanilla ice cream or vanilla sauce 7.50

 ‘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

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 13.90
BOLLINGER Rosé 0,1l 15.40
MOET & CHANDON Imperial Brut 0,1l 12.90
MOET & CHANDON Imperial Brut Rosé 0,1l 13.90
MOET & CHANDON Ice Imperial 0,1l 15.90
LANGLOIS Crémant de Loire Blanc 0,1l 8.30
LANGLOIS Crémant de Loire Rosé 0,1l 8.90
ECKER-ECKHOF Blanc de Blancs 0,1l 7.90
TEMENT Muska.t Frizzante 0,1l 6.60
LA JARA PROSECCO Spumante 0,1l 5.95

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



VEGETARIAN



VEGAN






GLUTENFREE

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

Starters · Soups


APPETIZER

	Home pickled Ikarimi salmon <small>(DI)</small> radish · cellery · grapefruit · quinoa	small	11.70
		large	19.80
	Tartare of Simmentaler organic beef <small>(ACGLMDO)</small> quail egg · brioche · hay butter		22.90

 	Pete's burrata <small>(G)</small> tomatoes · zucchini · lime · basil		17.90
	Vitello tonnato of Salzburger prime boiled veal <small>(DGLMCO)</small> baked capers · puffed amaranth · grated smoked egg yolk		18.90

 	Pete’s burrata <small>(G)</small> tomatoes · zucchini · lime · basil		
			17.90

Vitello tonnato of Salzburger prime boiled veal <small>(DGLMCO)</small> baked capers · puffed amaranth · grated smoked egg yolk	18.90
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	Butternut squash soup <small>(GOI)</small> ginger-lemongrass espuma · pumpkin seed oil	small	6.10
		large	9.70

Homemade soup of prime beef <small>(ACGLO)</small> lovage-semolina dumpling	7.90
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Salads


CREATE YOUR FAVOURITE SALAD

Small bowl		Large bowl	
4 components	8.90	7 components	12.90

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 <small>(MO)</small>	
Ceasar dressing <small>(DM)</small>	
vinegar & oil dressing	
yoghurt dressing <small>(GO)</small>	

PIMP YOUR SALAD

Prosciutto crudo Borghetto	8.90
Burrata <small>(G)</small>	9.90
breaded fillet of chicken <small>(ACG)</small>	6.50

Bread and spread

homemade farmers bread <small>(A)</small>	3.00
hay butter <small>(G)</small>	1.50
spread of the day	1.50

Main Courses

THE WISHING TABLE

	Homemade curd gnocchi <small>(AG)</small> braised pumpkin · Grana Padano cheese	17.90
		ADD ON: corn fed chicken breast 28.50

In sage butter confited fillet of Ikejime char <small>(ODGI)</small> fennel risotto · saffron beurre blanc	33.90
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Calamari fritti <small>(RACGMO)</small> sweet potato fries · tartar sauce · aioli	18.90
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	Homemade tagliolini <small>(ACG)</small> Black autumn truffle · Grana Padano cheese	29.90
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Mussels in tomato-vermouth sauce <small>(RACGO)</small> root vegetables · lovage		small	12.80
		large	19.80

Homemade tagliatelle with polpetti of Austrian sucking calf <small>(ACGLO)</small> basil pesto		small	12.90
		large	19.80

Barbary duck breast <small>(ACGLMFO)</small> orange sauce · brioche napkin dumplings · chicory	29.90
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Saddle of venison coated with pepper and walnut <small>(AHGLOF)</small> small herb dumplings · parsnip	38.90
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Homemade tagliolini <small>(ADCGLO)</small> aglio e olio · pulpo · olives · cherry tomatoes · rocket salad	small	14.90
	large	25.90

Braised cheek from Simmental beef <small>(OFGLM)</small> polenta · autumn stewed vegetables	23.90
ADD ON: autumn truffle	36.90

