

Starters · Soups

APPETIZER

-  **Home pickled Ikarimi salmon** (DU)
buttermilk-dill · quinoa **19.50**
-  **Pete's burrata** (G)
tomatoes · zucchini · lime · basil **17.20**
-  **Butternut squash soup** (GO)
ginger-lemongrass espuma · pumpkin seed oil **8.95**

Main Courses

THE WISHING TABLE

-  **Homemade curd gnocchi** (AG)
braised pumpkin · Grana Padano cheese **16.90**
- Mussels in tomato-vermouth sauce** (RACGO)
root vegetables · lovage **19.90**
- Homemade tagliolini** (ADCGLQ)
aglio e olio · pulpo · olives · cherry tomatoes · rocket salad **25.90**

DISH OF THE DAY

Our service team will be happy to inform you about our changing daily specials.

The most beautiful Outdoor Lounge in

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 PETER

SATURDAY & SUNDAY
10 AM TO 1 PM

MEET AT PETER

Winter Lounge
WEDNESDAY - SUNDAY FROM 12 PM
PETE'S SPARKLING BAR THURSDAY - SUNDAY FROM 12PM

Desserts

SWEET TEMPTATION

- Creme brulee** (CG)
marzipan-poppy seed ice cream **10.80**

PERFECT START

- BOLLINGER Special Cuvée 0,1l **13.90**
- BOLLINGER Rosé 0,1l **15.50**

- LANGLOIS Crémant de Loire Blanc 0,1l **8.90**
- LANGLOIS Crémant de Loire Rosé 0,1l **9.50**
- TEMENT Muska.t Frizzante 0,1l **7.20**

- LA JARA PROSECCO Spumante 0,1l **6.40**

BREAD & SPREAD

- homemade farmers bread (A) **3.00**
- hay butter (G) **1.50**
- spread of the day **1.50**

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



Fondue at Peter

"Dip it like it's hot"

SPARKLE & ENJOY

3 pieces Fines de Claire oysters
cucumber · sour cream · apple ·
horseradish (AGR)
0,1l glass BOLLINGER Special Cuvée
18,90

We offer our individual fondue variations for **2 people or more.**

Probably the first fondue recipe in German comes from the cookbook of Anna Maria Gessner-Kitt from Zurich, which she wrote in 1699. Dive in and experience Salzburg's best fondue with everything that goes with it.

Whether in a hearty stock, cooked in classic sunflower oil or dipped in melt-in-the-mouth Toblerone chocolate, our products are selected daily by our regional suppliers and prepared fresh for you.

CHEESE FONDUE

"The classic" among fondues-The cheese fondue has been considered the national dish of the Swiss since the 1950s and has been "on everyone's lips" ever since. According to stories, monks were not allowed to eat solid food during Lent; by melting cheese, hunger was satisfied without breaking the fasting rule.

At the St. Peter Stiftskulinarium we melt the best of the cheese world for you: Gruyere, matured Comté and Vacherin.

FONDUE BOURGUIGNONNE

Fondue Bourguignonne = Burgundy fondue. According to legend, it originated in the monasteries of Burgundy. If you believe the legend, the monks were concerned with lost time - so they dipped small pieces of meat directly into the hot oil.

FONDUE CHINOISE

The broth fondue originates from Asia, hence the name "Chinese Fondue or Fondue Chinoise".

Cheese fondue

Cheese fondue classic (AG)

baguette bread · brown bread · pear · grapes · potatoes

28.90 PER PERSON

Cheese fondue refined with Champagne (AG)

baguette bread · brown bread · pear · grapes · potatoes

33.90 PER PERSON

Cheese fondue with white wine and black winter truffle (AG)

Baguette bread · brown bread · pear · grapes · potatoes

38.90 PER PERSON

FINES DE CLAIRE OYSTERS

cucumber · sour cream · apple ·
horseradish (AGR)
1 piece 2,50
from 3 pieces 2.25/pc.
from 6 pieces 2.00/pc.

CREATE YOUR FAVOURITE FONDUE

Our meat, fish and vegetarian FONDUE AT PETER consists of a "base" and the main components selected by you in addition, according to your desire and preference.

Meat fondue (AG)

CHINOISE or BOURGUIGNONNE 13.50 PER PERSON

BASICS:

4 sauces of your choice included
lettuce with vegetables and our homemade Italian dressing
garlic bread

ADD YOUR FAVOURITE MEAT MIX & MATCH PER 100 GRAM

Simmental fillet of beef	18.50 / 100GR.	cornfed chicken breast	4.90 / 100GR.
beef loin Japanese Wagyu	90.00 / 100GR	Duroc pork tenderloin	5.90 / 100GR.
fillet of Salzburg milk-fed calf	13.90 / 100GR.		

Hot Pot Asia Style (FL)

vegetable soup 14.50 PER PERSON

BASIS:

4 sauces of your choice included
lettuce with vegetables and our homemade Italian dressing
Pak choi · brown champignons · white cabbage · rice noodles

ADD YOUR FAVOURITE MEAT MIX & MATCH PER 100 GRAM

Simmental fillet of beef	23.50 / 100GR.	cornfed chicken breast	4.90 / 100GR.
beef loin Japanese Wagyu	90.00 / 100GR.	Duroc pork tenderloin	6.60 / 100GR.
fillet of Salzburg milk-fed calf	14.50 / 100GR.	poached egg	2.00 / PIECE
prawns	13.50 / 100GR.		

PIMP YOUR FONDUE
french fries
sweet potato fries
rosemary potatoes
PER PORTION 5.00

UNSERE SAUCEN
Salsa verde, chives
BBQ asian, sesame
aioli, sambal oelek
(DARCFMN)
PER PORTION 3.00

Chocolate fondue

Toblerone fondue (DL)

grape · strawberry · banana · pineapple · marshmallow 13.90 PER PERSON

