

## From Austria

### ALL TIME CLASSICS

**‘Wiener Schnitzel’ from saddle of Salzburg sucking veal** (ACG)  
parsley potatoes · homemade lingonberry confit **29.50**

**Prime boiled Salzburg organic beef** (ACGLM)  
creamy white bread radish · cream spinach · apple horseradish · chives sauce **27.90**

## Desserts

### SWEET TEMPTATION

**Rhubarb soup** (OACG)  
strawberry sorbet **12.50**

 **St. Peter’s dark chocolate cream** (CG) **6.90**

**Creme brulee** (CG)  
homemade ice cream **11.80**

**Homemade Lemon Tart** (AGCH)  
fruit sorbet **11.90**

**Homemade apple strudel** (ACGH)  
vanilla ice cream or vanilla sauce **6.90**

 **‘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

## 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 PETER  
ALSO VEGETARIAN AND VEGAN  
SATURDAY AND SUNDAY  
10AM TO 1PM

MEET AT PETER  
SALZBURG`S AFTER WORK  
THE PERFECT FINALE

### 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 Muskat Frizzante 0,1l **7.20**

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

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** <sup>(DU)</sup>  
 buttermilk-dill · quinoa · pomelosmall 11.70  
 large 19.90

**Tartare of Simmentaler organic beef** <sup>(ACGLMDO)</sup>  
 quail egg · olive caper chip · brioche · butter truffle cream 24.90

 **Pete's burrata** <sup>(G)</sup>  
 tomatoes · zucchini · lime · basil 18.50

**Vitello tonnato of Salzburger prime boiled veal** <sup>(DGLMCO)</sup>  
 orange fillet · puffed amaranth · grated smoked egg yolk 18.90

**Homemade soup of prime beef** <sup>(ACGLQ)</sup>  
 herb frittata roulade 8.40

## Salads


### CREATE YOUR FAVOURITE SALAD

<b>Small bowl</b>		<b>Large bowl</b>	
4 components	9.50	7 components	13.90

#### 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 <sup>(MO)</sup>  
 Caesar dressing <sup>(DM)</sup>  
 vinegar & oil dressing  
 yoghurt dressing <sup>(GO)</sup>

#### PIMP YOUR SALAD

Prosciutto crudo Borghetto 9.50  
 Burrata <sup>(G)</sup> 10.90  
 breaded fillet of chicken <sup>(ACG)</sup> 7.50

### SPARKLE & ENJOY

3 pieces Fines de Claire oysters  
 cucumber · sour cream · apple ·  
 horseradish <sup>(AGR)</sup>  
 0,11 glass BOLLINGER Special Cuvée  
 18.90

### FINES DE CLAIRE OYSTERS

cucumber · sour cream · apple ·  
 horseradish <sup>(AGR)</sup>  
 1 piece 2.50  
 from 3 pieces 2.25/pc.  
 from 6 pieces 2.00/pc.

# Main Courses

## THE WISHING TABLE

 **Homemade curd gnocchi** <sup>(AG)</sup>  
 artichoke-lemon-parsley 18.90  
 ADD ON: corn fed chicken breast 29.50

**Confited fillet of char** <sup>(ODGI)</sup>  
 champgne risotto · Bourbon vanilla beurre blanc 34.90

**Calamari fritti** <sup>(RACGMO)</sup>  
 sweet potato fries · tartar sauce · aioli 19.50

 **Homemade tagliolini** <sup>(ACG)</sup>  
 shrimp · pulpo · cocktail tomatoes · rocket 27.90

**Mussels in tomato-vermouth sauce** <sup>(RACGO)</sup>  
 root vegetables · lovage    small 11.80  
    large 19.90

**Homemade tagliatelle with polpetti of Austrian sucking calf** <sup>(ACGLQ)</sup>  
 basil pesto    small 12.90  
    large 23.80

**Duck breast of the female Barbary** <sup>(ACGLMFO)</sup>  
 duck jus · Brioche pot dumplings · spring leeks 31.90

**Tagliata of Simmental Saddle of Beef** <sup>(ACG)</sup>  
 cocktail tomatoes · rocket-rosemary potatoes · Grana Padana 36,50

**Roast rack of lamb** <sup>(AHGLOF)</sup>  
 fennel · aubergine · rosemary potato 39.90

**Homemade tagliolini** <sup>(ADCGLQ)</sup>  
 black summer truffle · Grana Padano 31.90

### DISH OF THE DAY

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

### BREAD & SPREAD

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

