From Austria

ALL TIME CLASSICS

‘Wiener Schnitzel’ from Salzburg sucking veal (ACG)
parsley potatoes · homemade lingonberry confit 32.80

Prime boiled Salzburg organic beef (ACGLM)
creamy white bread radish · cream spinach · apple horseradish
chives sauce 29.90

Desserts

SWEET TEMPTATION

Curd dumplings (ACG)
plum preserve 13.90

St. Peter’s dark chocolate cream (CG) 8.20

Crème Brûlée (CG)
homemade ice cream 13.20

Homemade lemon tart (ACGH)
seasonal fruit sorbet 13.20

Homemade apple strudel (ACGH)
vanilla ice cream or vanilla sauce 8.20

‘Salzburger Nockerl’ (ACGO)
lingonberry cream 23.10
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 €URO
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

peter eat, drink & enjoy

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* 14.90
BOLLINGER Rosé *0,1l* 16.90
LANGLOIS Crémant de Loire Blanc *0,1l* 9.30
LANGLOIS Crémant de Loire Rosé *0,1l* 9.90

TEMENT Muska.t Frizzante *0,1l* 8.50
ECKER-ECKHOF Blanc de Blancs Brut *0,1l* 8.95

Starters · Soups

APPETIZER

Home pickled Ikarimi salmon (DL)
pear · pumpkin · black tea 22.20

Tartare of Simmental organic beef (ACGLMDO)
olive caper chip · truffle cream · butter 26.90

Pete's burrata (G)
different tomatoes · zucchini · lime · basil 19.90

Vitello tonnato of Salzburg prime boiled veal (DGLMCO)
orange fillet · puffed amaranth · grated smoked egg yolk 23.20

Homemade soup of prime beef (ACGLO)
herbal pancake roulade 9.20

Foam soup of carrots (FL)
coconut · ginger 11.20

SPARKLE & ENJOY

3 pieces Fines de Claire oysters
cucumber · sour cream · apple · horseradish (AGR)
0.1l glass BOLLINGER Special Cuvée 23.40

FINES DE CLAIRE OYSTERS

cucumber · sour cream · apple · horseradish (AGR)
1 piece 4.00
from 3 pieces 3.75/pc.
from 6 pieces 3.50/pc.

Salads

CREATE YOUR FAVOURITE SALAD

Small bowl 4 components 11.20

Large bowl 7 components 16.20

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	12.20
Burrata (G)	12.20
breaded fillet of chicken (ACG)	9.80

Main Courses

THE WISHING TABLE

Homemade curd gnocchi (ACG)
braised hokkaido pumpkin · Grana Padano 22.20

Confited fillet of char (ACDGLO)
autumn vegetables · Fregola Sarda · Beurre-Blanc 36.20

Saffron risotto (ADGOR)
fried calamaretti 29.90

Shrimp-octopu-mussels (ABCGLRO)
homemade pasta · Aglio e Olio · olives · tomatoes · rocket salad 30.10

Mussels in tomato-vermouth sauce (ACGRO)
root vegetables · lovage 22.20

Homemade tagliolini (AHGLOF)
black autumn truffle · Grana Padano 37.20

Breast of female Barbary duck (ACGLMFO)
duck jus · cous cous · spring onion 34.20

Braised cheeks of Simmental beef (ACGLMFO)
polenta · autumn vegetables 29.80
OPTIONAL with black autumn truffle 46.20

Pink roast saddle of venison (HGLO)
parsley root · bacon cabbage sprouts 44.90

Artichoke Wellington (AF)
sauted autumn mushrooms · pomegranate 29.20

BREAD & SPREAD

homemade farmers bread	(A)	4.90
hay butter	(G)	3.50
spread of the day		3.50

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