

## From Austria

### ALL TIME CLASSICS

**'Wiener Schnitzel' from Salzburg sucking veal** (ACG)  
parsley potatoes 29.90

**Homemade cranberry confit** (C) 3.90

**Prime boiled Salzburg organic beef** (ACGLM)  
creamy white bread radish · cream spinach · apple horseradish  
chives sauce 30.10

## Desserts

### SWEET TEMPTATION

**Funnel cake** (ACGO)  
plum preserve · vanilla ice cream 14.20

 **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)  
cranberry 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 PRICES 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 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** (DI) 22.20  
pear · pumpkin · black tea

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

 **Pete's burrata** (G) 19.90  
selection of tomatoes · zucchini · lime · basil

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

**Homemade soup of prime beef** (ACGLO) 9.20  
Austrian cheese dumplings

 **Foam soup of muscat pumpkin** (GOF) 11.20  
ginger & lemongrass foam · seed oil

### 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) 22.20  
braised hokkaido pumpkin · Grana Padano

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

**Saffron risotto** (ADGOR) 29.90  
fried calamaretti

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

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

 **Homemade tagliolini** (AHGLO) 37.20  
black autumn truffle · Grana Padano

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

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

**Ragout of local game** (ACGLO) 31.80  
herbal curd bread dumplings · forest mushrooms

 **Artichoke Wellington** (AF) 29.20  
sauteed autumn mushrooms · pomegranate

### BREAD & SPREAD

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

