

From Austria

ALL TIME CLASSICS

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

Homemade cranberry confit (O) 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 · ice cream 14.20

 **Forest honey parfait** (CGHO)
kumquats 15.20

 **Crème Brûlée** (CG)
gingerbread ice cream 14.20

Homemade lemon tart (ACGHO)
orange punch sorbet 14.20

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 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

Eat, Drink & Enjoy at Pete's

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"

WINTERWONDERLAND

MONDAY TO THURSDAY 4PM TO 10PM
FRIDAY 2PM TO 11PM
SATURDAY AND SUNDAY 11AM TO 11PM

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)
radish · celery · baked apple · quinoa **22.20**

Tartare of Simmental organic beef (ACGLM)
quail egg · mustard butter **27.20**

 **Red beet** (CGO)
cream of sour cream & horseradish · blackberry **20.20**
With this dish there is the possibility of a VEGAN alternative.

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

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

 **Foam soup of muscat pumpkin** (GOF)
ginger & lemongrass foam · seed oil **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		Large bowl	
4 components	11.20	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 (ACDGL)
winter vegetables · Fregola Sarda · Beurre-Blanc **36.20**

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

Shrimp-octopus-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 winter truffle · Grana Padano **42.20**

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

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

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

 **Artichoke Wellington** (AF)
ragout of red beet **29.20**

BREAD & SPREAD

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

