

## 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

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

**Homemade lemon tart** (ACGHO)  
fruit sorbet 14.90

**Homemade apple strudel** (ACGH)  
vanilla ice cream or vanilla sauce 8.90

**‘Salzburger Nockerl’** (ACGO)  
cranberry cream 24.90  
*preparation time 25 minutes*

 **Exquisit cheese from Salzburg’s cheese deli “Kaslöchl”** (G)  
please, choose from our cheese menu

*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“*

### BRUNCH AT PETE’S

SATURDAY & SUNDAY  
10AM TO 1PM

### 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

 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



# Starters · Soups

## APPETIZER

-  **Home pickled Ikarimi salmon** (DI)  
 radish · celery · 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** (ACGLQ)  
 Austrian cheese dumplings **9.70**
  
-  **Foam soup of muscat pumpkin** (GOF)  
 ginger & lemongrass foam · seed oil **11.50**

# Salads


## CREATE YOUR FAVOURITE SALAD

- |                   |              |                   |              |
|-------------------|--------------|-------------------|--------------|
| <b>Small bowl</b> |              | <b>Large bowl</b> |              |
| 4 components      | <b>11.90</b> | 7 components      | <b>16.20</b> |

### 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**
- breaded fillet of chicken (ACG) **9.80**

# Main Courses

## THE WISHING TABLE

-  **Homemade curd gnocchi** (ACG)  
 braised muscat pumpkin · Grana Padano **22.20**
  
- Confited fillet of char** (ACDGLO)  
 winter vegetables · Fregola Sarda · Beurre-Blanc **37.20**
  
- Saffron risotto** (ADGOR)  
 fried calamaretti **29.90**
  
- Shrimp-octopus-mussels** (ABCGLRO)  
 homemade pasta · Aglio e Olio · olives · tomatoes · rocket salad **32.10**
  
-  **Homemade tagliolini** (AHGLOP)  
 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 venison** (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**

