

From Austria

ALL TIME CLASSICS

‘Wiener Schnitzel’ from saddle of Salzburg suckling veal (ACG)
parsley potatoes 33.90

Homemade cranberry confit (O) 4.20

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

Desserts

SWEET TEMPTATION

Crème Brûlée St. Peters (ACG)
malt · rosemary · sherbet of the day 12.90

White nougat parfait (ACGH)
Baklava · rhubarb 13.90

Homemade apple strudel (ACGH)
vanilla ice cream or vanilla sauce 7.90

🌿 ‘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

LATER AT PETE’S

FRIDAY & SATURDAY

FROM 6PM

Good vibes only

PERFECT START

BOLLINGER Special Cuvée 0,1l 15.90

BOLLINGER Rosé 0,1l 18.90

LANGLOIS Crémant de Loire Blanc 0,1l 9.90

LANGLOIS Crémant de Loire Rosé 0,1l 10.90

TEMENT Muska.t Frizzante 0,1l 9.20

ECKER-ECKHOF Blanc de Blancs Brut 0,1l 9.90

🥕 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

 **Blue cheese from the Ettenau mountain goat** (ACGH)

pecan · quince · wild herbs salad

24.90

Yellowfin Tuna tartare (ACDGFH)

avocado · mango · cucumber foam · fried chicory

26.80

 **Vitello Gabello** (BCGL)

calf · wild caught red shrimp · yuzu

25.90

 **Foam soup of the asparagus**

cashew butter · avocado espuma (FH) 12.20

OPTIONALLY WITH: pan-fried sea scallop (FHR) 18.20

Homemade soup of prime beef (ACGL)

Wild garlic dumplings

8.90

Salads

 

CREATE YOUR FAVOURITE SALAD

Small bowl

4 components

9.90

Large bowl

7 components

15.20

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 10.20

breaded fillet of chicken (ACG) 9.20

Main Courses

BREAD & BUTTER

homemade farmers bread with
butter of the day (AG) 8.00

THE WISHING TABLE

 **Homemade curd gnocchi** (ACG)

Taleggio · mini spinach · pear

19.20

Fried whole trout (ACDG)

parsley potatoes

22.90

Veal goulash (ACGO)

spinach spaetzle · beech mushrooms · sauce *smetana*

26.80

 **Austrian cheese dumplings** (ACGMO)

Baby Leaf · raspberry · orange mustard sabayon

18.20

 **Homemade tagliolini *al Pesto e asparago*** (AH)

basil · green asparagus · sun-dried tomatoes 21.90

 With this dish there is the possibility of a VEGAN alternative.

Mussels in tomato-vermouth sauce (ACGRO)

root vegetables · lovage

19.90

Gratinated saddle of the local lamb (ACGO)

pearl barley risotto · snap peas · balsamic cherries

37.20

Piccata of corn-fed chicken (ACGO)

Tonka bean polenta · Sriracha paprika confit · bacon foam

23.70

 **White asparagus**

 parsley potatoes · hollandaise sauce (CGO) 25.20

parsley potatoes · hollandaise sauce · marinated Ikarimi salmon (CDGO) 39.90

parsley potatoes · hollandaise sauce · fillet of Salzburg milk-fed calf (CGO) 55.20

parsley potatoes · hollandaise sauce · prosciutto *San Daniele* (CGO) 35.10

