

St. Peter *Steak Specialties*

Committed to the best products, we offer you
a premium selection of beef
at the St. Peter Stiftskulinarium.

In addition to various cuts from the Austrian
Simmentaler organic calf and the US Black Angus
you find the exclusive Wagyu beef on our menu.

Every steak is unique!

If you have any questions about our steak specialties,
please contact our service staff.

Steak Specialties

Special Cuts

CHATEAUBRIAND

Double steak from the center of the fillet. The name comes from the French writer and politician François-René de Chateaubriand (1768–1848) back. Classic served from 350 grams.

Black Angus	00.43 PER 1GR
Simmental calf	00.33 PER 1GR

RIB EYE

The rib eye, or entrecôte (French: entre = between, côte = rib), comes from the front of the beef. The clearly visible grease eye is characteristic.

Black Angus	00.33 PER 1GR
Simmental calf	00.23 PER 1GR

BEIRIED

Beiried, as the Austrian name for roast beef, is a section of the back of beef. A clearly visible layer of fat and tissue protects against drying out during frying and makes the steak particularly tender.

Wagyu	00.94 PRO 1GR
meat class A4, corresponding to a BMS 5 to 6	
offer subject to availability	

We serve our steaks with rosemary potatoes, seasonal grilled vegetables ^(U) and homemade hollandaise sauce ^(GM).

Please inform our service staff about the desired cooking point of your steak. The Wagyu beef is served “rare” or “medium rare”.

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

Black Angus USA


This beef stands for an exceptional quality, which is achieved through species-appropriate rearing, keeping and feeding of the animals, as well as stress-free slaughter. The Black Angus is characterized by the dark and strong color, as well as a fine and ideal marbling. Despite the strong taste, it is very tender and fine-grained.

Simmentaler calf Austria

The "Simmental", the real home of this breed, is located in Switzerland in the Bernese Oberland. Bred there, already around 1,400 years ago, the first Simmental cattle did not come to Austria until 1830. In particular, the meat of the Austrian veal from organic rearing, easily ranks alongside award-winning breeds from the USA and Australia. The prerequisite for optimal meat quality at the "Simmentaler" is, of course, in addition to the correct fattening, appropriate meat maturation.

The quality of beef is, among other, determined using the so-called “Beef Marbling Score” (BMS), based on a scale from 1 to a maximum of 12. Very good conventional cattle breeds achieve a score of two.

The production classifications are A, B and C. In addition, the meat is rated in quality levels (from 1-5). These levels take into account the degree of marbling, color & shine, firmness, meat & fiber density and ultimately the color, appearance & quality of the fat.



Wagyu Japan

"Wagyu", literally translated simply "Japanese cattle", refers to several cattle breeds of Japanese origin. Wagyu beef is one of the superlatives of delicacies. The peculiarity of these indigenous races lies in the even fat marbling in the muscle meat, which also defines the special, nutty taste and makes the meat particularly tender.