

Austrian Classics

HEARTY & FORTIFYING

Wiener Schnitzel of milk-fed Salzburg veal saddle (A,C)

Parsley potatoes 33,90

Cranberries (O) 3,90

Austrian cranberries, also known as foxberries or cowberries, stewed in exquisite wines and ports. Made according to a secret Haslauer family recipe!

“Tafelspitz” boiled organic Salzburg beef in a copper pan (A,C,G,U)

Thick bread sauce & horseradish · Creamed spinach · Apple horseradish · Chive sauce 31,90

Desserts

SWEET & TEMPTING

Maracuja Crème Bruleé (C,G,O)

Mango ragout 14,90

Two kinds of curd (A,C,G,O)

Raspberries · jellied Champagne · Elderberry soup 14,90

Pete's Duet from Strawberry and Rhubarb 12,90 (A,C,G,H,O)

Homemade apple strudel (A,C,G,H)

Vanilla ice cream or vanilla sauce 7,90

Salzburger Nockerl (A,C,G,O)

Grant'n whipped cream 24,90

Preparation time 25 minutes

Exquisite Kaslöchl deli cheeses (G)

Please select from our cheese menu

COFFEE & TEA

Experience the world of coffee in every cup - our diverse range of coffee and tea, perfectly prepared for your unique taste.

SWEET & NAUGHTY

Your sweet ending – Our sweet wines bring the perfect finish to every occasion.

Eat, drink & enjoy at Peter

Good vibes only

SPARKLING 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 Muskat Frizzante 0,1l 9,20

KALLFELZ Riesling Sekt 0,1l 9,90

Pete's Cocktails

SPRITZ MODERN

Everybody's Darling 0,175l 10,90

Chandon Garden Spritz · Vermouth Bianco · Hibiscus tea · Acid variation · Simple Syrup

Pete's Aperol 0,15l 10,90

Aperol · Belvedere Pure Vodka · Mandarin puree · Monin vanilla syrup · Chandon Garden Spritz · Acid variation

Grapefruitcello Spritz 0,185l 11,90

Grapefruit · Prosecco · Organics Bitter Lemon

NO ALCOHOL CRAFT COCKTAIL

Raspberry Kiss 10,50

Raspberry puree · Organics Bitter Lemon · Monin chocolate syrup · soda water

Exotic 10,90

Pineapple juice · banana juice · grape juice · acid variation

CRAFT COCKTAIL

Raspberry Margarita 13,90

Espolon Tequila Blanco · Cointreau · lime juice · Agave nectar · raspberry puree

French 75 13,90

The Botanist Gin · lemon juice · sugar · Prosecco

Whiskey Mule 12,80

Jim Beam Bourbon Whiskey · Organics Ginger Beer · lime juice

Negroni 13,90

Hendricks Gin · Campari · Sweet Vermouth

Green Tea Rocks 13,90

Jameson Irish Whiskey · Peachtree liquor · lemon juice · sugar · Organics Easy Lemon

DEAR GUEST! ON REQUEST, INFORMATION ABOUT INGREDIENTS IN OUR DISHES THAT MAY CAUSE ALLERGIES OR INTOLERANCES CAN BE OBTAINED FROM OUR SERVICE STAFF. THE PRICES STATED ARE IN EUROS AND INCLUDE STATUTORY VALUE ADDED TAX. TIPS ARE NOT INCLUDED.

ALLERGEN INFORMATION ACCORDING TO CODEX RECOMMENDATIONS **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** Lupins **R** Molluscs



Starters · Soups

APPETISERS

Ceviche Pina Colada ^(D)
Cod · Pineapple · Coconut **26,90**

 **Pete's Burrata** ^(G)
Colorful tomatoes · Zucchini · Lime **21,20**

Marinated Tuna ^(ADGOM)
Cucumber vinaigrette · Eggplant confit **28,90**

Tartare from Simmental organic beef fillet ^(ACOM)
Truffle scrambled eggs · Cajun emulsion **28,90**

 **Tomato - Apple cream soup** ^(O)
Basil sorbet **11,90**

Homemade boiled beef soup ^(ACGI)
Wild garlic slices **9,90**

DIFFERENT EVERY DAY

Our service staff will be happy to recommend our dish of the day.



OUR ROOMS – YOUR DREAMS

Be inspired by the versatility of our event rooms and realise your personal events. With our unique service, every event becomes an unforgettable experience!

Salads

CREATE YOUR SALAD


Small salad
4 ingredients **12,50**

Large salad
7 ingredients **16,80**

FAVOURITE SALADS INGREDIENTS...

Romaine lettuce	Radish	Orange fillet	Feta cheese
Arugula salad	Bean sprouts	Cucumbers	Olives
Lamb' lettuce	Avocado cream	Nuts	Braised cocktail tomatoes

FAVOURITE DRESSINGS

 Pumpkinseed oil dressing ^(CO)
Caesar dressing ^(CDMO)
Italian dressing ^(CMO)

SALAD ADD-ONS

Prosciutto Crudo Borghetto (salt-cured ham) **10,20**
Baked fillet of corn-fed chicken ^(ACG) **9,20**

DRESSING EXCLUSIVE

Olive oil Comincioli Leccino by the Veronelli method · Aceto Balsamico di Modena · Primal crystal salt · Red Kampot pepper **4,95**

Main courses

MAIN DISHES

Roasted calf's liver ^(AGLO)
Roasted onion mash · apple · Madeira glace **27,90**


Pink roasted saddle of lamb ^(ACGO)
Goose liver praline · Fried polenta · Sour cherry and rosemary confit **37,90**

Pulpo meets Guanciaie ^(AGOR)
Octopus · Truffled fregola sarda · Bimi · saffron foam **37,70**


 **Whole fried golden trout** ^(DGO)
With parsley potatoes **39,80**


Pete's Mussels ^(GLOR)
Tomato · Feta · Ouzo **19,90**

Chicken Piccata ^(ACGO)
Tonka bean polenta · Sriracha paprika confit · Bacon espuma **27,90**

 **Green and white 'Marchfeld' asparagus** ^(CO)
Sauce Hollandaise · potatoes **27,20**
OR
Prosciutto · Sauce Hollandaise · potatoes **38,20**

 **Spaghetti „al Pesto di asparagi“** ^(AH)
Basil · Green asparagus · Dried tomatoes **22,90**

 There is the possibility of a VEGAN alternative to this dish

 **Homemade tagliolini with black truffle** ^(ACG)
Grana Padano **32,90**

BREAD & BUTTER

Fresh home-baked bread with soft salted caramel butter, served in the unique atmosphere of Europe's oldest restaurant.

^(AG)
€6 PER PERSON
MANDATORY FROM 16:00

BRUNCH AT PETER'S

Saturday - Sunday
10AM – 1PM

LATER AT PETER'S

Always on Thursdays
from 02.05.2024
Cool drinks, culinary delights
GOOD VIBES ONLY!

