

## Austrian Classics

### HEARTY & FORTIFYING

**Wiener Schnitzel of milk-fed Salzburg veal saddle** (ACGU)  
parsley potatoes 33,90

**Cordon Bleu of organic pork loin** (ACGU)  
parsley potatoes 28,90

 **Cranberries** (O) 3,90

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

**“Tafelspitz” boiled organic Salzburg beef in a copper pan** (AGU)  
thick bread sauce & horseradish · creamed spinach · apple horseradish · chive sauce 32,90

## Desserts

### SWEET & TEMPTING

 **Crème Brûlée from the Madagascar vanilla** (CG)  
Amalfi-lemon sorbet 15,90

**Curd cheese nougat dumplings** (ACG)  
strawberry and rhubarb ragout · sour cream ice cream 14,90

 **Vegan semolina flummery** (A)  
marinated strawberries 12,90

**Homemade apple strudel** (ACEGH)  
vanilla ice cream or vanilla sauce 7,90

**Salzburger Nockerl** (CGO)  
Grant'n whipped cream 24,90  
*preparation time 25 minutes*

 **Exquisite Kaslöchl deli cheeses** (G)  
variations of soft cheese · blue cheese · hard cheese 18,90

### 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 Muskateller Frizzante 0,1l 9,20

### 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

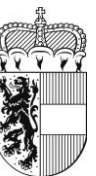
**Green Tea Rocks** 13,90  
Jameson Irish Whiskey · Peachtree liquor · lemon juice · sugar · Organics Easy Lemon

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

## APPETIZERS

 **Carpaccio of Simmental organic beef fillet** (EFNO)  
pickled mushrooms · Pecorino 28,90

  **Two kinds of green and white asparagus** (F)  
pickled cantaloupe melon 20,90

**Variation of salmon trout** (DF)  
avocado cream · mango chutney 28,90

  **Carrot and coconut soup** (G)  
raspberry sorbet 14,90



**Homemade boiled beef soup** (ACGL)  
wild garlic dumpling · root vegetables · chives 13,90

# Salads





## ORDER YOUR FAVORITE SALAD

**Small salad** 12,50      **Large salad** 16,80  
spring-like leaf and bitter lettuce · pickled rhubarb · avocado · raw vegetables · blackberries · tomatoes · radishes · cucumbers

### ADD YOUR FAVOURITE DRESSINGS

 Sesame dressing (CLNO)  
Caesar dressing (COMDGL)  
 Balsamic truffle dressing (LMO)  
Passion fruit dressing (COLGN)

### PIMP YOUR SALAD

 Prosciutto Crudo Borghetto (salt-cured ham) 10,20  
Crispy fillet of corn-fed chicken (ACG) 9,20  
 Crispy king prawn (ABC) 9,90  
  Goat's cream cheese (G) 9,90

### DRESSING EXCLUSIVE

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

# Main courses

## SET THE TABLE


**Pete's roast beef with onions** (AGLO)  
bacon beans · mashed potatoes 38,90

**Pink roasted rack of lamb** (ACGLO)  
dried fruit paunches · mediterranean vegetables 42,90

**Glazed pasture duck breast** (AGLO)  
rolled barley risotto with calamansi and green asparagus · cantaloupe melon · puffed quinoa 38,60

**Pink roasted fillet of Salzburg milk-fed veal** (ACL)  
morel cream · wild garlic gnocchi · asparagus 44,90

**Glazed calf's liver** (GLO)  
mashed potatoes · apple slices · red wine jus 28,60

 **Poached char fillet** (DLO)  
white asparagus · tomato-elderflower stock · Gin foam 38,90

**Pete's sea mussels** (AFLRO)  
kefir lime leaves · Asian broth · coriander · wasabi-garlic bread 24,90

  **Wild garlic risotto** (GLO)  
white asparagus · sour cream mousse 27,90

  **Ricotta gnocchi** (ACG)  
morel · green asparagus 28,20

## GIVING THE GIFT OF PLEASURE

The ideal gift for connoisseurs.  
For art in a glass and poetry on a plate.

GOOD VIBES ONLY!

## BREAD & BUTTER

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

6,00 PER PERSON  
MANDATORY FROM 17:00

## 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!

