

## Austrian Classics

### HEARTY & FORTIFYING

#### Wiener Schnitzel of milk-fed Salzburg veal saddle (A C G U)

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

#### Calamansi Crème Brûlée (C G)

Valrhona milk chocolate ice cream - Fleur de Sel 15,90

#### Curd cheese semolina dumplings (A C G O)

Butter crumbs · Blueberry roaster · Buttermilk & lime leaves ice cream 14,90

#### Valrhona chocolate cake (A C G O)

Pineapple · Coriander · Coconut 15,90

#### 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 Muskateller 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


-  **Carpaccio of king prawns** (BDENGL)  
Tomato daschi · Horseradish · Beet **29,90**
-   **Pete's Burrata** (GL)  
Dried cherry tomatoes · Dates · Pickled pumpkin · Puffed quinoa **21,20**
- Two kinds of tuna** (ACDLN)  
Asia Mayo · Avocado · Winter radish · Wasabitopiko **28,90**
- Pete's Vitello Tonnato** (CDGLM)  
Sous Vide veal · Tuna · Braised onion & pear **24,90**
-   **Carrot-Coconut-Ginger soup** (NLO)  
Oranges · Tamarillo sorbet **14,90**
- Homemade boiled beef soup** (GAL)  
Truffled semolina dumplings · Root vegetables · Chives **11,90**

# Salads

## ORDER YOUR FAVORITE SALAD

- Small salad** **12,50** **Large salad** **16,80**  
autumn leaf and bitter lettuce with pickled peach, avocado, raw vegetables, tomatoes, radishes and cucumbers      blackberries,

## 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**  
Baked fillet of corn-fed chicken (ACG) **9,20**  
Crispy king prawn (ABQ) **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**

## OYSTERS

### Gillardeau No. 1

- 1 piece** 8,00 *per piece*  
**6 piece** 7,75 *per piece*  
**12 piece** 7,50 *per piece*

### Fine de Claire No. 2

- 1 piece** 4,00 *per piece*  
**6 piece** 3,75 *per piece*  
**12 piece** 3,50 *per piece*

## Topping of choice


**Natural**  
Lemon

**Pete's Style**  
Apple · Gin · Cucumber

**Special**  
Ponzu · Ikura Caviar · Chives

# Main courses

## MAIN DISHES

- Pete's roast beef with onions** (AGLO)  
Bacon beans · Mashed potatoes **37,90**
- Pink roasted saddle of venison** (GLO)  
Parsnip puree · Pear · Black walnuts · Curry jus **37,20**
-  **Scallop meets Salsiccia** (RGLOM)  
Pea puree · Red onion marmalade · Caramelized fig · Mignonette sauce **39,70**
- Monkfish saltimbocca** (ACDGLNO)  
Hokkaido pumpkin · Beech mushrooms · Fried curd gnocchi **38,80**
- Pete's Mussels** (ADLNOR)  
Kefir lime leaves · Asian broth · Coriander - wasabi garlic bread **23,90**
- Chicken Piccata** (ACGO)  
Calamarata · Melted honey cherry tomatoes · Pecorino basil espuma **28,90**

-  **Blackberry risotto** (OLG)  
Buttermilk · Parmesan chip **24,90**

-  **Orecchiette** (ACLIP)  
Artichoke · Tomato · Olive · Straciatella **28,20**

-  **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

## 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!

## GIVING THE GIFT OF PLEASURE

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

GOOD VIBES ONLY!

