



**THE
PLACE *of*
EGG-CITING
TIMES**

EASTER MENU IN SALZBURG

StPeter

STIFTSKULINARIUM

+43 662 84 12 68-0

EGG-CITING MENU

PETE'S PINK-ROASTED ROAST BEEF

OXTAIL CONSOMMÉ

Cheese Dumpling

PAN-SEARED PIKE-PERCH FILLET

Artichokes | Sautéed Lettuce | Port Wine & Verjuice Reduction

TWO PREPARATIONS OF ORGANIC TAUERN LAMB

Leg and Osso Bucco | Tomato Polenta | Broad Beans

QUARK-NOUGAT DUMPLING

Rhubarb | Pistachio Ice Cream

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VEGAN EGG-CITING MENU

BEETROOT | APPLE | CELERY | HORSERADISH

CARROT & GINGER SOUP

Raspberry Sorbet

VEGAN RISOTTO

Artichoke | Sautéed Lettuce

VEGAN "QUEEN" PASTRY

Morels | Green Asparagus | Alpine Herbs

CHILLED CHAMPAGNE SOUP

Rhubarb | Buckwheat Crumble

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EGG-CITING MENU

4 COURSES	€ 109,-
4 COURSES VEGAN (without intermediate course)	€ 95,-
5 COURSES	€ 129,-
5 COURSES VEGAN	€ 109,-
COVER CHARGE	€ 6,-

book now!

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