

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

Crème Brûlée from the blood orange (C G)

milk chocolate ice cream · Fleur de Sel 15,90

Curd cheese nougat dumplings (A C G H O)

pickled mandarins · sour cream ice cream 14,90

Vegan panna cotta from the tonka bean (O)

blueberry roaster 12,90

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

 **Pete's Beef Tatare** (CFG L M N)
quail egg · miso · truffle · potato chips 29,90

  **Red beet** (O N F)
raspberries · cashew cream · tom kha gai espuma 20,90

Variation of salmon trout (A C D L N)
avocado cream · mango chutney 28,90

  **Pumpkin and orange soup** (L O)
coconut espuma 14,90



Homemade boiled beef soup (G L)
truffled semolina dumplings · root vegetables · chives 13,90

Salads

ORDER YOUR FAVORITE SALAD

Small salad 12,50 **Large salad** 16,80
winter leaf and bitter lettuce · pickled plum · avocado · raw vegetables · blackberries · tomatoes · radishes · cucumbers

ADD YOUR FAVOURITE DRESSINGS

 Sesame dressing (C L N O)
Caesar dressing (C O M D G L)
 Balsamic truffle dressing (L M O)
Passion fruit dressing (C O L G N)

PIMP YOUR SALAD

Prosciutto Crudo Borghetto (salt-cured ham) 10,20
Crispy fillet of corn-fed chicken (A C G) 9,20
Crispy king prawn (A B C) 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

MAIN DISHES

Pete's roast beef with onions (A G L O)
bacon beans · mashed potatoes 38,90

Pink roasted rack of lamb (A C G L O)
artichoke-tomato-olive ragout · dried fruit paunches · pine nut-balsamic jus 42,60

 **Tagliata of flap steak** (G L)
rocket · rosemary potatoes · stewed tomatoes · parmesan cheese 29,90

Pike perch fillet fried on the skin (A C G L O)
pumpkin gnocchi · leek vegetables · onion and orange marmalade · lime foam 38,90

Pink roasted fillet of Salzburg milk-fed veal (A C G O)
morel cream · baby vegetables · duchess potatoes 43,90

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

 **Glazed pasture duck breast** (P G L N O)
chickpea puree · pickled cherry tomatoes · marinated lentils 34,90

  **Saffron risotto** (G L O)
hokkaido pumpkin · blackberries · buttermilk · parmesan chip 25,90

 **Cauliflower from the fire** (O)
rolled barley · pear 23,20

BREAD & BUTTER

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

6 PER PERSON
MANDATORY FROM 16:00

GIVING THE GIFT OF PLEASURE

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

GOOD VIBES ONLY!

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!



VEGETARIAN



VEGAN



GLUTEN-FREE

