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St Peter

RESTAURANT

25th and 26th of December 2024

*Our menu for the Christmas Holidays
25th and 26th of December 2024*

Pete's Beef Tatar

canjun emulsion · confit egg yolk ·
sauce hollandaise · pearl onion

Truffled parsley root foam soup

pike gnocchi · tarragon

Duet of wild prawns

praline · velouté · wakame · sugar snap peas

Filet of Salzburg veal in pistachio crust

pumpkin soufflé · baby vegetables · balsamic cherries

Delice from the sweet chestnut

white mocha espuma · tamarillo

4 COURSE MENU € 118.00

cold starter · soup · main course · dessert

5 COURSE MENU € 139.00

COVER OBLIGATORY € 6.00

FRESHLY BAKED HOMEMADE BREAD

FLUFFY SALTED CARAMEL BUTTER

*Vegetarian/vegan Menu***„Veef“ Tartare**

carrot salmon · aubergine caviar · guacamole

Essence of the beetroot

pecan praline · pear

Vegan scallop

mozzarella espuma · baby spinach · salty fingers

Risotto ai porcini e tartufo

porcini mushroom · bimi · pecorino · perigord truffle

Vegan white nougat parfait

baklava · raspberry

4 COURSE MENU € 98.90

cold starter · soup · main course · dessert

5 COURSE MENU € 119.50**COVER OBLIGATORY € 6.00**

FRESHLY BAKED HOMEMADE BREAD

FLUFFY SALTED CARAMEL BUTTER

Look forward to your special moment in our unforgettable location.

With warm regards from Europe's oldest restaurant

Your Hosts,

Veronika Kirchmair & Claus Haslauer

GENERAL TERMS

These menus are valid on the 25th and the 26th of December, 2024.

In case of allergies or intolerances, please contact our sales office.

Menu and prices are subject to change.

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