

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

Mango Crème Brûlée (C D G)

Valrhona chocolate ice cream 14,90

Two kinds of curd (A C G O)

Raspberries · jellied Champagne · Elderberry soup 14,90

Valrhona chocolate cake (A C G O)

Pineapple · Coriander · Coconut 15,90

Pete’s Affogato 9,90 (A C G)

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

 **Ceviche Piña Colada** (DLN)
Yellowfin mackerel · Pineapple · Coconut · Lemongrass **27,90**

  **Pete's Burrata** (GU)
Dried cherry tomatoes · Taggiasca olives · Basil pesto · Lime · Puffed quinoa **21,20**

Tuna Blackened (ABCDLN)
Asia mayo · Wasabi Tobiko · Shiso cress · Sesame crunch **29,90**

Hand-cut Tatar from Simmental organic beef fillet (CFGMLN)
Confit chicken egg yolk · Miso · Capers **29,90**

 **Cauliflower – Kefir lime leaf soup** (DGLQ)
Two kinds of smoked trout · Potato chips · Green oil **14,90**

Homemade boiled beef soup (GU)
Porcini mushroom dumplings · Roof vegetables ·
Beech mushrooms · Chives **10,90**

DIFFERENT EVERY DAY

Our service staff will be happy to recommend our dish of the day.



BRUNCH AT PETER'S


Saturday - Sunday
10AM – 1PM

Salads

ORDER YOUR FAVORITE SALAD

Small salad 12,50 **Large salad** 16,80
Summery crunchy leaf and bitter lettuce with pickled peach, avocado, raw vegetables, blackberries, tomatoes, radishes and 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**
Baked fillet of corn-fed chicken (ACG) **9,20**
Crispy king prawn (ABC) **9,90**
Abersee 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 (AGLO)
Bacon beans · Mashed potatoes **37,90**

Iberico shank steak (IOG)
Beluga lentils · Dates · Parsley · Pine nuts **37,20**

Pulpo meets Salsiccia (GORL)
Pea puree · Red onion marmalade · Caramelized fig · Mignonette sauce **39,70**

 **Lukewarm char fillet** (CMOI)
Fennel-orange-olive salad · Salsa Verde · Puffed amaranth **38,80**

Pete's Mussels (GLOR)
Tomato · Feta · Ouzo · Garlic baguette **23,90**

Chicken Piccata (ACGO)
Smoked paprika polenta · Melted cherry tomatoes · Pesto · Tallegio espuma ·
Matured balsamico vinegar **28,90**

 **Lemon risotto** (OLG)
Buttermilk · Blackberry **23,90**

  **Sautéed chanterelles** (ACLPI)
Orecchiette · apricot **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

LATER AT PETER'S

Every Thursday from 6:30 PM
Until incl. July 18 & from August 29
to September 26

Cool drinks & culinary delights

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!

