



## Where Devotion is the Secret Ingredient

Experience more than 1,200 years of hospitality and wine culture at St. Peter Stiftskulinarium. We are passionate about excellent cuisine – that means the highest quality ingredients, flavors thought lost and newly-discovered delicacies. And even though we call ourselves the oldest restaurant in Europe, we are still ahead of the times. At our restaurant, you can look forward to culinary revelations and contemporary haute cuisine in vaulted dining rooms steeped in history.

*"As ambassadors of good taste, we reflect  
on authentic culinary experiences."*

Our wine list impresses wine and Champagne aficionados from near and far with a distinct selection of exclusive pours and rarities. Please do not hesitate to ask our dedicated sommeliers for recommendations.

Veronika Kirchmair & Claus Haslauer

# Starters

## THE OVERTURE (THE FIRST ACT)



### Spareribs & Tatar from sucking calf

chanterelles · sweet onion



### Ceviche of scallop

water melon · tapioca



### Tomatoes & buffalo mozzarella

basil · passe pierre



### Mixed green leaves

sprouts · roasted pumpkin seed

*Austria's culinary heritage*



### Mixed Salad St. Peter

pickled spring vegetables · cream of scented rice

### 30 grams of Salzburg Beluga caviar

classic side dishes



VEGETARIAN



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# Soups

## THE INTERLUDE



### Fish soup Stiftskulinarium



*The selected freshwater and marine animals of our 'Fish soup Stiftskulinarium' come exclusively from sustainable wild areas of Brittany, Scotland and Austria.*



### Gazpacho soup

mango

*Austria's culinary heritage*

### Beef consommé

semolina dumpling with chives · root vegetables

### A tasteful gift idea

We offer long lasting indulgence memories. And all of the best: you can give them away! Pamper your beloved ones to a St. Peter Restaurant voucher. Ask your waiter for our stylish indulgence vouchers or visit our homepage: [stpeter.at/gutscheine](https://stpeter.at/gutscheine)



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# Connaisseur in July



## Liquid Gold from Italy's Olive Groves And Wines from Lake Garda to Mount Etna

Our Connaisseur Selections feature dishes and wines inspired by our monthly themes. The Stiftskulinarium's culinary artists and expert sommeliers collaborate to create tantalizing dining experiences brought to life through the (re-)discovery of rare culinary treasures and modern preparation techniques.



In July, two of the world's oldest crops meet: olive trees and grapevines. Like the country's wine, Italy's olive oil production is steeped in tradition that spans several millennia. Our specialty olive oil selections are produced according to the Veronelli Manifesto Process: highly specific methods of sorting, pitting and pressing, which increase the proportion of healthy polyphenols. This method produces such delicate, refined flavors that the oils are only used raw, not for cooking.



Our expert sommeliers have chosen wines from the unique microclimates surrounding Lake Garda to the rolling hills of Tuscany, to the volcanic terroir of Sicily, which create a beautiful, aromatic symbiosis with the exquisite oils infused in our menu dishes.

### Connaisseur Preview:

**AUGUST** The lightness of the summer  
& champagne

**SEPTEMBER** The taste of the alpine world  
& wines influenced by the alps

**OCTOBER** The culinary highlights from the Rhone  
Valley & wines from Rhone Valley



### TREAT YOURSELF TO A...

**NV** BELLINI ST. PETER 0,1l

**NV** BOLLINGER Special Cuvée 0,1l

**NV** BOLLINGER Rosé 0,1l

# Connaisseur Menu



## Muesli of roots 17,50

Olio Extra Vergine, Monocultivar Casaliva, Comincioli, Lombardei  
2016 Gavi DOCG, Villa Sparina, Piedmont  
0,125 l 10,40



## Lobster tail 35,00

apricot · papaya

Olio Extra Vergine, Cuvée Numero Uno, Comincioli, Lombardei  
2013 Ciprea Pecorino Offida DOCG Poderi Capecci San  
Savino, Marken  
0,125 l 9,20



## Turbot 29,50

zucchini · saffron

Olio Extra Vergine, Monocultivar Leccino, Fèlsina, Tuscany  
2013 Caricanti, Gulfi, Sicily  
0,125 l 12,60



## Rabbit 19,90

beans

Olio Extra Vergine, Monocultivar Pendolino, Fèlsina, Tuscany  
2006 Chianti Classico Riserva Rancia DOCG, Fèlsina, Tuscany  
0,125 l 19,90



## Saddle of venison 39,90

celery · chanterelles

Olio Extra Vergine, Monocultivar Raggiolo, Fèlsina, Tuscany  
2003 Fontalloro IGT, Fèlsina, Tuscany  
0,125 l 26,40

## Mango 15,90

chocolate

Olio Extra Vergine, Monocultivar Itrons, Madonna dell'Olivo,  
Campania  
2015 Passito Isola dei Nuraghi Bianco  
Sole di Surrau, Sardinia  
0,05 l 10,00

## Connaisseur nature



## Pak Choi 19,50

almond · puffed rice

## Cream soup of carrots 10,20

apple coriander salad

## Cauliflower 19,50

date · capers · chanterelles

## Blackberry 14,90

pomegranate · Jasmine sorbet

## CHOOSE YOUR FAVORITE DISHES

### Connaisseur Menu

3 COURSES	66,00	4 COURSES	78,00
5 COURSES	92,00	6 COURSES	99,00



### Connaisseur nature

3 COURSES	41,90
4 COURSES	59,90



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# Main courses

## ACT TWO (OR THREE)



### Lobster

calf's head • tomatoes • basil



### The fish in its purest form, in the Stiftskulinarium of St. Peter



*Our fish are local quality products but also from the best fishing areas in Europe. Our freshwater fish grows close to the source in crystal clear water and the unique habitat of the Salzkammergut. The marine and freshwater fish are exclusively wild-caught fish. Please inquire with our service staff about the **OFFERS OF THE DAY**.*

### Veal fillet

porcini mushrooms • aubergine

### Chianina Beef in the Stiftskulinarium of St. Peter



*The largest cattle breed in the world, traditionally located in Tuscany, makes the heart of every meat lover beat faster: You can enjoy the well-known "**BISTECCA ALLA FIORENTINA**", which delights with its spicy, tender and equally juicy meat, from **2 PERSONS** and up.*



### Suprême of black feathered chicken

variation of sweet corn • chanterelles



### Braised roast of beef of alpine ox

summer truffle puree • red chard • avocado



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# from Austria

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## SUMMERTIME



### Deep fried porcini mushrooms

parsley potatoes · sauce tartare



### Chanterelles à la crème

white bread & curd dumplings

### Saddle of fawn

young broccoli · apricot · curd



*The deer, the king of the woods in the Stiftskulinarium of St. Peter. Our game products derive from selected hunting grounds in the province of Salzburg. The forest dweller supplies us with venison of the highest quality. Its reddish-brown, tasty, low-cholesterol and low-fat meat flavors the palate and body.*

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## ALL TIME CLASSICS



### Sour boiled prime rib of Angus beef

creamy cabbage · mashed potatoes · apple horseradish & chives sauce

### Wiener Schnitzel of rack of veal

butter fried · parsley potatoes · homemade cranberry confit



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# Desserts

## THE DÉNOUEMENT (THE FINAL ACT)

### Coconut

mango • pineapple



### Valrhona chocolate

apricot



### Blackberry

pomegranate • Jasmine sorbet

### Homemade apple strudel

vanilla ice cream or vanilla sauce



### Salzburger Nockerl

cranberry cream

preparation time 25 minutes



### Fresh marinated berries

Plantation rum • sorbet of the day

### Flambéed Crêpes Stiftskulinarium

roasted almonds • vanilla ice cream • Grand Marnier



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