is a place where time and passion meet:
Where it smells of paradise, it also tastes of stars.
We have and make history.

» As ambassadors of good taste,
we reflect on authentic culinary experiences. «

„Come to enjoy" has been the credo since 803
and every day since then – excellent cuisine,
exceptional ambience, fine wines and passionate handicraft
have made us special for 1200 years.

As the oldest restaurant in the world we love history,
but we do not live in the past.
Our story is part of our daily work and is noticeable
and tangible in every corner.

YOUR HOSTS

Veronika Kirchmair & Claus Haslauer

OUR SOMMELIER RECOMMENDS

A PERFEKT START

BOLLINGER Special Cuvée *0,1 l* 13.90
BOLLINGER Rosé *0,1 l* 15.50

MOET & CHANDON Imperial Brut *0,1 l* 13.10
MOET & CHANDON Imperial Brut Rosé *0,1 l* 13.90
MOET & CHANDON Ice Imperial *0,1 l* 15.90

LANGLOIS Crémant de Loire Blanc *0,1 l* 8.90
LANGLOIS Crémant de Loire Rosé *0,1 l* 9.50
ECKER-ECKHOF Blanc de Blancs *0,1 l* 8.00
TEMENT Muska.t Frizzante *0,1 l* 6.90

LA JARA PROSECCO Spumante *0,1 l* 6.10

SPRITZ MODERN

EVERYBODY'S DARLING
Chandon Garden Spritz · vermouth · hibiscus tea · sours · mint *0,175 l* 7.90

PETE'S APEROL
Aperol · Belvedere Pure · Mandarine · Vanilla · Chandon Garden Spritz *0,15 l* 8.90

WINE EXPERIENCE

In the St. Peter Stiftskulinarium you have the exclusive opportunity to taste a range of exceptional and world-famous wines GLASSWISE, which is unique in Austria.
Let our CHEFSOMMELIER MR RAKHSHAN ZHOULEH advise you individually!

OUR WINES "ACHTHUNDERT&DREI"

WEINMANUFAKTUR CLEMENS STROBL, KIRCHBERG AM WAGRAM

2018 GRÜNER VELTLINER ACHTHUNDERTDREI *0,75 l* 79.00
LIMITED EDITION ST. PETER STIFTSKULINARIUM

2018 MAGNUM GRÜNER VELTLINER »803« ACHTHUNDERTDREI *1,5 l* 165.00
LIMITED EDITION ST. PETER STIFTSKULINARIUM

2018 PINOT NOIR ACHTHUNDERTDREI *0,75 l* 95.00
LIMITED EDITION ST. PETER STIFTSKULINARIUM

2018 MAGNUM PINOT NOIR »803« ACHTHUNDERTDREI *1,5 l* 198.00
LIMITED EDITION ST. PETER STIFTSKULINARIUM

Our sommelier will recommend wine or a non-alcoholic accompaniment on request

OUR CHEF RECOMMENDS

Menu Achthundert&Drei

Beet root
ginger bread · apple horseradish · mustard seed (ACEGLMNO)

Quail supreme
goose liver · pear · brioche (ACEGLMNO)

Cappuccino of chestnuts
port wine · black winter truffel (ACEGHLMNO)
ADD ON: white Alba truffle SURCHARGE per gram 12.00

Marbled La Ratte potato mash
sour cream · nut butter · organic egg yolk (CDGLM)
ADD ON: Sturgeon caviar (CGLM)
SURCHARGE 10 gram 17.50 | 30 gram 51.00 | 50 gram 85.00

Wild caught char
Jerusalem artichoke · grapes · poppy seed beurre blanc (ABDEGLMO)

Trilogy of prime beef
black salsify · shallot confit (ACEGLMO)

White chocolate
pistachio · honey · citrus fruit (ACEGO)

7 COURSE
148.90

6 COURSE
BEETROOT, QUAIL, CAPPUCCINO, CHAR, PRIME BEEF, CHOCOLATE
135.90

5 COURSE
BEETROOT, QUAIL, CAPPUCCINO, PRIME BEEF, CHOCOLATE
109.50

4 COURSE
QUAIL, CAPPUCCINO, PRIME BEEF, CHOCOLATE
95.90

VEGETARIAN

Menu Achthundert&Drei

Beet root
ginger bread · apple horseradish · mustard seed (ACEGLMNO)

Cappuccino of chestnuts
port wine · black winter truffel (ACEGHLMNO)
ADD ON: white Alba truffle SURCHARGE per gram 12.00

Marbled La Ratte potato mash
sour cream · nut butter · organic egg yolk (CDGLM)
ADD ON: Sturgeon caviar (CGLM)
SURCHARGE 10 gram 17.50 | 20 gram 35.00 | 50 gram 85.00

White chocolate
pistachio · honey · citrus fruit (ACEGO)

Exquisit cheese
from Salzburg's cheese deli "Kaslöchl" (G)

5 COURSE
98.90

4 COURSE
WITHOUT CHEESE
79.90

VEGETARISCH VEGAN GLUTENFREI

PLEASE BE INFORMED THAT THE SHOWN PRICES ARE STATED IN €URO AND INCLUDE VAT AND ALL TAXES.

TIPS ARE NOT INCLUDED.

ALLERGEN INFORMATION ACCORDING TO CODEX RECOMMENDATION 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 Lupin R Molluscs