

STARTERS

**Smoked Farmers egg**

mountain cheese · tomatoes · truffle

**Lukewarm brown trout**

broccoli · goat cheese · blueberries

**Beef Tartare**

"Pinzgauer" cheese · baked egg  
root bread

**Mixed leaf salads**

sprouts · roasted pumpkin seeds

SOUPS

**Pumpkin cream soup**

deep fried deer pocket

**Beef consommé**

liver dumpling

**Foam soup of Jerusalem artichokes**

tomato raviolo

## MAIN COURSES

### **Rib eye steak 250 gram**

variation of onion

### **Lemon ginger risotto ...&**

...sea bass carpaccio

or

...glazed ginger · Grana Padano · rocket salad

### **Braised veal cheeks**

truffle polenta · oven vegetables

### **Pink roasted crown of Iberico pork**

greaves · quinces · bean cassoulet

### **Christmas Turkey**

red cabbage with plums · curd dumplings

### **St. Peter game**

pear strudel · chervil tuber

### **Pink roasted breast and braised of Cherry Valley duck**

pumpkin · oven onions

### **Sour boiled rump of Angus beef**

creamed cabbage · mashed potatoes  
apple horseradish & chives sauce

### **Wiener Schnitzel**

parsley potatoes · homemade cranberry confit

## DESSERTS

### **Mango**

yoghurt · avocado

### **Variation of sweet chestnut**

### **Salzburger Nockerl**

cranberry cream

preparation time 25 minutes

### **Curd nougat dumplings**

tangerines

preparation time 20 minutes



## A TASTEFUL GIFT IDEA

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And all of the best: you can give them away!

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