

the entree

Something to start 4,5 p.p.
cress | farmer's butter | mixed pickles | organic bread

Beef Tatar „Peter & Paul Style“ 23 | 32
organic beef | tomato | pickled egg yolk
potato bread

„Brat'l“ Carpaccio 18
organic pork | thin slices | rucola | mustard
radish

Austrian Tapas 17
smoked sausages | mountain cheese | pickles

Organic veal liver 19 | 26
roasted | potato foam | mushrooms
warm yeast dumpling | marjoram

Mocca salmon 18
„Bieder & Maier“ | cucumber | plum

Local sheep cheese from Abersee 17
cream | asparagus | strawberry | almond

soup

Consommé of organic boiled beef 7
stripes of pancakes, cheese dumplings
or bacon dumplings

Asparagus soup 8
cream soup | bread chip | lime

Peter & Paul

spring salad

frisée | rhubarb | brittle
cranberry | elderflower-balsamic dressing



Veggie 10 | 14
Local sheep cheese from „Abersee“ 14 | 18
Canned fish from the local fishery „Höplinger“ 23

OUR SUPPLIERS

Organic meat from the organic farmer, Ebner in Dimbach
Organic bread from „Haubi's“ in Petzenkirchen
Fishery „Höplinger“ in St. Wolfgang
Local sheep cheese from „Seegut Eisl“ in Abersee
Fruits & vegetables – from „Frutteria“ in Anif
Organic cheese dairy from Mattigtaler in Seekirchen

the main act

Wiener Schnitzel | Viennese escalope
also available gluten-free
parsley potato | wild cranberry | lemon
original veal „original style“ 28
pork 23

Fried chicken *also available gluten-free* 23
organic chicken breast | pumpkin seed bread crumb
potato-lamb's salad

Organic veal cream goulash 25
butter dumplings | sour cream | pickles | capers

Organic bull (cut of the day) 28
boiled beef | roasted potato | cream spinach
chive sauce | horseradish sauce

Organic veal breast 26
filled | dumpling | mushroom jus

Traditional stewed beef with onions 28
organic beef | polenta | shallots

„Wolfgangsee“ trout 29
roasted whole | potato | lemon butter

„Wolfgangsee“ char 28
filet | beets | perennial grain | broccoli

Apsaragus 24
poached | brown butter crumbs | potato
with ham 28
with catch of the day 32

the sin

Strawberry dumplings 13
curd cheese | butter breadcrumbs | sorbet
from 12:00 to 14:00 | from 17:00

„Topfenschmarrn“ 15
traditional pancake dish | curd cheese
raisin | stewed plum

„Somlauer Nockerl“ parfait 12
bourbon vanilla | cacao | biscuit

Sorbet variation 10
3 scoops | seasonal

Cheese variation 17
3 regional organic cheese | nuts | figs



afternoon menu

the entree

Something to start 4,5 p.p.
cress | farmer's butter | mixed pickles | organic bread

Beef Tatar „Peter & Paul Style“ 23 | 32
organic beef | tomato | pickled egg yolk
potato bread

„Brat'l“ Carpaccio 18
organic pork | thin slices | rucola | mustard
radish

Austrian Tapas 17
smoked sausages | mountain cheese | pickles

“Mocca” salmon 18
„Bieder & Maier“ | cucumber | plum

Local sheep cheese from Abersee 17
cream | asparagus | strawberry | almond

soup

Consommé of organic boiled beef 7
stripes of pancakes, cheese dumplings
or bacon dumplings

Asparagus soup 8
cream soup | bread chip | lime

Peter & Paul

spring salad

frisée | rhubarb | brittle
cranberry | elderflower-balsamic dressing

Veggie 10 | 14
Local sheep cheese from „Abersee“ 14 | 18
Canned fish from the local fishery “Höplinger” 23



the main act

Wiener Schnitzel | Viennese escalope
also available gluten-free
parsley potato | wild cranberry | lemon
original veal „original style“ 28
pork 23

Fried chicken *also available gluten-free* 23
organic chicken breast | pumpkin seed bread crumb
Potato-lamb's salad

Organic veal cream goulash 25
butter dumplings | sour cream | pickles | capers

“Wolfgangsee” trout 29
roasted whole | potato | lemon butter

Apsaragus 24
poached | brown butter crumbs | potato
with ham 28

the sin

„Topfenschmarrn“ 15
traditional pancake dish | curd cheese
raisin | stewed plum

„Somlauer Nockerl“ parfait 12
bourbon vanilla | cacao | biscuit

Sorbet variation 10
3 scoops | seasonal

Cheese variation 17
3 regional organic cheese | nuts | figs

OUR SUPPLIERS

Organic meat from the organic farmer, Ebner' in Dimbach
Organic bread from “Haubi's” in Petzenkirchen
Fishery, Höplinger' in St. Wolfgang
Local sheep cheese from „Seegut Eisl“ in Abersee
Fruits & vegetables – from “Frutteria” in Anif
Organic cheese dairy from Mattigtaler in Seekirchen



dessert menu

Strawberry dumplings
curd cheese | butter breadcrumbs | sorbet
from 12:00 to 14:00 | from 17:00

„Topfenschmarrn“
traditional pancake dish | curd cheese
raisin | stewed plum

„Somlauer Nockerl“ parfait
bourbon vanilla | cacao | biscuit

Sorbet variation
3 scoops | seasonal

Cheese variation
3 regional organic cheese | nuts | figs

13

15

12

10

17

Frozen Gin Tonic
lemon sorbet | tonic
„Wolfgangsee Gin“

Frozen Mojito
lime & peppermint sorbet
brown sugar | Havana club 3 años

Homemade ice cream
nougat | Belgian luxury chocolate
butter biscuits | bourbon vanilla | yoghurt
strawberry | marzipan

Euro 3 per scoop

14

14

Peter & Paul

insider tipp

homemade pralines – gin, egg liqueur & pomegranate liqueur
3 pieces | Euro 5

FOR THE LADIES

Espresso | praline | one glass sweet dessert wine
9

FOR THE BOYS

espresso | praline | 4cl „Wolfgangsee“ rum
11

gin & tonic

Beefeater Gin
4 cl | 8

Tanqueray Gin
4 cl | 8

Hendricks Gin
4 cl | 10

Wolfgangsee Gin
Seedestillerie St. Wolfgang
4 cl | 11

Ginque Terre
Seedestillerie St. Wolfgang
4 cl | 11

Fever Tree
4

Fever Tree
Mediterranean Tonic
4

Fentimans
4

Thomas Henry
4

Lobsters
4

FROM „PRIMUSHÄUSL WOLFGANGSEE“

„the classics“
2 cl | 5,5

„specials“
2 cl | 6,5

„something very special“
2 cl | 11

Grappa Nonino Reserva
5 years, Antica Cuvee
2 cl | 9

„Geistreich“
Regina+Günter Triebaumer
0,11 | 6

Ron Zacapa 23y
4 cl | 12

„Wolfgangsee“ rum 1528
4 cl | 8

„Wolfgangsee“ whiskey
4 cl | 9

fine brandies - high spirits