

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“ | celery | pear

Local sheep cheese from „Abersee“ 17
cracker | apple | caramelized

soup

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

Wild garlic cream soup 8
pesto | bread chips

Peter & Paul

spring salad

radicchio | kohlrabi | brittle
cranberry | apple-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 / +2€
parsley potato | wild cranberry | lemon
original veal „original style“ 28
pork 23

Fried chicken *also available gluten-free / +2€* 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 | wheat | carrot | wild garlic

Vegan chard pockets 21
„Österreis“ | bell pepper sauce

Wild garlic dumplings 21
Mountain cheese | almond | brown butter

the sin

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

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

„Topfenockerl“ 13
plum | buttered breadcrumbs | sorbet

Sorbet variation 10
3 scoops | homemade | 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

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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“ | celery | pear

Local sheep cheese from „Abersee“ 17
cracker | apple | caramelized

soup

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

Wild garlic cream soup 8
pesto | bread chips

Peter & Paul

spring salad



radicchio | kohlrabi | brittle
cranberry | apple-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 / +2€

parsley potato | wild cranberry | lemon
original veal „original style“ 28
pork 23

Fried chicken *also available gluten-free / +2€* 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

Vegan chard pockets 21
„Österreich“ | bell pepper sauce

the sin

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

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

„Topfennockerl“ 13
plum | buttered breadcrumbs | sorbet

Sorbet variation 10
3 scoops | homemade | seasonal

Cheese variation 17
3 regional organic cheese | nuts | figs

OUR SUPPLIERS

Organic meat from the 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

„Topfenschmarrn“ traditional pancake dish curd cheese raisin stewed plum	15	Frozen Gin Tonic tonic sorbet lemon „Wolfgangsee Gin“	14
„Somlauer Nockerl“ parfait bourbon vanilla cacao biscuit	12	Frozen Mojito lime & peppermint sorbet brown sugar Havana club 3 años	14
“Topfenockerl” plum buttered breadcrumbs sorbet	13	Homemade ice cream nougat Belgian luxury chocolate butter biscuits bourbon vanilla yoghurt strawberry marzipan	
Sorbet variation 3 scoops homemade seasonal	10		
Cheese variation 3 regional organic cheese nuts figs	17	Euro 3 per scoop	

Peter & Paul

insider tipp

Homemade pralines – Gin, egg liqueur & pomegranate
3 pieces | Euro 5

FOR THE GIRLS

espresso | praline | one glass sweet dessert wine
9

FOR THE BOYS

espresso | praline | 4cl “Wolfgangsee” rum
11

gin & tonic

Beefeater Gin 4 cl 7	Fever Tree London 4
Tanqueray Gin 4 cl 8	Fentimans Northumberland 4
Hendricks Gin 4 cl 9	Thomas Henry Berlin 4
Wolfgangsee Gin Seedestillerie St. Wolfgang 4 cl 11	Lobster Tonic Salzburg 4
Ginque Terre Seedestillerie St. Wolfgang 4 cl 11	

fine brandies - high spirits

FROM PRIMUSHÄUSL AT LAKE 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 Portwine, Tawny 10yrs 0,1l 6 Ron Zacapa 23y 4 cl 12 “Wolfgangsee” Rum 4 cl 8 “Wolfgangsee” Whiskey 4 cl 9
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