

the entree

Something to start

4,5 p.p.

3 seasonal spreads | farmer's butter | 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 | lemon

Local sheep cheese from „Abersee“ 17
cream | flamed | apricot | sorbet

soup

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

White tomato soup 8
bread chip | thyme

Peter & Paul

summer salad

frisée | strawberry | brittle | rhubarb
cranberry | cranberry-balsamic dressing



Veggie 10 | 14
Local sheep cheese from „Abersee“ 14 | 18
Chanterelles 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
parsley potato | wild cranberry | lemon
original veal „original style“ 28
organic pork 23

Fried chicken 22
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 with 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 | lentils | radish

Vegan dumplings 21
Perennial grain | chanterelles | melon | pesto

Backed ravioli „Paul Style“ 21
Leaf salad | tomato | nectarine

the sin

Apricot 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 11
bourbon vanilla | cacao | biscuit

Sorbet variation 10
3 scoopes | seasonal

Cheese variation 17
three regional organic cheese | nuts | figs