

Main dishes

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| <i>„Wiener Schnitzel“ of veal</i> | |
| <i>breaded and fried escalope with mixed cranberries and parsley potatoes</i> | 23,50 |
| <i>Fried corn spring chicken</i> | |
| <i>on barley-vegetable-risotto and saffron sauce</i> | 23,50 |
| <i>Prime boiled beef „Alt Wiener Art“</i> | |
| <i>with fried potatoes, cream spinach, apple horseradish and chive sauce</i> | 26,20 |
| <i>Veal strips „Züricher“ style with cream and potato „Rösti“</i> | 26,20 |
| <i>Rose fried duck breast</i> | |
| <i>with vanilla and Madagascar-pepper, cranberry-red cabbage and potato biscuit</i> | 27,20 |
| <i>Saddle of venison medallions under a crust of rosemary</i> | |
| <i>with chestnut spätzle and balsamic cherries</i> | 29,80 |
| <i>With chili and basil fried saddle of lamb in bread dough</i> | |
| <i>Polenta cubes, baby pak choi and pineapple-salsa</i> | 29,80 |
| <i>Pepper steak of beef filet with young vegetables and potato au gratin</i> | 30,80 |

Fish

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| <i>„Simply Scampi“</i> | |
| <i>in garlic and chili fried prawn, with baguette</i> | 25,80 |
| <i>Grilled filet of salmon trout</i> | |
| <i>on parsley noodles with molten cherry tomatoes and lobster foam</i> | 28,40 |
| <i>Whole pan fried sole</i> | |
| <i>with lime-butter, young leaf spinach and saffron potatoes</i> | 29,50 |

Petersboden Classics

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| <i>„Petersboden“ salad with grilled turkey filets</i> | 14,80 |
| <i>„Oberlecher Käsknöpfle“ with roasted onions and small salad</i> | 14,40 |
| <i>„Rösti“ with crispy bacon and 2 fried eggs</i> | 14,50 |
| <i>Spare Ribs with barbeque dip and garlic bread</i> | 16,50 |

Starters

Variation of swordfish
with tarragon-ice cream and crispy chips
(tartare, carpaccio, fried) 17,60

Asian marinated local venison
with mango-sesame chutney
and sautéed wild mushrooms 17,60

Filetto Tonnato
with fried quail 's egg
wild herbs salad and old balsamic 17,60



Soups

Boiled beef bouillon
with semolina dumpling
or sliced pancakes 5,20

Cream soup of nutmeg pumpkin
with core oil croutons 7,50

Thai coco-lemon grass soup
with baked chicken samosa 8,20



Fresh salads of the season
from the buffet 8,20

Fondue
Phinoise or Bourignonne 42,00 p. P.
per advance order

Vegetarian dishes

Ragout of kumara and Jerusalem artichoke
with fried aubergine 15,20

Baked spring roll
on spicy wok vegetables
with sweet-sour dip 15,20

Risotto with green asparagus
with Parmesan splits 15,50

Sweets

Small portion „Kaiserschmarren“
chopped pancakes
with two different fruit stew 11,60

Frozen passions fruit tartlet
with chocolate brioche
and raspberries 11,60

Variation of tonka bean
(crème brûlée, tart, ice cream) 11,60

Three different sorbets in an almond basket
with fresh fruits 11,60

„Salzburger Nockerl“
for 2 persons 21,60



Cheese of your choice from the buffet 12,80

Cover charge 3,00