

EVENING MENU

Petersboden's
New York
Steakhouse

Beef filet Steak (250g)	44,50
Rib Eye Steak „dry aged“ (250g)	39,80
Entrecôte double „dry aged“ (440g)	72,40
Tuna Steak (250g)	52,90
Porterhouse Steak „dry aged“ (ca. 1000g)	128,00

Included side dishes:

stewed onions / herb butter / spicy teriyaki sauce

Grilled vegetables 6,50 / French fries 6,40 / Leaf spinach 6,50

Green pepper sauce 4,60 / make it surf and turf per king prawn 6,20

The beeper. The original.
800°C top heat grill



Starters

Beef tatar / pickled egg / wasabi emulsion / tramezzini	23,20
Marinated salmon / sweet-sour pumpkin / topinambour cream	20,80
* Sour cream mousse / pickled cucumber / beetroot / quinoa chip	18,60
Fresh salads of the season from the buffet	12,80

Soups

* Kumara cream soup / smoked popcorn	9,20
Prime boiled beef essence / cheek-dim sum / shiitake mushrooms	10,80

Vegetarian dishes

* (V) Buddha Bowl / sautéed tofu / quinoa / avocado bean sprouts / tomatoes / scallions / sesame	25,60
* Black salsify / noodles / stewed shallots / black truffle	28,70

Fish

Grilled zander filet / fregola sarda / tomato / fennel	32,20
Hawaiian Poke Bowl / raw tuna filet with sesame oil Edamame soy beans / avocado / leaf spinach	32,20

Menu with allergen informations available.

(V) Vegan

* Vegetarian

Petersboden's Classics

The „Petersboden“ salad

leaf lettuce / carrot / cucumber / tomato / bean sprouts
grilled turkey / house dressing 19,80

* „Käsknöpfle“ / small flour spaetzle with cheese / onions / small salad 19,80

Rösti / crispy **bacon** / 2 fried eggs 19,80

Spare Ribs / barbeque dip / garlic bread 23,20

Main dishes

Wiener Schnitzel:

breaded veal schnitzel / parsley potatoes / cranberries 32,40

Grilled wolly pig filet / sauerkraut

“beefed” black pudding / potato slice / mustard seed jus 31,20

Coq au vin / brioche dumpling / pearl onion / mushrooms / bacon 28,60

Veal cream goulash / curd cheese-white bread wedges / wild broccoli 28,60

Fondue Chinoise pre-order per Person 46,50

Dessert

„Salzburger Nockerl“ for 2 persons 24,20

“Kaiserschmarrn” small chopped thick pancakes

frozen hazelnut cream / apricot-stew 15,30

Ⓟ Sorbet (homemade) served three ways / exotic fruits 16,80

Valrhona yuzu chocolate cubes / basil sorbet / litchi 16,80

Coconut cream / coffee-ice cream / banana / black sesame 16,80



Local cheese of your choice from the buffet 16,80