



is a place where time and passion meet:  
Where it smells of paradise, it also tastes of stars.  
We have and make history.



*» As ambassadors of good taste,  
we reflect on authentic culinary experiences. «*

„Come to enjoy“ has been the credo since 803  
and every day since then – excellent cuisine,  
exceptional ambience, fine wines and passionate handicraft  
have made us special for 1200 years.

As the oldest restaurant in the world we love history,  
but we do not live in the past.  
Our story is part of our daily work and is noticeable  
and tangible in every corner.

#### YOUR HOSTS

Veronika Kirchmair & Claus Haslauer

## OUR SOMMELIER RECOMMENDS A PERFECT START

WEINMANUFAKTUR CLEMENS STROBL, KIRCHBERG AM WAGRAM

- 2018 GRÜNER VELTLINER ACHTHUNDERTDREI 0,75l 79,-  
LIMITED EDITION ST. PETER STIFTSKULINARIUM
- 2018 MAGNUM GRÜNER VELTLINER »803« ACHTHUNDERTDREI 1,5l 165,-  
LIMITED EDITION ST. PETER STIFTSKULINARIUM
- 2018 PINOT NOIR ACHTHUNDERTDREI 0,75l 95,-  
LIMITED EDITION ST. PETER STIFTSKULINARIUM
- 2018 MAGNUM PINOT NOIR »803« ACHTHUNDERTDREI 1,5l 198,-  
LIMITED EDITION ST. PETER STIFTSKULINARIUM
- 2018 CABERNET SAUVIGNON »803« 0,75l 95,-  
LIMITED EDITION ST. PETER STIFTSKULINARIUM
- 2018 ST. LAURENT »803« ACHTHUNDERTDREI 0,75l 95,-  
LIMITED EDITION ST. PETER STIFTSKULINARIUM
- 2018 ST. LAURENT »803« ACHTHUNDERTDREI 1,5l 178,-  
LIMITED EDITION ST. PETER STIFTSKULINARIUM



## SPARKLING START

- BOLLINGER Special Cuvée 0,1l 13,90  
BOLLINGER Rosé 0,1l 15,50

## WINE EXPERIENCE

In the St. Peter Stiftskulinarium you have the exclusive opportunity to taste a range of exceptional and world-famous wines BY THE GLASS, which is unique in Austria. Let our CHEFSOMMELIER MR RAKHSHAN ZHOULEH advise you individually!

## OUR WINES “ACHTHUNDERT&DREI“

WEINMANUFAKTUR CLEMENS STROBL, KIRCHBERG AM WAGRAM

- 2018 MAGNUM CUVÉE SCHWARZ WEISS 0,1l 19,-  
Weingut Hans Schwarz, Andau
- 1997 MAGNUM MORILLON ZIEREGG GROSSE STK LAGE 0,1l 38,-  
Weingut Manfred Tement, Berghausen
- 2002 GRÜNER VELTLINER SOLIST ALTE POINT 0,1l 15,-  
Weinhaus Kirchmayr, Weistrach
- 2004 RIESLING SMARAGD DÜRNSTEINER KELLERBERG 0,1l 22,-  
Weingut F. X. Pichler, Oberloiben
- 2018 ST. LAURENT »803« ACHTHUNDERTDREI 0,1l 19,-  
Weinmanufaktur Clemens Strobl, Kirchberg am Wagram
- 2016 MAGNUM PINOT NOIR HENGSTBERG 0,1l 41,-  
Weinmanufaktur Clemens Strobl, Kirchberg am Wagram
- 2010 GEWÜRZTRAMINER WIELITSCH ERSTE STK LAGE 0,1l 15,-  
Weingut Manfred Tement, Berghausen

OUR CHEF RECOMMENDS

*Menu Achthundert&Drei*

**Tafelspitz from Salzburg milk-fed veal**

Jelly/Peas (DGL)

**Caviar Schreckii Reserve**

Artichoke / Dandelion (ACDGL)

**Ravioli**

Spinat / San Marzano / Grana Padano (ACGO)

**Char**

Spring vegetables (BDGO)

**Two courses of Salzburg milk-fed veal**

**Black Cod**

Bacon / Leek (ACGL)

**Fillet & Tendron**

potatoes (ACGL)

**Valrhona chocolate**

Sablè / Bourbon Vanille (CGHO)

**7 COURSE**

160

**6 COURSE**

VEAL SIRLOIN, CAVIAR, RAVIOLI, BLACK COD, BLACK ANGUS LOIN, VALRHONA CHOCOLATE  
LADE 143

**5 COURSE**

VEAL SIRLOIN, RAVIOLI, BLACK COD, BLACK ANGUS LOIN, VALRHONA CHOCOLATE 125

**4 COURSE**

VEAL SIRLOIN, BLACK COD, BLACK ANGUS LOIN, VALRHONA CHOCOLATE

99

VEGETARIAN

*Menu Achthundert & Drei*

**Poivraden**

Artichoke / Dandelion (G, L)

**Ravioli**

Spinat / San Marzano / Grana Padano (A, C, L, O)

**Green Marchfeld Asparagus**

Spring vegetables (C, G, O)

**Duet from the Walser organic leek**

Port wine foam (A, C, G, L, O)

**Valrhona chocolate**

Sablè / Bourbon Vanille (C, G, H, O)

**5 COURSE**

73

**4 COURSE**

WITHOUT ASPARAGUS

58

PLEASE BE INFORMED THAT THE SHOWN PRICES ARE STATED IN EURO  
AND INCLUDE VAT AND ALL TAXES.

TIPS ARE NOT INCLUDED.

ALLERGEN INFORMATION ACCORDING TO CODEX RECOMMENDATION A Cereals containing gluten B Crustaceans C Eggs  
D Fish E Peanuts F Soybeans G Milk H Nuts L Celery M Mustard N Sesame seeds O Sulphur dioxide P Lupin R Molluscs

