

MENU

Englisch







ENTDECKE DAS ATTERSEE

ABOUT US 5

DRINKS 9

FOOD 25

WINE 41

DAS BAR & EVENTS 45

RESTAURANT
open all year

SUMMER
Thursday-Tuesday
11:30 am –11:00 pm

WINTER
Thursay - Monday
11:30am – 11:00 pm

DAS ATTERSEE CREATIONS

VEGAN DISHES

GLUTEN FREE DISHES

MICHIS RECOMMENDATION

SOMETHING FOR EVERYONE



Welcome to our restaurant on the picturesque shores of Lake Attersee, where enjoyment, quality and a warm welcome take centre stage. Our venue on Lake Attersee is the the perfect spot to meet on long summer days. We're delighted to serve you delicious dishes made with fresh, local ingredients and seasonal specialities that will delight your senses. On our terrace, you can soak up the warm sunshine and take in the view of the sparkling lake.

Whether you want to relax after a day at the lake or enjoy a sociable get-together with friends or family, you'll find the perfect setting for any summer occasion here. Come along and treat yourself!

BEI MICHAELA & KILIAN

SUMMER AT THE LAKE



MICHAELA
MANAGER & HEAD OF SERVICE, HOSTESS DRIVEN BY PASSION

Instead of working behind the scenes, this native of Upper Austria can always be found serving guests. Her passion is service, to which she brings a wealth of experience, formal training as a sommelier and, of course, a great deal of enthusiasm, passion and energy.

KILIAN
OWNER & HEAD CHEF A PASSION YOU CAN TASTE

The culinary delights are provided by head chef Kilian, who has worked in kitchens across Augsburg, Vienna, Switzerland and France during his career. However, his favourite place was the Stanglwirt in Tyrol, partly because that's where he met and fell in love with Michaela.

THE A-TEAM



Lukas



Andrea



Angie



Jan

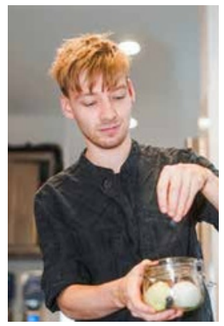


Julian



Lea

YOU



Chris



Llukas



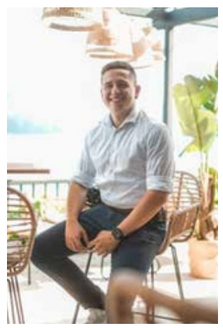
Matheo



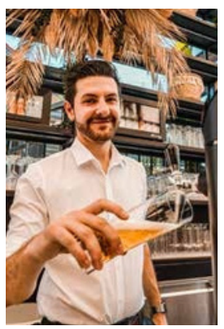
Franziska



Leon



Marco



Marcel



Sabine

ARE WE ATTERSEE DAS

DO YOU WANT TO BECOME PART OF THE TEAM?

We’re young at heart, fresh yet experienced, loud and quiet, fast and often even faster, big and small, from here and there, warm-hearted and open-minded. We are THE ATTERSEE! – Are you like that too? Then come and join us! Get to know us and make a difference with us!

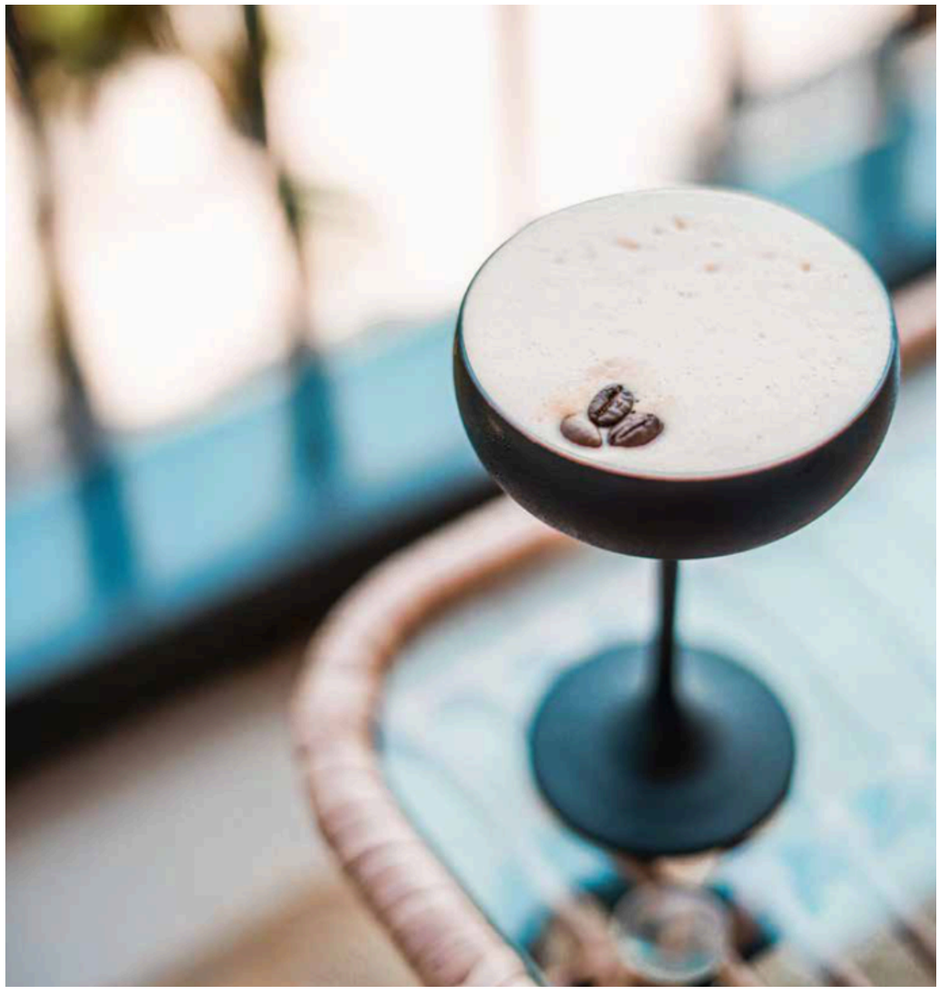


D

DRINKS

Your after-work spot by Lake Attersee. Your quick break with a view of the lake. Your meeting place for good conversation. Your family time, full of enjoyment.
Your summer. Your drink.





DAS ATTERSEE ERFRISCHT

APERITIF

SUNDOWNERSPRIZZ 8,90
Sloeberry I OrganicsTonic Water I Soda

(A) **DAS ATTERSEE SPRIZZ** 7,90
Prosecco I Cassis I Soda I Mint

ROSY SPRIZZ 8,20
Wine I Soda I Rose lemonade I Rose petals

PORNSTAR SPRIZZ 9,50
Passion fruit | Vanilla | Soda | A dash of vodka

COCKTAILS

NEGRONI ABV 25% 11,90
Gin I Campari I Red vermouth

AMERICANO ABV 16% 11,50
Campari | Red vermouth | Soda

ESPRESSO MARTINI ABV 17% 11,20
Vodka | Coffee liqueur | Espresso

ORGANICS TONIC

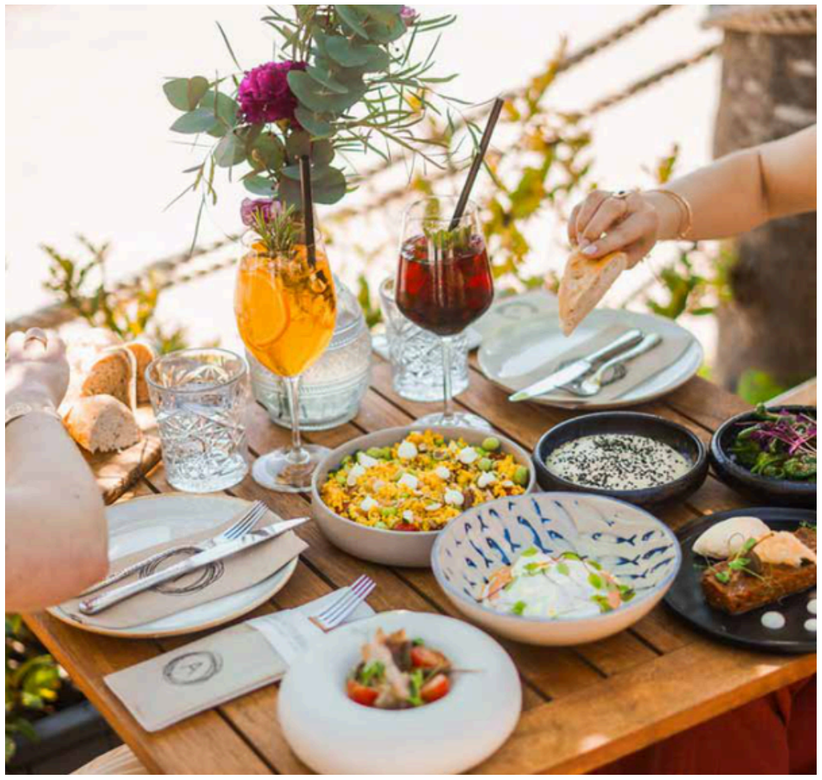
Choose a different Gin:
Malfy I Bombay I
Hendricks I Gin Mare

(A) **DAS ATTERSEE GIN'N'TONIC** ABV 10% 12,90
Das Attersee Gin I Organics Tonic I Rosemary

PORTO & TONIC ABV 10% 9,50
Port wine I Organics Tonic Water







REFRESHING

ITALIAN SUMMER 8,20
Italicus I Prosecco I Organics Easy Lemon I Soda

APEROL VENEZIANO 8,20
Aperol I Prosecco I Soda I Orange

ATTERSEE LILLET 8,20
Lillet I Prosecco I Wild Berry I Berries

LIMONCELLO SPRIZZ 7,90
Limoncello I Prosecco I Organics Easy Lemon | Soda

DAS ATTERSEE WILD BERRY-MINT SPRIZZ 6,90
Soda I Wine I Wild berries I Mint

CHANDON SPRITZ 8,30

No alcohol

MOCKTAILS

CRODINO SPRIZZ 6,90
Crodino I Soda

HUGO SPRIZZ Non-alcoholic 6,90
Elderflower | Lime | Organics Easy Lemon | Mint

WILDBERRY SPRIZZ 6,90
Organics Purple Berry I Soda I Berries

GIN & TONIC 9,90
Non-alcoholic gin I Organics Tonic Water

MATCHA SMASH 7,20
Homemade Matcha Syrup | Lemongrass | Lemon | Soda

NEGRONI 0,0% 7,20
Martini Vibrante I Non-alcoholic gin I Wild Berry

SPARKLING WINES

	0,1L	0,7L
RUINART ROSÉ		23,00 I 161,00
"R" DE RUINART BRUT		19,00 I 136,00
TOMASI PROSECCO BRUT DOC		6,50 I 45,50
CRÉMANT DE LOIRE ROSÉ BRUT Langlois Chateau		7,30 I 51, 0 0
BRÜNDLMAYER FIZZ ROSÉ Non-alcoholic		5,90 I 36,00
VERJUS SPARKLING Non-alcoholic		5,50 I 34,50

Do you like it?

In our shop, you can buy DAS ATTERSEE wine and DAS ATTERSEE gin at wholesale prices!







OPEN WINE

GRÜNERVELTLINER „DAS ATTERSEE" Weingut Waldschütz I Straß I Kamptal	5,30 I 32,00
GEMISCHTER SATZ ALTE REBEN RETZER LAND Weingut Zahel I Weinviertel	5,90 I 35,50
CHARDONNAY Weingut Paul Achs I Gols I Neusiedlersee	6,00 I 36,00
FANCY ROSÉ Weingut Auer I Höflein I Carnuntum	5,50 I 33,00
ELEFANT IM ATTERSEE Weingut Pia Strehn I Deutschkreutz I Mittelburgenland	6,80 I 41,00
PINOT NOIR Weingut Heinrich I Gols I Neusiedlersee	6,30 I 38,00
BLAUFRÄNKISCH Weingut Kerschbaum I Horitschon I Mittelburgenland	6,30 I 38,00
CARNUNTUM CUVÉE Weingut Markowitsch I Göttlesbrunn I Carnuntum	6,50 I 39,00

DAS ATTERSEE BOHO EDITION

GRÜNER VELTLINER „STEINFEDER" Domäne Wachau I Dürnstein I Wachau	5,90 I 35,50
RIESLING „SMARAGD" Domäne Wachau I Dürnstein I Wachau	6,20 I 37,50





OUR BEERS

DRAFT BEER

	0,2L	0,33L	0,5L
ZIPFER MÄRZEN	3,90	4,90	5,90
GÖSSER ZWICKL	3,90	4,90	5,90
GÖSSER RADLER	3,90	4,90	5,90
LINZERBIER	3,90	4,90	5,90
WEIHENSTEPHAN wheat beer		4,90	5,90

BOTTLED BEER

TEGERNSEER 0,33L	5,90	

No alcohol

ZIPFER NON-ALCOHOLIC 0,5L	5,50
EDELWEISS WHEAT BEER NON-ALCOHOLIC 0,5L	5,50





PIMP YOUR WATER

LEMON JUICE + 1,30
ROSE PETALS + 1,70
CUCUMBER & FRESH MINT + 2,50
ORANGE & FRESH MINT + 2,50
BERRIES + 2,50

NON-ALCOHOLIC

Home made

DASATTERSEE „LAKE ICETEA" 0,5L
CLASSIC I I Tea I Rosemary I Lemon 5,50
FRUITY I Tea I Berries I Basil 5,50

DAS ATTERSEE-LIMONADE 0,5L 5,50
Rosmarin I Lemon I Soda

KÜHL UND ERFRISCHEND

ENERGY 0,25L 4,90
Red Bull Classic
Red Bull Zero
Red Bull Summer Edition
Red Bull Apricot Edition

THE ORGANICS 0,25L 4,90
Simply Cola
Black Orange
Easy Lemon
Bitter Lemon
Ginger Ale
Tonic Water
Purple Berry
Ginger Beer

JUICES VOM HIRSCHVOGEL pur 0,3L 4,70
Naturally cloudy apple juice
Apple and carrot juice
Apple and ginger juice
mixed with soda water or tap water 0,5L 5,70

PAGO pur 0,2L 4,50
Strawberry, redcurrant, apricot, apple, plum, multivitamin
mixed with soda water or tap water 0,5L 5,50

ALMDUDLER 0,3L 4,90

BWT DIAMOND WATER – Mineralised table water
Sparkling I still 0,3L 4,10
Sparkling I still 0,7L 6,90

SODA WATER 0,3L I 0,5L 2,90 I 3,90





OUR HOT TIP

MATCHA LATTE I Matcha I Milk foam 6,90

GOLDIGE GUNDI I Turmeric-Latte Chiemgauer Tee Manufaktur 6,20

+ Espresso Shot 3,70

DAS ATTERSEE ERWÄRMT

COFFEE

LONG ESPRESSO	3,90
ESPRESSO	3,70
ESPRESSO MACCHIATO	4,20
ESPRESSO DOPPIO	4,90
ESPRESSO DOPPIO MACCHIATO	5,30
CAPPUCCINO	4,80
CAFFÈ LATTE	5,50
also available with oat milk	+1,20

HOT DRINKS

HOT CHOCOLATE	5,50
SERVING OF CREAM	1,50
SERVING OF OAT MILK	1,20

BIOTEAQUE
Chiemgauer Tee Manufaktur
Cup I Pot 4,80 I 5,90
Serving of Milk, Lemon, Honey 0,90

TEA BLENDS

SCHEENE LENI I Fruit tea

BLUADIGA BASTI I Blood orange fruit tea

FESCHE FINI I Rooibos I Lime flavoured

G'SCHAMMIGE CAMILLA I Chamomile tea

NETTE NANI I Herbal tea

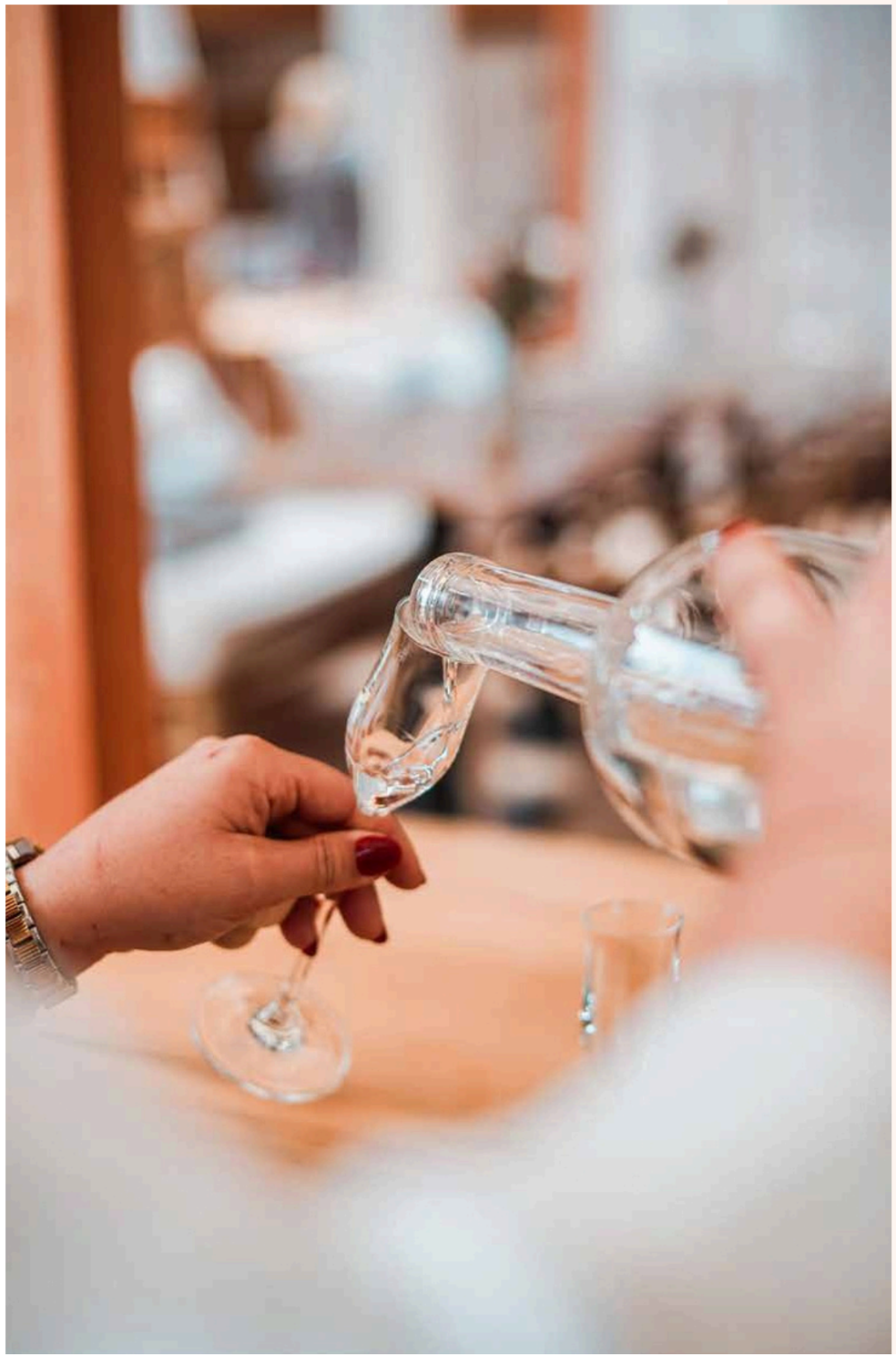
FESCHE VRONI I Nettle herbal tea

FRISCHE RESI I Green tea I Lemon-ginger

SCHWARZA SEPPI I Darjeeling

SCHWARZA BENI I Earl Grey





ZUM FEINEN AUSKLANG

FINE SPIRITS 2CL

RED WILLIAMS from Magnum 7,90
Hans Reisetbauer I Axberg I Upper Austria

CARROT 7,90
Hans Reisetbauer I Axberg I Upper Austria

RASPBERRY 6,90
Brandstatt I Hansi Reisetbauer Junior I Axberg I Upper Austria

HAZELNUT BRANDY 4,20
Brandstatt I Hansi Reisetbauer Junior I Axberg I Upper Austria

HAZELNUT 5,10
Destillerie Parzmair I Schwanenstadt I Upper Austria

BEETROOT BRANDY 5,10
Destillerie Parzmair I Schwanenstadt I Upper Austria

OLD PLUM 6,10
Gölles I Riegersburg I Styria

ORANGE 13,90
Rochelt I Fritzens I Tyrol

APRICOT 4,50
Freihof I Lustenau I Vorarlberg

WILLIAMS 4,50
Freihof I Lustenau I Vorarlberg

NONINO GRAPPA RISERVA di Chardonnay Barrique 5,10

CLASE AZUL 15,00

CLASE AZUL 0,7L 480,00



F

FOOD

CLASSIC TAPAS

Each Tapa 5,50

LOCAL ROOT BACON I Herseradish

DAS ATTERSEE CHEESE I Fig mustard

EDAMAME IN SHELL I Sea salt

AVOCADO I Mango | Chili

SESAME SPINACH | Peanut | Ponzu

Each Tapa 6,90

TOMATO I Avocado I Bread cubes

PICKLED CHAR I Bulgur I Cucumber

SALMON TATARE I Avocado I Bread chip

HUMMUS TAPA I Focaccia | Onions

CRISPY MEAT DUMPLINGS I Paprika cabbage

SPECIAL TAPAS

EachTapa 8,10

BURRATA I Tomato I Pine nuts

SALMONTATAKI I Cucumber I Sesame

rISSOLE I Potato Salad I Caramelized onions **Cheese dumplings** I Lettuce heart I Caesar dressing

PRAWNS I Slightly spicy butter sauce

VITELLO TONNATO I Capers

FRIED EGGPLANT I Tomato Cream | Parmesan



OUR WINE RECOMMENDATION:

Rosé „der Elefant im Attersee" 41,00
Weingut Pia Strehn
Deutschkreutz I Mittelburgenland

Tapas – perfect for sharing

DAS ATTERSEE TAPAS KOMBI

WITH

3 Tapas of your choice
+ Beef Tatare
+ your bread selection

TAPAS MIX

WITH

3 Tapas of your choice
+ Spread of your choice
+ your bread selection

Treat yourself:

KATE & KON GOLD SELECTION CAVIAR
Blini I Creme Fraiche

10 g	25,00
30 g	69,00
50 g	90,00

Allergens? Ask our staff



APPETIZER

BEEF TATARE small I large 17,10 I 23,20
Spicy tartare made from the finest beef tenderloin
Attersee white bread | Truffle mayonnaise | Sea salt butter
+ 25,00
with caviar topping 10 g

Treat yourself:

KATE & KON GOLD SELECTION CAVIAR

10 g	25,00
30 g	69,00
50 g	90,00

THE ATTERSEE COVER

DAS ATTERSEE BREAD LOAF
Salted butter | Hummus | Avocado
small | large 5,90 I 8,10

SPREADS

HUMMUS	3,70
OBATZTER (bavarian cheese spread)	3,70
AVOCADO SPREAD	3,70
GARDEN CRESS FOR SELF-HARVESTING	3,90
Salzbutter	1,90



BREAD

DAS ATTERSEE BREAD LOAF hell I dunkel	5,50
FOCACCIA	5,70
GARLIC BAGUETTE home made	5,20

ASK FOR GLUTEN-FREE BREAD

MAYBE A

GARLIC BREAD?
5,20





SOUPS

GRANDMA'S BEEF BROTH 6,90
with Sliced pancakes
with Cheese dumplings

DAS ATTERSEE FISH SOUP small I large 9,90 I 18,50
Tomato | Salmon trout | Shrimp | Aioli

SAISONAL CREAM SOUP 7,50
See recommendation

SALAD

BACKHENDL SALAD (fried chicken)
Potato and Lamb's Lettuce Salad I Pumpkin Seed Oil 18,90

SUPERFOOD DELIGHT SALAD 17, 2 0
Lettuce I Quinoa I Edamame I Cherry tomatoes I Carrots

CAESAR SALAD 16,50
Romaine lettuce hearts I Croutons I Parmesan

DAS ATTERSEE SALAD small I large 5,90 I 12,90
Mixed Leaf Salad I The A-Dressing

Choose your Topping

with king oyster mushrooms	+ 4,50
with cheese dumplings	+ 5,50
with salmon trout	+ 6,30
with 3 prawns	+ 7,50
with fried chicken strips	+ 7,50
with beef tenderloin strips	+ 8,90
with goat cheese wrapped in prosciutto	+ 7,50



VEGETARIAN VEGAN

SPINACH DUMPLINGS 16,90
Tomato cream I spinach leaves

POTATO AND VEGETABLE GRÖSTL 14,20
with a fried egg + 1,20
with king oyster mushrooms + 4,50

BRAISED CAULIFLOWER 20,80
Hummus | Pomegranate | Sesame

SEASONAL RISOTTO 17,90
See our recommendations

GOLDEN BOWL 16,90
Bulgur I Edamame I Mango I Tomato I Wasabi

Choose your Topping

with king oyster mushrooms	+ 4,50
with salmon trout	+ 6,30
with 3 shrimp	+ 7,50
with pan-seared chicken strips	+ 7,50
with beef tenderloin strips	+ 8,90
with goat cheese wrapped in prosciutto	+ 7,50

MAYBE A

Mixes salad?
5,90

WE RECOMMEND:

SHORTEN THE WAIT WITH A TAPAS PLATTER.

STEAK IT EASY

About 20 minutes of anticipation

THE BEEF FILLET 100% Hütthaler beef 250 g
180 g — 42,00
35,00

THE RIB EYE 100 % Hütthaler beef
300 g — 38,00

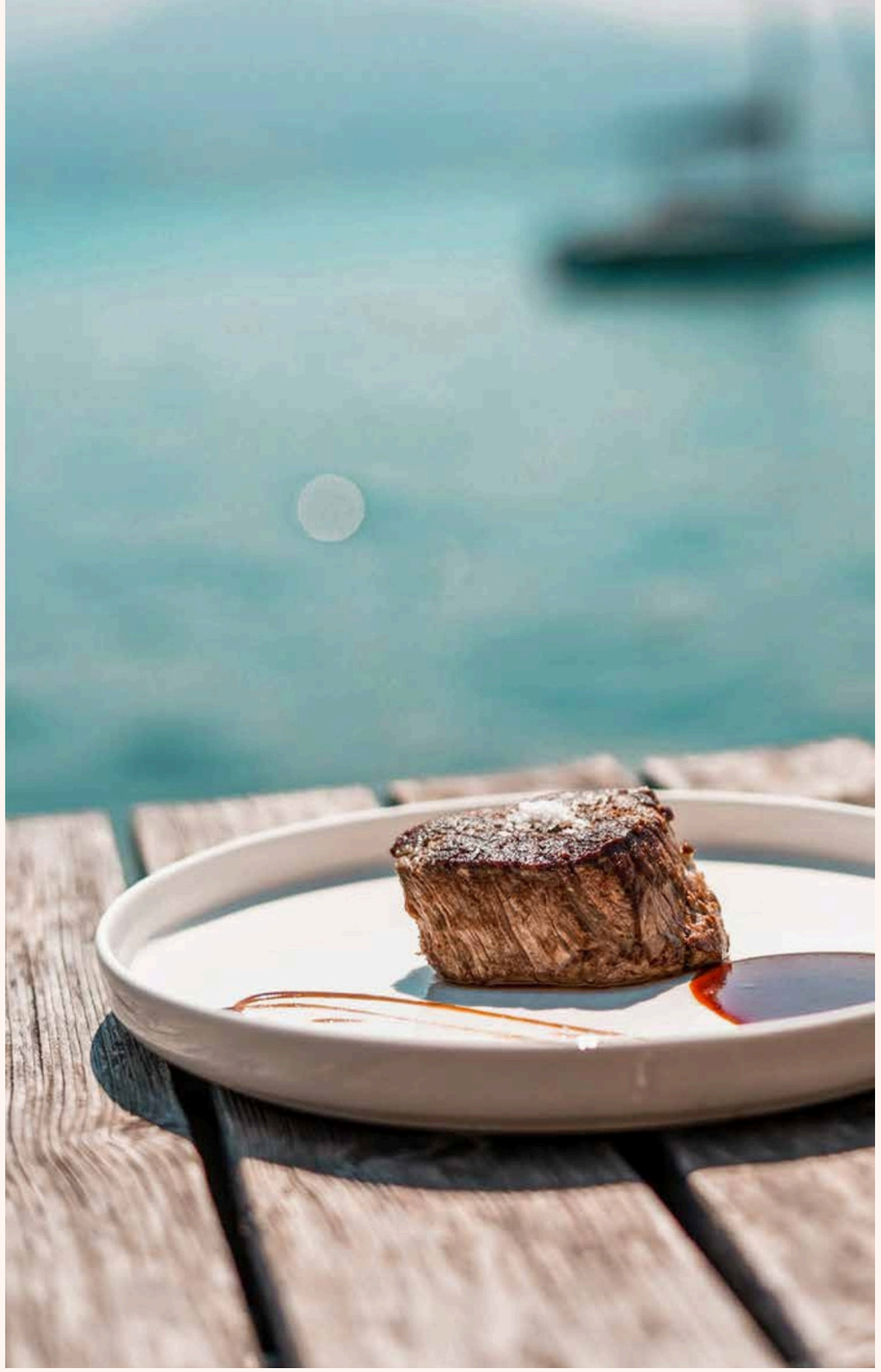
RIB EYE STEAK per person — 52,00
FFor 2, 4 or 6 people & with a big appetite New potatoes with bacon & onions I Grilled vegetables

ADD ON
SURF & TURF
3 prawns — 7,50

You can choose your side dishes to go with it, depending on what you feel like. See page 35.

ATTERSEE HIGHLIGHT

DAS CHATEAUBRIAND
100 % Hütthaler beef
500 g — 92,00
FFlambéed at the table for 2 people; about 30 minutes of anticipation



GOOD TO KNOW

All our steaks are cooked medium. Please let us know how you'd like yours cooked.

STEAK

SIDES

SIDES

FRIES	5,50
SWEET POTATO POMMES	6,50
GREEN BEANS	5,20
MIXED SALAD	5,90
GARLIC BAGUETTE	5,20
GRILLED VEGETABLES	5,20
PURÉE	5,20

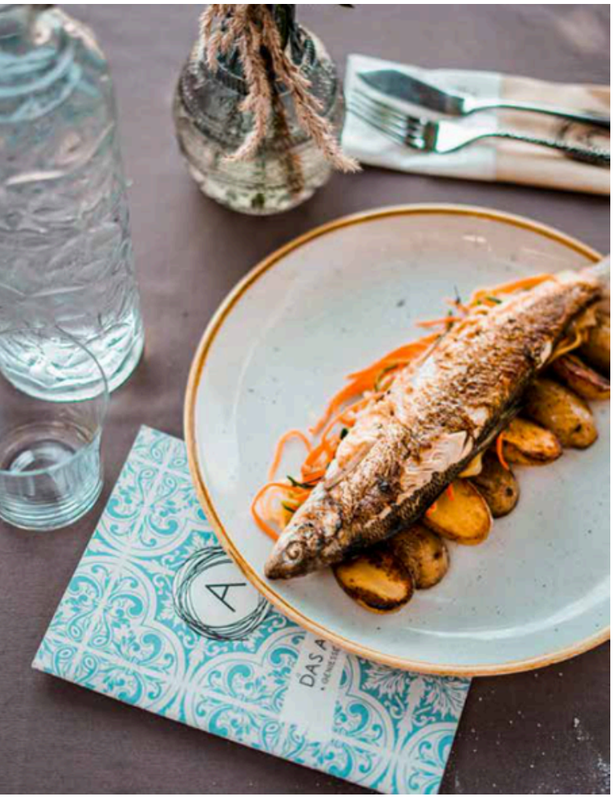
Feel free to pair these side dishes with other meals, depending on your preference.

SAUCES

PEPPER SAUCE	3,90
HOLLANDAISE SAUCE	4,90
JUS	3,90
HERB BUTTER	2,50

DIPS

TRUFFLE MAYO	2,90
COCKTAIL SAUCE	2,70
BBQ SAUCE	2,50
MAYO	1,40
MUSTARD	1,40
KETCHUP	1,40







TRADITIONAL FOOD

WIENER SCHNITZEL veal 29,00
fried in clarified butter I parsley potatoes

Boiled beef for two people, each 28,50
Roasted Potatoes | Creamed Spinach | Horseradish

(A) **ONION-CRUSTED ROAST** 29,50
Roast beef | Homemade spaetzle | Green beans with bacon

FRESHLY CAUGHT

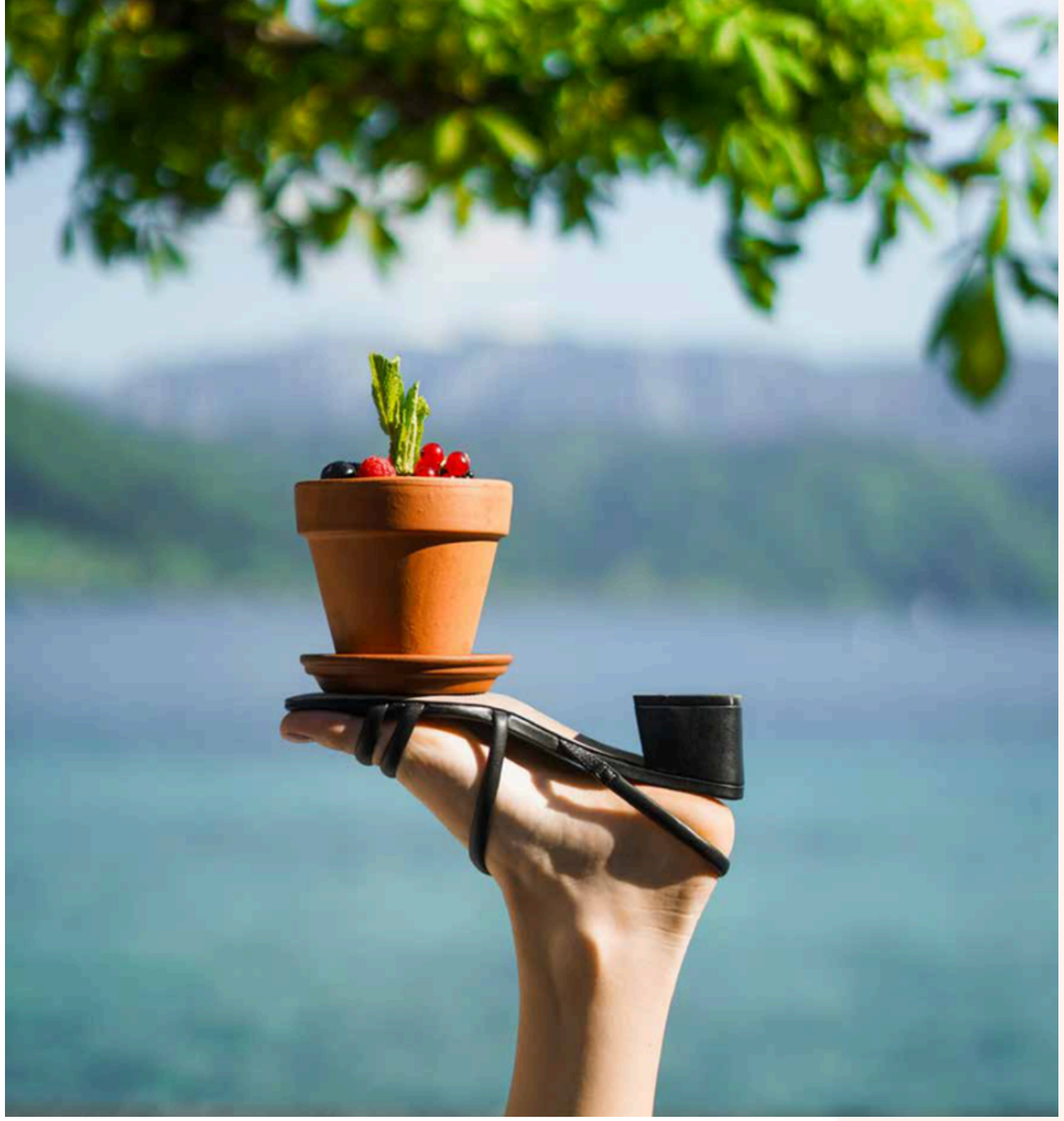
(A) **DAS ATTERSEE REINANKE** 28,90
Vegetable strips I this year's potatoes

GRILLED SALMON TROUT FILLET 27,90
Seasonal Risotto with Vegetable Strips

CATCH OF THE DAY price see the referral card
See the referral card

MAYBE A

MIXED SALAD?
5,90





SWEET

CHOCOLATE CAKE 10,90
Liquid Center I Vanilla Ice Cream

FLOWER POT 10,20
Pudding | Strawberry ice cream | Chocolate sauce

(A) DAS ATTERSEE KAISERSCHMARRN 14,90
Roasted Plums with Vanilla Ice Cream

CREAMY CLOUD 11,90
Panna cotta | seasonal fruit | sorbet

LIPSTICK JUNGLE 11,90
Meringue I Fruit I Cupcake

ICE CREAM

(A) DAS ATTERSEE LIEBE 9,50
Vanilla | Hot raspberries | White chocolate | Crumble

SORBET VARIATION 9,50

1 STEIRISCHES KUGERL 3,10
Pumpkin Seed Oil and Vanilla Ice Cream

1 scoop of ice cream 2,50
Vanilla | Strawberry | Chocolate |
Apricot | Green Apple | Raspberry

CHEESE

Cheese by Bernard Antony, the renowned Maître Fromager Affineur

MAÎTRE ANTONY
small I large 15,10 I 20,20
Attersee loaf of bread I fig mustard



WINE

ASK FOR OUR WINE LIST

WHITE

GRÜNER VELTLINER

GRÜNER VELTLINER „ROTES TOR“ FEDERSPIEL 59,00
Weingut Franz Hirtzberger I Spitz I Wachau

GRÜNER VELTLINER „KLOSTERSATZ“ F.X. Pichler I Oberloiben I Wachau 57,00

GRÜNER VELTLINER „FASS 4“ 40,00
Weingut Ott I Feuersbrunn I Wagram

GRÜNER VELTLINER „L&T“ 31, 0 0
Weingut Bründlmayer I Langenlois I Kamptal

GRÜNER VELTLINER „MAXIMUM“ Weingut Hiedler I Langenlois I Kamptal 64,00

RIESLING

RIESLING „SINGERRIEDEL“ 180,00
Weingut Franz Hirtzberger I Spitz I Wachau

RIESLING „STEINERHUND“ 44,00
Weingut Stagard I Stein a. d. Donau I Kremstal

GELBER MUSKATELLER

GELBER MUSKATELLER DAC 37,00
Weingut Tement I Berghausen I Südsteiermark

GELBER MUSKATELLER „MITZI“ 35,00
Weingut Gross & Gross I Ratsch I Südsteiermark

CHARDONNAY

MORILLON „EHRENHAUSEN“ 44,00
Weingut Trummer I Spielfeld I Südsteiermark

WEISS AUS ÖSTERREICH

MICHI‘S
TREASURE CHEST

SAUVIGNON BLANC

SAUVIGNON BLANC „ZIEREGG“ 110,00
Weingut Tement I Berghausen I Südsteiermark

SAUVIGNON BLANC „EHRENHAUSEN SPÄTFÜLLUNG“ 57,00
TrummeramObegg I Spielfeld I Südsteiermark

RED

BLAUFRÄNKISCH

BLAUFRÄNKISCH „MAULWURF“ 54,00
Weingut Triebaumer I Rust I Leithaberg

PINOT NOIR

PINOT NOIR Selection P Reserve 65,00
Weingut Paul Achs I Gols I Neusiedlersee

CUVÉE

DASPHANTOM(BF,ME, CS) 53,00
Weingut Kirnbauer I Deutschkreutz I Mittelburgenland

M1 (ME, BF) 173,00
Weingut Markowitsch I Göttlesbrunn I Carnuntum

ROSÉ

WHISPERINGANGEL 55,00
Châteaud’Esclanes I Lamotte I Provence

MARDONNA ROSÉ (BF, CS, S) 40,00
Markowitsch I Göttlesbrunn I Carnuntum



DAS BAR & EVENTS

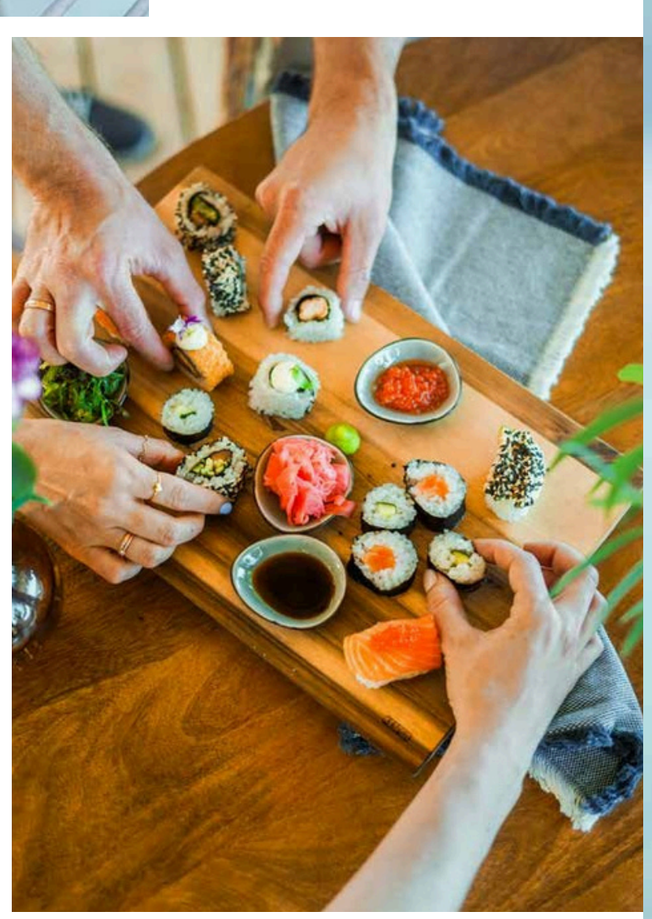


DAS BAR

An exclusive treat with a view of Lake Attersee! Our insider tip for cocktail & sushi lovers!

THE COOLEST SUNDOWNER BAR ON LAKE ATTERSEE

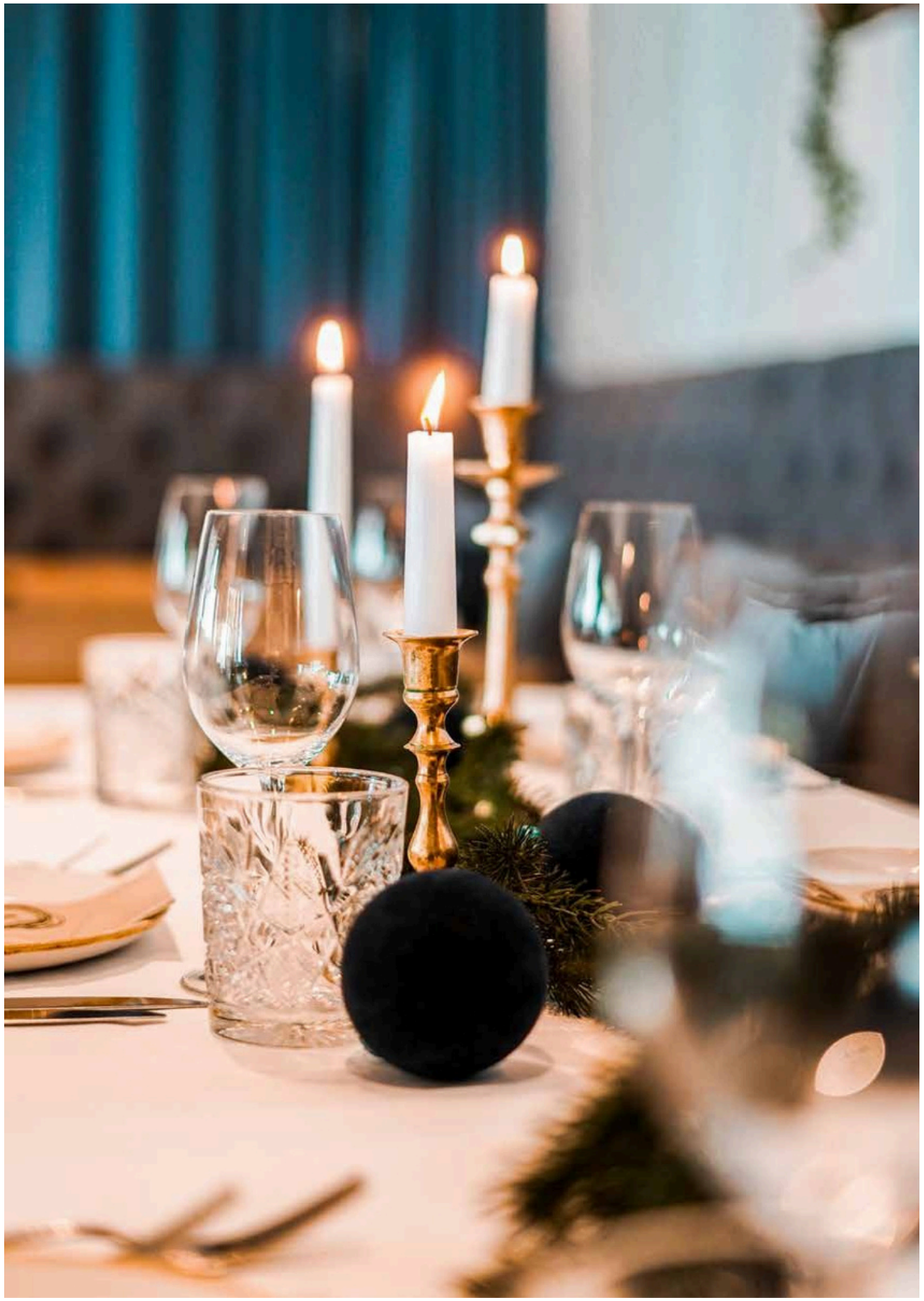
Sip & Sushi is back for round two! Enjoy fresh, fruity cocktails and special sushi rolls at your favorite lakeside bar! Last year, we launched our pop-up as a trial run! This year, we're refining our exclusive offering at DAS BAR!
The insider tip for dinner lovers, afternoon snackers, or sundowner sippers!



WHAT IS GOING ON?

BOOK YOUR FAVORITE TABLE NOW!





HAVE YOU BOOKED YOUR CHRISTMAS PARTY YET?

Creating unforgettable moments for our guests is what matters most to us. But we don't want to rely solely on the enchanting lake view and the charming atmosphere. That's why we offer planning support to ensure that all culinary wishes are fulfilled.
In our unique setting, we can accommodate up to 250 guests. We'll ensure a festive celebration: from a mulled wine reception to your favorite Christmas menu with matching wine pairings, all in the perfect setting for family and business gatherings.

B'OOK NOW

Conservatory left: 60
Conservatory right: 50
Indoorbar: 30
Séparée : 10







A WINTER WEDDING ON LAKE ATTERSEE?

A WEDDING WITH A DIFFERENCE!
We'll plan your dream wedding in the magical winter setting of Lake Attersee!

Please feel free to send inquiries by email to:
office@dasattersee.at

WE'LL HANDLE THE PLANNING &
YOU JUST RELAX
AND ENJOY YOUR
PERFECT DAY!

WLAN: DAS ATTERSEE-GÄSTE
PASSWORD: !HALLO-GAST!

WILL YOU BE OUR NEW GASTRO HERO?

We're young and young at heart, fresh and experienced, loud and quiet, fast and often even faster, big and small, from here and there, warm and open-minded.
We are... THE ATTERSEE!
Are you like that too? Then come join us! Get to know us and make a difference with us!

Menu English:

DAS ATTERSEE

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