



MENU

Englisch





ENTDECKE DAS ATTERSEE

ABOUT US ₅

DRINKS ₉

FOOD ₂₅

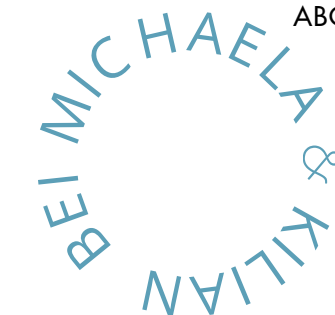
WINE ₄₁

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



SUMMER AT THE LAKE



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 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!



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



Lukas



Leon



Matheo



Franziska



Marco



Sabine



Marcel

ARE WE THE ATTERSEE!

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!





A large blue circular graphic containing the letter 'D' and the word 'DRINKS'. The letter 'D' is a simple, bold, sans-serif font. The word 'DRINKS' is written in a smaller, all-caps, sans-serif font, curving along the bottom right edge of the circle. The circle is composed of several overlapping, slightly offset lines, giving it a hand-drawn or layered appearance.

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.



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

DAS ATTERSEE
ERFRISCHT

APERITIF

- SUNDOWNERSPRIZZ** 8,90
Sloebery | OrganicsTonic Water | Soda
- DAS ATTERSEE SPRIZZ** 7,90
Prosecco | Cassis | Soda | Mint
- ROSY SPRIZZ** 8,20
Wine | Soda | Rose lemonade | Rose petals
- PORNSTAR SPRIZZ** 9,50
Passion fruit | Vanilla | Soda | A dash of vodka

COCKTAILS

- NEGRONI** ABV 25% 11,90
Gin | Campari | Red vermouth
- AMERICANO** ABV 16% 11,50
Campari | Red vermouth | Soda
- ESPRESSO MARTINI** ABV 17% 11,20
Vodka | Coffee liqueur | Espresso

ORGANICS TONIC

- DAS ATTERSEE GIN'N'TONIC** ABV 10% 12,90
Das Attersee Gin | Organics Tonic | Rosemary
- PORTO & TONIC** ABV 10% 9,50
Port wine | Organics Tonic Water



REFRESHING

ITALIAN SUMMER Italicus Prosecco Organics Easy Lemon Soda	8,20
APEROL VENEZIANO Aperol Prosecco Soda Orange	8,20
ATTERSEE LILLET Lillet Prosecco Wild Berry Berries	8,20
LIMONCELLO SPRIZZ Limoncello Prosecco Organics Easy Lemon Soda	7,90
DAS ATTERSEE WILD BERRY-MINT SPRIZZ Soda Wine Wild berries Mint	6,90
CHANDON SPRITZ	8,30

No alcohol

MOCKTAILS

CRODINO SPRIZZ Crodino Soda	6,90
HUGO SPRIZZ Non-alcoholic Elderflower Lime Organics Easy Lemon Mint	6,90
WILDBERRY SPRIZZ Organics Purple Berry Soda Berries	6,90
GIN & TONIC Non-alcoholic gin Organics Tonic Water	9,90
MATCHA SMASH Homemade Matcha Syrup Lemongrass Lemon Soda	7,20
NEGRONI 0,0% Martini Vibrante Non-alcoholic gin Wild Berry	7,20

SPARKLING WINES

	0,1L	0,7L
RUINART ROSÉ	23,00	161,00
"R" DE RUINART BRUT	19,00	136,00
TOMASI PROSECCO BRUT DOC	6,50	45,50
CRÉMANT DE LOIRE ROSÉ BRUT Langlois Chateau	7,30	51,00
BRÜNDLMAYER FIZZ ROSÉ Non-alcoholic	5,90	36,00
VERJUS SPARKLING Non-alcoholic	5,50	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 Straß Kamptal	5,30 32,00
GEMISCHTER SATZ ALTE REBEN RETZER LAND Weingut Zahel Weinviertel	5,90 35,50
CHARDONNAY Weingut Paul Achs Gols Neusiedlersee	6,00 36,00
FANCY ROSÉ Weingut Auer Höflein Carnuntum	5,50 33,00
ELEFANT IM ATTERSEE Weingut Pia Strehn Deutschkreutz Mittelburgenland	6,80 41,00
PINOT NOIR Weingut Heinrich Gols Neusiedlersee	6,30 38,00
BLAUFRÄNKISCH Weingut Kerschbaum Horitschon Mittelburgenland	6,30 38,00
CARNUNTUM CUVÉE Weingut Markowitsch Göttlesbrunn Carnuntum	6,50 39,00

DAS ATTERSEE BOHO EDITION

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

- (A)** DAS ATTERSEE „LAKE ICETEA“ 0,5L
CLASSIC | | Tea | Rosemary | Lemon 5,50
FRUITY | Tea | Berries | Basil 5,50
- (A)** DAS ATTERSEE-LIMONADE 0,5L 5,50
Rosmarin | Lemon | 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

- JUCES 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 | still 0,3L 4,10
Sparkling | still 0,7L 6,90

- SODA WATER** 0,3L | 0,5L 2,90 | 3,90



DAS ATTERSEE
ERWÄRM
T

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

OUR HOT TIP

MATCHA LATTE | Matcha |
Milk foam 6,90

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

+ Espresso Shot 3,70

HOT DRINKS

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

BIOTEAQUE

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

TEA BLENDS

SCHEENE LENI | Fruit tea

BLUADIGA BASTI | Blood orange fruit tea

FESCHE FINI | Rooibos | Lime flavoured

G'SCHAMMIGE CAMILLA | Chamomile tea

NETTE NANI | Herbal tea

FESCHE VRONI | Nettle herbal tea

FRISCHE RESI | Green tea | Lemon-ginger

SCHWARZA SEPPI | Darjeeling

SCHWARZA BENI | Earl Grey



ZUM FEINEN
AUSKLANG

FINE SPIRITS 2CL

RED WILLIAMS from Magnum Hans Reisetbauer Axberg Upper Austria	7,90
CARROT Hans Reisetbauer Axberg Upper Austria	7,90
RASPBERRY Brandstatt Hansi Reisetbauer Junior Axberg Upper Austria	6,90
HAZELNUT BRANDY Brandstatt Hansi Reisetbauer Junior Axberg Upper Austria	4,20
HAZELNUT Destillerie Parzmair Schwanenstadt Upper Austria	5,10
BEETROOT BRANDY Destillerie Parzmair Schwanenstadt Upper Austria	5,10
OLD PLUM Gölles Riegersburg Styria	6,10
ORANGE Rochelt Fritzens Tyrol	13,90
APRICOT Freihof Lustenau Vorarlberg	4,50
WILLIAMS Freihof Lustenau Vorarlberg	4,50
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 | Herseradish

 DAS ATTERSEE CHEESE | Fig mustard

 EDAMAME IN SHELL | Sea salt

 AVOCADO | Mango | Chili

 SESAME SPINACH | Peanut | Ponzu

Each Tapa 6,90

 TOMATO | Avocado | Bread cubes

PICKLED CHAR | Bulgur | Cucumber

SALMON TATARE | Avocado | Bread chip

 HUMMUS TAPA | Focaccia | Onions

CRISPY MEAT DUMPLINGS | Paprika cabbage

SPECIAL TAPAS

Each Tapa 8,10

BURRATA | Tomato | Pine nuts

SALMONTATAKI | Cucumber | Sesame

RISSOLE | Potato Salad | Caramelized onions **Cheese**

dumplings | Lettuce heart | Caesar dressing

PRAWNS | Slightly spicy butter sauce

VITELLO TONNATO | Capers

FRIED EGGPLANT | Tomato Cream | Parmesan



Tapas – perfect for sharing

DAS ATTERSEE TAPAS KOMBI

WITH

3 Tapas of your choice
+ Beef Tataré
+ 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 | Creme Fraiche

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

Allergens? Ask our staff

OUR WINE RECOMMENDATION:

Rosé „der Elefant im Attersee“ 41,00
Weingut Pia Strehn
Deutschkreutz | Mittelburgenland



APPETIZER

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

Treat yourself:

KATE & KON GOLD SELECTION CAVIAR

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

THE ATTERSEE COVER

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

SPREADS

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

BREAD

(A) DAS ATTERSEE BREAD LOAF 5,50
 hell | dunkel
FOCACCIA 5,70
GARLIC BAGUETTE 5,20
 home made

(A) 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 | large 9,90 | 18,50
Tomato | Salmon trout | Shrimp | Aioli

SAISONAL CREAM SOUP 7,50
See recommendation

SALAD

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

SUPERFOOD DELIGHT SALAD 17,20
Lettuce | Quinoa | Edamame | Cherry tomatoes | Carrots

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






DAS ATTERSEE SALAD small | large 5,90 | 12,90
Mixed Leaf Salad | 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 | 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 | Edamame | Mango | Tomato | 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 | Grilled vegetables

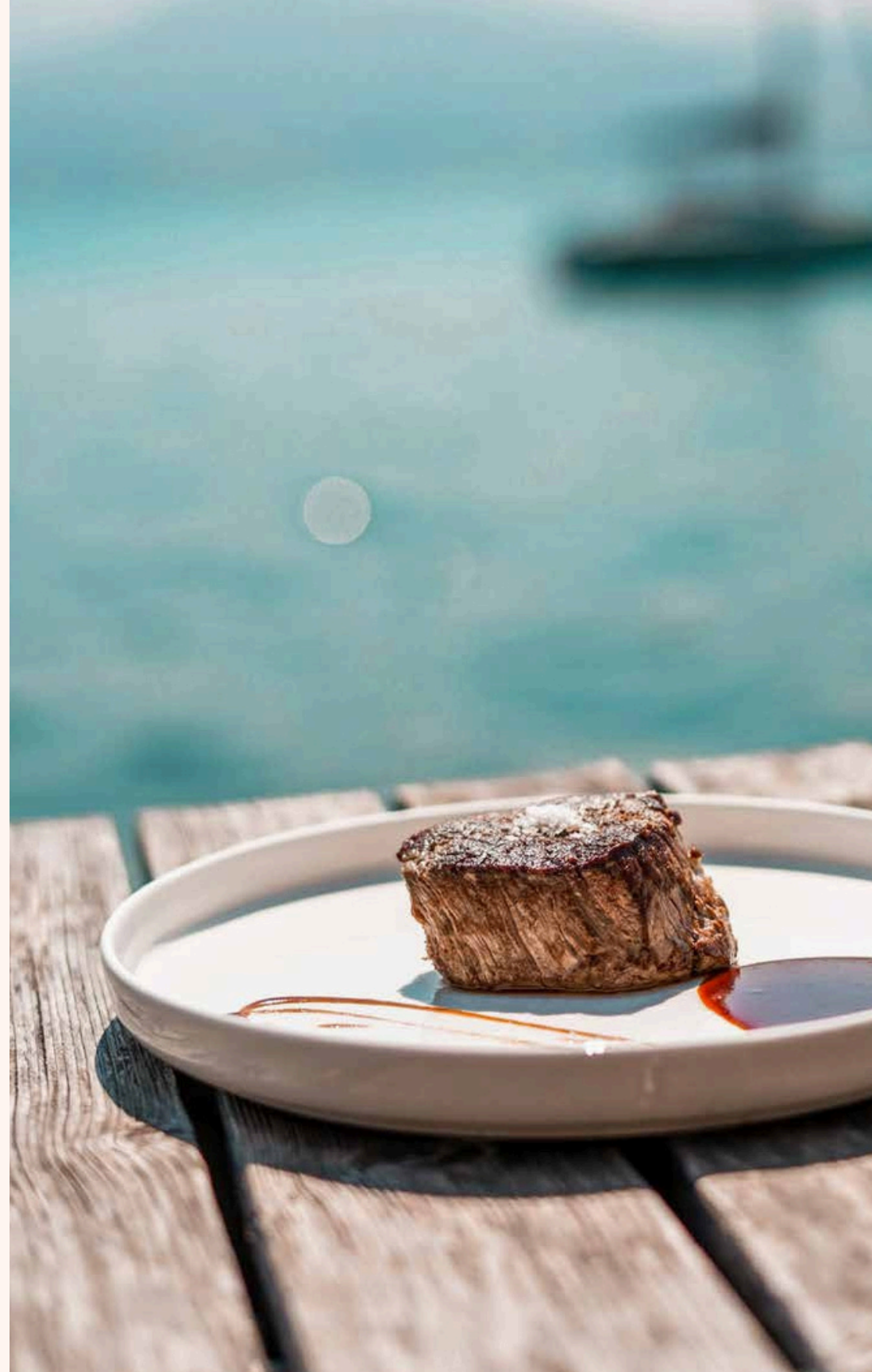
ADD ON
SURF & TURF
3 prawns 7,50

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

AT TERSEE
HIGH LIGHT

DAS CHATEAUBRIAND

100 % Hütthaler beef 92,00
500 g
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 | parsley potatoes

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

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

FRESHLY CAUGHT

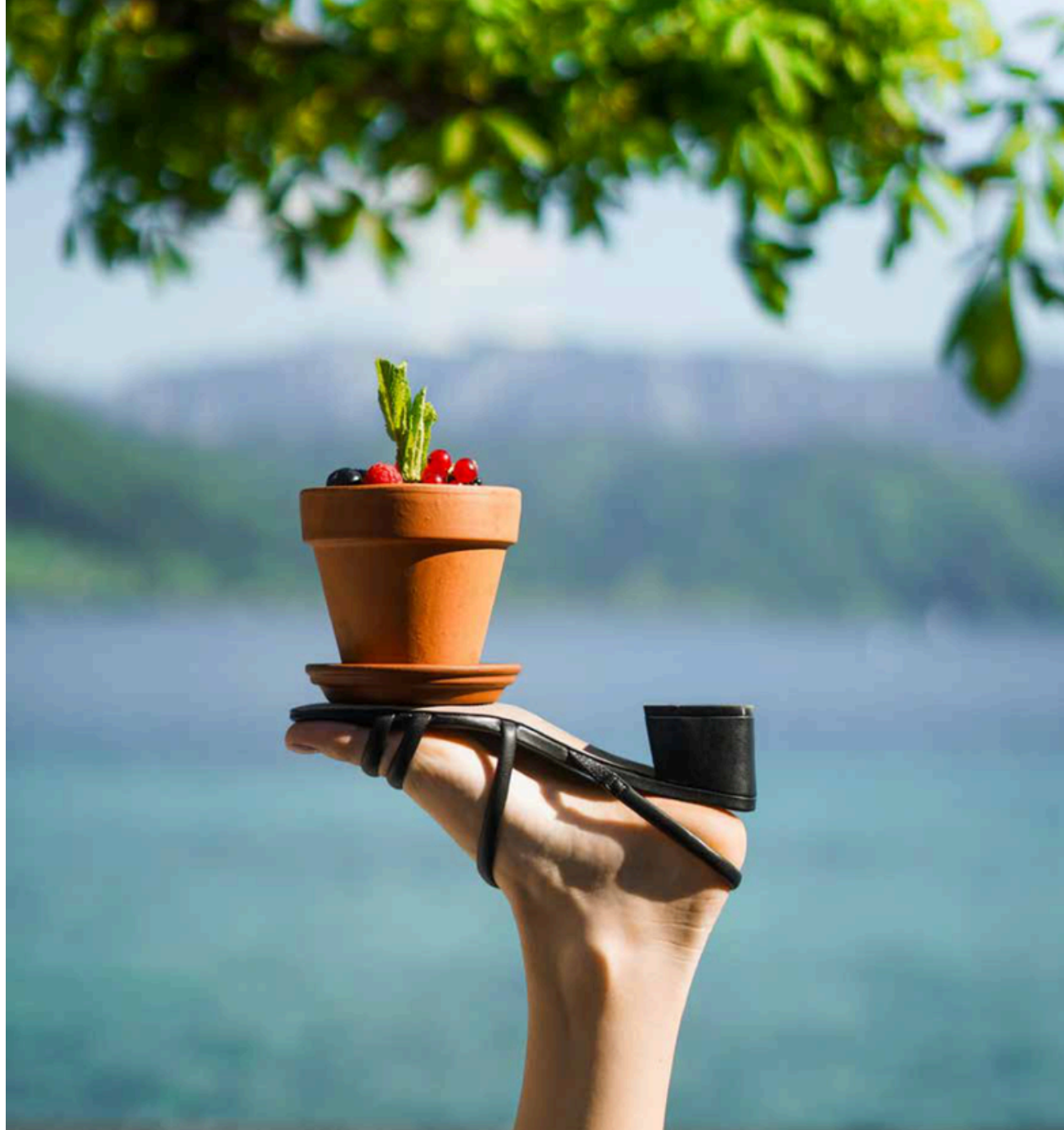
(A) DAS ATTERSEE REINANKE 28,90
Vegetable strips | this year's potatoes

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 | Vanilla Ice Cream
- FLOWER POT** 10,20
Pudding | Strawberry ice cream | Chocolate sauce
- 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 | Fruit | Cupcake

ICE CREAM

- 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 | large 15,10 | 20,20
Attersee loaf of bread | fig mustard



ASK FOR OUR WINE LIST

WHITE

GRÜNER VELTLINER

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

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

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

GRÜNER VELTLINER „L&T“ 31,00
Weingut Bründlmayer | Langenlois | Kamptal

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

RIESLING

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

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

GELBER MUSKATELLER

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

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

CHARDONNAY

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

WEISS AUS
ÖSTERREICH

SAUVIGNON BLANC

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

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

RED

BLAUFRÄNKISCH

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

PINOT NOIR

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

CUVÉE

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

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

ROSÉ

WHISPERINGANGEL 55,00
Châteaud'Esclanes | Lamotte |
Provence

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

MICHI'S
TREASURE CHEST







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!

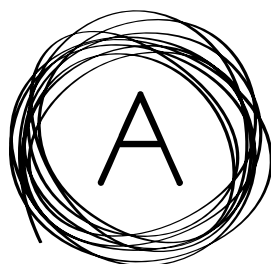
WILL YOU BE OUR NEW GASTRO HERO?

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

Hauptstraße 2, 4864 Attersee am Attersee
office@dasattersee.at
www.dasattersee.at

