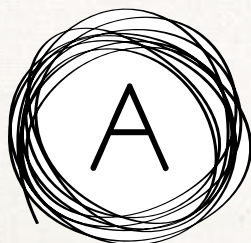


DAS ATTERSEE

• LAKESIDE DINING •





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Hello, come on in! TO LAKESIDE DINING

THE RESTAURANT. Austrian & cosmopolitan

Cool new ideas, a young and fresh culinary concept and a feelgood ambience that invites communication – right by the Attersee lake. Take a seat in the restaurant with its conservatory, on the terrace or in the garden and experience heart-warming Austrian hospitality.

OUR CUISINE. Austrian & cosmopolitan

With us, cooking comes with creativity and cordiality. We are experts at crafting traditional fare and choose only quality produce from the local area. You can taste it in every detail. On the plate or in the glass – everything we serve comes from the heart. Savour Austrian/cosmopolitan cuisine at its finest.

THE BAR. dreams & drinks

... is currently hibernating, but will awaken with the first rays of sun in the spring!

Our terrace is on the lakeside promenade with a view of the Attersee and the imposing Hölleugebirge massif. Relax and enjoy a sundowner or two with cool music and an incomparable view!

THE GARDEN. classic & communicative

Meet friends and make new ones over a cosy chat while enjoying beers fresh from the tap, full-bodied wines and the coolest drinks.

THE EVENTS. unique & personal

Private events like weddings, anniversaries, corporate events, seminars etc. – our function room on the first floor of the restaurant is the ideal location. Especially in summer, DAS ATTERSEE, with its direct access to our spacious sun terrace, offers countless possibilities and stunning scenery for your event with up to 100 guests.

WE LOOK FORWARD TO YOUR VISIT!

Michaela Prem, Kilian Angermeyer & the Attersee team

BOOKINGS on: **+43 664 9278572**

CLASSIC TAPAS - *ideal for sharing*

per tapa 4.50

Cress pick your own | salted butter

Wurzelspeck locally sourced | horseradish

Attersee cheese | fig mustard

Smoked salmon | blini | sour cream | cucumber

Marinated zander | red lentils | herb mayo

✓ **Vegan tapa** | tomato-avocado | bread cubes

Attersee tapa mix

**3 TAPAS
+ 1 SPREAD
of your choice**
15.90

SPECIAL TAPAS

per tapa 5.70

Prawn | mildly savoury melted butter

Liver pâté with truffles

Flat cheese dumplings | coleslaw

SPREADS

per spread 2.90

✓ **Hummus**

Sour cream dip with herbs

Red lentil spread

✓ **Obatzter (spicy cheese spread)**

*Attersee tapa combo
share with friends*

**Choice of 3 TAPAS
+ STEAK TARTARE**
for an incredible
24.90

Steak tartare

spicy tartare of premium fillet of beef | crusty baguette

truffle mayo | sea salt butter 100 g | 160 g 12.90 | 18.60

BREAD & BAKERY PRODUCTS

Assorted bread rolls served in a bag 2.70

Crusty baguette served in a bag 2.70

Gluten-free bread roll 1.40

Homemade garlic baguette 4.50

SOUPS

Grandma's beef broth

pancake strips | flat cheese dumplings 4.70

Attersee fish soup

tomato | whitefish | prawn | aioli 6.20

Seasonal creamy soup | garnish (see our specials)

GREENS *a few vitamins?*

✓ **Mixed salad** 4.50

✓ **Attersee salad** small | large 4.50 | 6.90
lettuce variations | Attersee dressing

Add a bit extra to your salad:

Goat cheese | Prosciutto wrap + 5.60

Fillet of beef & prawns + 10.90

Marinated cherry tomatoes | avocado ✓ + 4.90

... popular & eaten with pleasure!

Superfood gourmet salad 16.90

Loose leaf lettuce | quinoa | sprouts | fresh Attersee whitefish

VEGAN VARIANT: fried tofu ✓ 13.90

we recommend

add a homemade
garlic baguette

4.50

✓ VEGAN

Our quality beef is
sourced from



The family firm of Hütthaler has been processing premium meat, sausage and ham products in Schwanenstadt at the gates of the Salzkammergut for 4 generations.

The firm's expertise stems from its experience, creativity and the specialist knowledge of the master butchers.

With tradition coupled with state-of-the-art technology and a certain love of fine detail we create quality you will love!

WE AT DAS ATTERSEE LOVE THIS
LOCAL QUALITY TOO.

Try our high-quality beef range.

Good 2 know!

GENERALLY
ALL STEAKS ARE
MEDIUM RARE.

SHOULD YOU HAVE ANY SPECIAL DIETARY
REQUIREMENTS OR ALLERGIES, **PLEASE INFORM
A MEMBER OF STAFF.**

All prices in euros and incl.VAT



(S)TEAK

BEEF - OUR

Fillet of beef - 100 % Hütthaler beef

250 g

180 g

choose any side you like (see right)

The rib eye - 100 % Hütthaler beef

220 g

choose any side you like (see right)

36-hour short ribs - 100 % Hütthaler beef

onion mash | enoki mushrooms

BBQ

... our h

Rib eye

*... for 2, 4 or 6 people
new potatoes with speck &
plus a bottle of wine
for a sensational*

Ste



it easy!

R PASSION!

beef 32.90
..... 26.70

..... 24.90

thaler 25.90



IME

highlight!

... approx. 30 minutes' anticipation

e steak
who are VERY HUNGRY
onion | grilled vegetables | jus
"Sommeliers Choice"

44.50 per person

... while you're waiting
we recommend an
Attersee tapa
combo!

aks



SIDES with steak

SIDES

Fries	4.00
Sweet potato fries	4.50
Bacon-wrapped green beans	3.90
Mixed salad	4.50
Garlic baguette	4.50
Grilled vegetables	4.50
Mashed potato	3.90

SAUCES

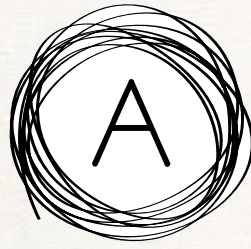
Pepper sauce	3.90
Sauce hollandaise	4.20

DIPS

Truffle mayo	1.20
Cocktail sauce	1.20
BBQ sauce	1.20
Mayo	0.90
Mustard	0.90
Ketchup	0.90

PREMIUM QUALITY





VEGETARIAN FOOD

Seasonal risotto | with vegetables (see our specials)

add a topping: 3 prawns + 5.60

Dumpling trio

spinach | tomato | Parmesan 13.50

Attersee ravioli (see our specials)

Sautéed vegetables & potatoes | fried egg..... 10.50



VEGAN VARIANTE: fried tofu

...add a mixed salad?
4.50



Bulgur bowl 13.90

edamame | avocado | pomegranate | pumpkin | pumpkin seed oil
mayonnaise

add a topping:

3 prawns + 5.60

fillet of beef in strips + 5.60

fried chicken strips + 5.10



fried tofu + 4.90

TRADITIONAL FARE

Boiled beef	20.50
roast potatoes cream spinach bread sauce	
Wiener schnitzel (veal)	18.90
fried in clarified butter parsley potatoes	
Onion roast beef	24.00
homemade spaetzle bacon-wrapped green beans	
Attersee nockerl speck Parmesan egg	13.50

FROM THE MEADOW

Filled corn-fed chicken breast	18.90
Fregola Sarda mushroom & Madeira jus	
36-hour short ribs - 100 % <i>Hütthaler</i>	25.90
onion mash enoki mushrooms	

CAUGHT *in the lake*

Attersee whitefish – while stocks last! vegetable strips new potatoes	20.50
Fried fillet of zander pearl barley baby leeks	19.50
Fillet of char poached in tea seasonal risotto	18.90



DAS ATTERSEE
• LAKESIDE DINING •

OPENING HOURS

11:30 a.m. – 11:00 p.m. Thursday to Monday
Closed on Tues | Weds

KITCHEN CREW ON DUTY

Mon | Thurs | Sun 11:30 a.m. – 9:00 p.m.
Fri | Sat 11:30 a.m. – 9:30 p.m.

BAR 3 p.m. – 12 a.m. (... currently hibernating)

Our suppliers:



DAS ATTERSEE | HAUPTSTRASSE 2 | LANDUNGSPLATZ | 4864 ATTERSEE AM ATTERSEE
office@dasattersee.at | www.dasattersee.at



Sweet home ATTERSEE

Small chocolate cake | runny centre 8.20

Attersee Kaiserschmarrn - *be patient for about 20 mins.*

(chopped sugared pancakes)

stewed plums | vanilla ice cream

small | large temptation 9.10 | 13.30

Seasonal dumplings - *be patient for about 20 mins.*

in butter and crumbs 7.90

Flowerpot | blancmange | cinnamon ice cream

speculaas chocolate powder 7.90

CHEESE FROM *Bernard Antony*

THE WELL-KNOWN MAÎTRE FROMAGER AFFINEUR

It is not a common profession – *maître fromager affineur*. **Bernard Antony** is regarded as the best in his business: no one knows cheese better than he does... Refining, storage, climate, production locations, different breeds of cattle, special manufacturing techniques ...You don't have to be a gourmet to imagine how multifaceted cheese processing is. The world's best chefs work with him, the best in the business. We are extremely proud that he has chosen Das Attersee, enabling us to offer you his refined creations.

Maître Antony cheeseboards small / large 13.90 / 17.90
including crusty baguette | fig mustard

ICE CREAM MENU - *for melt-away moments!*

Passione per Gelato – Bruno Gelato stands for ice cream of superlative gelateria quality

Die Attersee Liebe | vanilla ice cream | raspberries 7.90

Sorbet variations | apple | raspberries | apricot 7.50

Mixed sundae | chocolate | strawberry | vanilla 7.50

Coupe Denmark | stracciatella | vanilla | chocolate sauce 7.50

Styrian scoop | vanilla | pumpkin seed oil 2.50

one scoop of ice cream 1.90

Kids' ice cream sundae – get ready for a surprise! 4.90

we love cooking!



WWW.DASATTERSEE.AT

