

Knowing where it's from

The art of simple things turns a small snack into a great pleasure. We focus equally on regional origin and seasonality, as we do on species-appropriate welfare and meeting the highest quality standards. Accordingly, we source the lion's share of our ingredients from our own farms in the Salzkammergut region.

MEAT

The highland cattle is lovingly taken care of by Thomas Fuchs in Altaussee. The game comes from our own hunting, as well as from the Wiesengelter meadow.

CHEESE, EGGS AND BUTTER

The goat cheese finds its way from the farm store of Andrea Leitner from Kainisch into our Seewiese. The organic eggs are supplied by Alexander Dornbusch from Aigen im Ennstal and the Tyrolean alpine dairy butter we use from Berg Bauer is made in a barrel in the Zillertal according to an old tradition.

FISH

The Fischerei Ausseerland fishery works sustainably in accordance with tradition. Its fish are exclusively indigenous species - from char and trout to whitefish.

HIGH-PROOF

(alias „das Schnapserl“) in various varieties is delivered by Franz Grieshofer directly from the Altaussee region. The Swiss stone pine Schnaps comes from the distillery of the Knödl-Alm. Cheers to you!

FRESH CIDER

are supplied to us by the Mairinger family business in Wartberg ob der Aist. The family focuses on traditional values with the most modern production and cellar technology.

THE HERBS,

that we use for flavoring our dishes are cultivated in our own herb garden and are used to produce our syrups.

**WITH THIS IN MIND: "ENJOY"
OR LIKE WE SAY AROUND HERE: "AN GUATN!"**

Yours, Host Angela Putz and the team of Seewiese Altaussee



Food



SOUPS

Fishsoup "Seewies'n-style"

with regional char and garlic baguette on the side
€ 14,90

Savory Beef soup

with traditional stripes of pancakes € 6,50
cheese dumplings or liver dumplings € 7,50

Wild garlic cream soup € 6,50

optionally with fried black pudding pasta € 7.90

SALADS

Mixed salad

with pickled vegetables and apple balsamic vinaigrette
small € 6,50
large € 9,90

optionally with:

with goat cheese balls from Andrea Leitner

rolled in pumkin seeds € 17,30
or with roasted "Ausseer" trout € 20,00

Beef in aspic

Regional delicacy!

with scarlet runner beans, radishes,
red onions, bell peppers bell pepper,
seed oil and brown bread
€ 13,90



= vegetarian



= vegan



SNACKS

Beef Tatar

with foamed brown butter, egg yolk cream and
toasted brown bread
€ 19,50

Styrian beetle bean hummus

with pumpkinseed-oil, homemade crispbread
and brown bread
€ 10,90

Brown bread with bacon

Regional bacon with mustard, horseradish and
pickled radish
€ 16.50

*Really
big!*

Regional brown bread

1 pieces
€ 1,80

Garlic baguette

€ 3,50



= vegetarian



= vegan

MAIN COURSES



Whole roasted "Ausseer" char
with spinach, parsley potatoes
and thyme-tomato butter
€ 29,50

very
tender!

Braised, roasted Beef with onions
with potato-bacon patties
and braised carrots
€ 22,50

Cabbage-Fritters 
with sauteed mushrooms, herb sauce and potato
€ 15,90

DESSERTS

"Seewies'n Kaiserschmarrn" 
shredded pancake-style soufflé
with fruit compote
(about 20 min. wait)
€ 14,50

Yeast dumpling with vanilla sauce
€ 9,50

Giovanni ice cream
1 scoop € 2,70

Cakes of the day
Our trained service staff will be happy
to inform you about our cakes of the day.



= vegetarian



= vegan



Beverages

NON-ALCOHOLIC

Thalheim water

sparkling or still

0,3l € 3, 90 | 0,7l € 8,10

Thalheim lemonades

Maple-lemon, raspberry , herbs,
Uhudler, wild berry, white grapes

0,3l € 4,40

Energy Drinks

Red Bull Energy Drink, Sugarfree

Red Bull Red edition

Red Bull Red Edition

0,25l € 4.60

THE ORGANICS by Red Bull

Simply Cola, Bitter Lemon, Ginger Ale,
Tonic Water, Easy Lemon, Black Orange,
Purple Berry, Ginger Beer

0,25l € 4,60

"Rauch" Juices

naturally cloudy apple or black current juice

0,25l € 4,00

with water/soda

0,3l € 4,20 | 0,5l € 4,40





HOMEMADE

Homemade icetea

apple, raspberry, blackberry
0,5l €4,60 | 1l €8,90

"Froschkraherl"

ORGANICS Ginger Ale, Soda, Cucumber sirup
0,5l € 4.60

Cucumber spritz

White wine, Soda, Cucumber sirup
0,25l € 4.90





BEER

Thalheim Märzen from the barrel

0,2l € 3,60 | 0,3l € 4,60 | 0,5l € 5,00

Thalheim Radler from the barrel

0,3l € 4,60 | 0,5l € 5,00

Thalheim Soda Radler from the barrel

0,3l € 4,40 | 0,5l € 4,90

Thalheim Pils

Bottle, 033l € 4,60

Maisel Weisse

0,3l € 4,70 | 0,5l € 5,20

Maisel Non-Alcoholic

0,5l € 5,20

Gösser Non-Alcoholic

0,5l € 5,20

AFRO COFFEE, TEA & CACAO

Cappuccino € 4,40

Double Espresso € 4,60

Espresso € 3,30

Espresso macchiato € 3,60

Big Brown Coffee € 4,90

Americano with milk and whipped cream € 4,80

Small Brown Coffee € 3,40

Café Latte € 4,80

Ristretto € 3,30

Americano € 4,00

Hot Chocolate with whipped cream € 4,60

Tea € 4,20

For information on tea varieties, please
contact our service staff.



SPARKLING



Hugo

0,25l € 6,90

Aperol Spritz

0,25l € 6,90

Aperol Spritz Prosecco

0,25l € 7,90

Spritz white or red

0,25l € 4,20

Summer spritz

0,25l € 4,00

Cider from "Mairinger"

0,25l € 4,40 | 0,5l € 6,00

with soda

0,25l € 3,90 | 0,5l € 5,50

Il Follo Prosecco

Borgoluce, Italy

0,1l € 6,50 | 0,75l € 34,00

Frizzante Rosé

Potzinger Vinery, Styria

0,1l € 4,90 | 0,75l € 31,00



WINE



Welschriesling

Lower Austria

0,125l € 3,90

2023 Weißburgunder

Winery Stefan Potzinger

Ratsch, Southern Styria

0,125l € 6,50 | 0,75l € 34,00

2023 Sauvignon Blanc

Winery Gerngross

Sausal, Southern Styria

0,125l € 6,90 | 0,75l € 36,00

2023 Riesling Stoakammerl

Vineyard Englbrecht

Etzdorf am Kamp, Kamptal

0,125l € 6,20 | 0,75l € 32,00

2022 Gelber Muskateller

Winery Stefan Lang

Gobelsburg, Kamptal

0,125l € 6,50 | 0,75l € 34,00

2021 Grüner Veltliner

Winery Huber

Reichersdorf, Traisental

0,125l € 5,70 | 0,75l € 29,00

Zweigelt

Lower Austria

0,125l € 3,90



Our service staff will be happy to inform you
about our further wine selection.



SPIRITS

Homemade Schnaps from Altaussee, Franz Grieshofer

Mixed fruits

2cl €4,70

Pear, Apricot

2cl € 4,90

Raspberry

2cl € 5,50

Distillery Knödl-Alm

Organic swiss stone pine - cloudy

2cl € 4,90

Organic swiss stone pine - clear

2cl € 5,50

Diverse Spirits

Baileys

2cl € 4,20

Ramazotti

4cl € 5,50

Gin, Bombay Sapphire

4cl € 8,60

Gin, Hendrick's

2cl € 6,70 | 4cl € 13,50

Wodka, Absolut

4cl € 5,80

Wodka, Grey Goose

4cl € 9,40



Discover more places that are "out of this world"



What do Landhaus zu Appesbach at Lake Wolfgang and Schloss Gabelhofen in Fohnsdorf have in common? What links the Café Wasserturm with the Seewiese in Altaussee? Where do the philosophies of the Hotel Hofwirt in Seckau and the Winterstellgut in Annaberg overlap?

They, along with other very unique culinary destinations in Salzburg, the Saalkammergut and Murtal regions, all qualify for the same prestigious seal of quality: TAUROA.

At first glance completely different, they share attributes such as their uniqueness, their inimitable character and the same common goal: to meet the requirements of our quality seal as "inspiring places".

