

A WARM WELCOME

to Seehotel Grundlsee, an “inspiring place” from TAUROA.

We are thrilled to have you here in the heart of the Salzkammergut, where breathtaking lake views meet exceptional culinary experiences rooted in tradition and innovation.

In our kitchen, we prioritize the finest ingredients, sourced locally or from our own farms. Our goal is to blend the natural flavors of these ingredients with regional specialties and international flair.

We wish you a delightful stay and a wonderful dining experience!

Yours

Hermann Wieser

and the team at Seehotel Grundlsee

KNOW WHERE IT COMES FROM

This is essential for us in all areas.

It is essential for the precious food that our kitchen processes with the utmost care and respect. Regional origin and consideration of the seasons are just as important as species-appropriate husbandry and meeting the highest quality standards. We source the majority of our ingredients from our own farms.



Fish from the Ausseerland fishery



Wild from the Authal forest



Seetal pasture lamb



Wiesengelter Angus cattle



Wiesengelter free-range pig



Authal alpine pasture cattle

STARTERS & SALADS

VEGETABLE SPRING ROLL

apple chutney · leek-rocket salad | € 15

CHAR FILLET FROM GRUNDLSEE

avocado · beet root · sour cream | € 22

TATAR OF AUTHAL BEEF

homemade mustard cream · brioche · pickled porcini mushrooms | € 22

CAESAR SALAD "SEEHOTEL"

croûtons · parmesan · semi-dried tomatoes | € 14

with bacon | € 18

with shrimps | € 24

SULZ FROM PORK

beans · radishes · paprika · pumpkin seed oil | € 16

CRISPY LUKEWARM SHEEP CHEESE

tzaziki · tomato jam | € 21

GREEN SALAD

balsamico dressing | € 8

SOUPS

BEEF BROTH

with sliced pancakes | € 7,5

with liver dumplings | € 8

KOHLRABI FOAM SOUP

black pudding-filled wantan | € 9

FISH SOUP AUSSEER STYLE

croûtons · pesto | € 13

Information regarding ingredients in our dishes that may trigger allergies or intolerances
is available upon request from our trained service team.

All prices are inclusive of VAT.

MAIN COURSE

VEGAN | VEGETARIAN

BI-BIM-BAB

Korean rice dish · vegetables · mushrooms · fried egg · korean radish | € 25
with Angus rump steak stripes | € 33

PUMPKIN-CHEESE "KRAPPEN"

confit leeks · fried artichoke | € 23

HOMEMADE RICOTTA-RAVIOLI

mini mozzarella · basil · semi-dried cherry tomatoes · rocket salad | € 25

FISH

WHOLE ROASTED AUSSEE CHAR

potatoes · tomato-herb-butter · green salad | € 36

CLASSICS

DUET OF LOCAL LAMB

ratatouille · potato noodles · green beans · thyme sauce | € 38

ANGUS BEEF SIRLOIN MEDIUM SLICES

shallot and pepper glaze · oven-roasted broccoli · mashed potatoes au gratin | € 36

FRIED STYRIAN CHICKEN

potatoe-field salad · cowberry | € 25

BOILED BEEF

roasted potatoes · creamed carrots · apple-horseradish | € 30

SLOW-BRAISED VENISON LEG

juniper-bacon sauce · herb-nut-potatoe noodles · creamy savoy cabbage | € 31

BRAISED VEAL CHEEKS

parsnips puree · vegetables · rosemary sauce | € 34

SWEETS | CHEESE

"BLUMENTOPF"

black berries · mascarpone · "black earth" | € 8

FLUFFY CURD DUMPLINGS

butter crumbs · stewed apricots · vanilla ice cream | € 13

CREME BRULÉE MADE WITH CALLEBAUT CHOCOLATE

elderberries · pear coulis · ube ice cream | € 12

NEW YOURK CHEESECAKE

coconut ice cream · raspberries | € 11

LIME PARFAIT AU GRATIN

plum jelly · kumquats · crumbles | € 12

VARIATION FROM LOCAL CHEESE

two kinds of chutneys | € 16