

AUTHENTICITY STARTS WITH KNOWING THE SOURCE

The art of simplicity turns a simple snack into a real treat. We place equal importance on regional sourcing and seasonal ingredients as we do on animal welfare and meeting the highest quality standards. That's why we source most of our ingredients from our own farms in the Salzkammergut:



Fish from the Ausseerland fishery



Venison from our own hunting grounds (Authal Forest) and Wiesengelter pastures



Seetaler pasture-raised lamb



Highland cattle from Thomas Fuchs in Altaussee



Sheep's milk cheese from the cheesemakers of the Waldviertel, mountain cheese, and smoked bacon from the Gosau delicatessen



Herbs from our own garden, which we also use to make our syrups



Various types of schnapps from Franz Grieshofer and Ernst Kadar in Altaussee, Swiss stone pine schnapps from the Knödl-Alm distillery

With that in mind: "Enjoy!"

Angela Putz

and the team of Seewiese Altaussee

OUR DELICACIES

SOUPS

HEARTY BEEF SOUP

with Sliced Pancakes | € 7

with Cheesdumplings | € 8.5

“SEEWIES’N” FISH SOUP

Aussee char · tomato-fish stock · fennel
garlic baguette | € 10.5

HERB FOAM SOUP

vegetarian

Dark bread · nut croutons | € 7

SLICE OF WHOLE-GRAIN BREAD | € 2

GARLIC BAGUETTE | € 3

SNACK TIME

BEEF TARTARE

Tomato butter · egg yolk cream · toasted rye bread | € 22

STYRIAN BEAN HUMMUS

vegan

Pumpkin seed oil · homemade crispbread · dark rye bread | € 12.5

BEEF ASPIC

Pickled vegetables · dark rye bread · pumpkin seed oil · herb broth | € 14.5

BACON SANDWICH

Horseradish · mustard sauce · pickled vegetables | € 19.5

APPETIZERS

MIXED LEAF SALAD vegan

Pickled vegetables · plum dressing

large portion | € 13.5

small portion | € 7

MIXED LEAF SALAD, PUMPKIN SEEDS & FETA CHEESE vegetarian

Pickled vegetables · plum dressing | € 19.5

MAIN COURSES

WHOLE ROASTED CHAR

Creamed cucumbers · parsley potatoes · thyme-tomato butter | € 32.5

PINK SIRLOIN STEAK

Layered crispy potatoes · carrots · shallot glaze | € 29

BARLEY RISOTTO vegan

Braised cauliflower · root vegetables · arugula | € 17.5

STUFFED CHEESE DUMPLINGS vegetarian

Sauerkraut · mountain cheese · curd cheese · herbs · brown butter | € 21.5

DESSERTS

SEEWIES'N KAISERSCHMARRN

Seasonal compote (approx. 20 minutes of anticipation) | € 16

BUCHTELN

Vanilla sauce | € 10.5

DRINKS

ALCOHOL-FREE

THALHEIM HEALING WATER

Sparkling · still · 0.3 l € 4.2 · 0.7 l € 8.5

TAP WATER

0.3 l € 1.5 · 0.5 l € 2 · 1 l € 2.5

TAP WATER WITH LEMON

0.3 l € 2.5 · 0.5 l € 3 · 1 l € 3.5

SODA

0.3 l € 2.8 · 0.5 l € 3.8 · 1 l € 5.6

LEMON SODA

0.3 l € 3.8 · 0.5 l € 4.8 · 1 l € 6.6

THALHEIM LEMONADE

Raspberry · Uhudler · Wild Berry · Herbs · Maple-Lemon
0.33 l € 4.9 · Sparkling 0.5 l € 5.5

ENERGY DRINKS

Red Bull Energy Drink

Red Bull Sugarfree

Red Bull Winter Edition · Pistachio & Berries · 0.25 l € 4.9

THE ORGANICS by Red Bull

Simply Cola · Minty Blackberry · Fizzy Peach
Easy Lemon · Black Orange · 0.25 l € 4.9

Purple Berry · Ginger Beer · Tonic Water

Ginger Ale · Bitter Lemon · 0.25 l € 4.9

JUICES FROM FRANZ JOSEF RAUCH

Cloudy apple · Apricot · Blackcurrant

0.25 l € 4.7 · 0.5 l € 7.2 (Spritzer)

0.3 l € 4.9 · 0.5 l € 5.2

WATER WITH SERVICE

As close as the lake is to us, the delicious water from Altaussee doesn't just magically appear in our glasses. It's piped to us, chilled, poured, and served with care. Therefore, we kindly ask for a small contribution towards our "water with service." Thank you.

SPRITZ VARIETIES · HOUSE SPECIALS

APEROL SPRITZ

with wine 0.25 | € 7.9

with Prosecco 0.25 | € 8.9

SARTI SPRITZ

0.25 | € 8.9

SPRITZER

White · Red

0.25 | € 4.6 · 0.5 | € 7.9

HUGO

0.25 | € 7.4

SUMMER SPRITZ

0.25 | € 4.3 · 0.5 | € 6.9

ICED TEA (BERRY-APPLE)

0.5 | € 5.2 · 1 | € 9.5

ELDERFLOWER SYRUP

Soda · Water

0.3 | € 4.2 · 0.5 | € 5

INGWER-LEMON SYRUP

Soda · Water

0.3 | € 4.2 · 0.5 | € 5

WHITE WINE

2023 GRÜNER VELTLINER

Weinviertel · Pass Winery · Etzmannsdorf

Fresh and fruity · pleasant acidity · pairs well with home-style cooking

1/8 l € 6.7 · 0.75 l bottle € 36

2025 GRÜNER VELTLINER

Ott Fass 4 · Bernhard Ott Winery

Fresh · lively · perfect for Austrian cuisine

0.75 l bottle € 57

2022 GRÜNER VELTLINER

Smaragd Süßberg · Eder Winery · Wachau

Spicy nose · mild acidity · pairs well with hearty dishes

0.75 l bottle € 58

2023 GELBER MUSKATELLER

Stefan Lang · Kamptal

Intensely floral · fresh and aromatic · pairs well with sweets and sunshine

1/8 l € 6.9 · Bottle 0.75 l € 38

2024 CHARDONNAY

Burgenland · Achs Winery · Gols

Stone fruit notes · Delicate acidity · Pairs well with fish, salads, and chicken

Bottle 0.75 L € 39

2024 PINOT BLANC

Tradition South Styria DAC · Stefan Potzinger · Ratsch

Fresh and fruity · lively acidity · Versatile food pairing

1/8 l € 6.8 · 0.75 l bottle € 37

WHITE WINE · RED WINE

2025 RIESLING

Kamptal DAC · Gerhard Deim · Schönberg

Stone fruit · light-bodied · crisp · a summer delight

1/8 l € 6.8 · 0.75 l bottle € 37

2024 RIESLING

Smaragd Wachau DAC · Alzinger Winery · Unterloiben

Elegant aromas · lively acidity · pairs well with fish & poultry

0.75 l bottle € 74

2025 SAUVIGNON BLANC "JAKOBI"

Gross Winery · Ratsch an der Weinstraße

Fresh · aromatic · very easy to drink · pairs well with fish, poultry, and a snack

1/8 l € 7.3 · 0.75 l bottle € 40

2024 SANKT LAURENT

Lower Austria · Weingärtnerei Engelbrecht

Dry · elegant · refined body · perfect for game dishes

1/8 l € 7.3 · 0.75 l bottle € 40

2021 CUVÉE TRIBUS ZW | CS | ME

Jacqueline Klein Winery · Andau

Elegant and spicy · soft tannins · perfect for hearty dishes

0.75 l bottle € 54

SPARKLING WINE · CHAMPAGNE

FLOSECCO

Uhudler Frizzante from Heck'n Klescher
0.1 L glass | €6.2 · 0.75 L bottle €35

CREMANT DE LOIRE ROSÉ

Chateau Langlois
Fresh and fruity · with notes of peach
Aperitif · leaves you wanting more
Glass 0.1l € 10.9 · Bottle 0.75 l € 61

PROSECCO DOC

Agriturismo Il Follo · Valdobbiadene
Pear · Apple · White peach
A fine accompaniment to food
Glass 0.1l € 6.8 · Bottle 0.75 l € 37

AYALA BRUT MAJEUR

Champagne AYALA
Dry & very well-balanced
Perfect as an aperitif & for special occasions
Bottle 0.75 l € 95

AYALA ROSÉ MAJEUR

Champagne AYALA
Dry & precise
Perfect as an aperitif & with red berry desserts
Bottle 0.75 l € 115

PRISECCO CUVÉE NO. 23

alcohol-free

Manufaktur Jörg Geiger · Swabian Alps
Rhubarb · Apple and rose petals · Spices · Summer aperitif
Bottle 0.375 l € 26 · Bottle 0.75 l € 44

BEER

THALHEIM

Märzen on tap

0.2 l € 3.9

0.3 l € 5

0.5 l € 5.6

Soda Radler on tap

0.3 l € 5

0.5 l € 5.6

Radler · Pils · Alcohol-free

Bottle 0.3 l € 5

STIEGL

Naturally cloudy white beer from the tap

0.3 l € 5

0.5 l € 5.6

Sportweiße alcohol-free

Bottle 0.5 l € 5.6

CIDER

OBSTHOF SCHAUER

St. Marienkirchen an der Polsenz

Pur 0,25 l € 4,4 · 0,5 l € 6

Gespritzt 0,25 l € 3,2 · 0,5 l € 5,2

SPIRITS

HOUSE FIRE IN ALTAUSSEE · FRANZ GRIESHOFFER · 2 CL

Fruit brandy | € 4.7 Pear · Apricot | € 4.9

KADAR DISTILLERY FROM ALTAUSSEE · 2 CL

Sour cherry liqueur | € 5.2 Raspberry brandy | € 5.5

SPECIALTY DISTILLERY · KNÖDL-ALM · 2 CL

Organic Swiss pine clear | € 5.5 Swiss pine infusion | € 5.5

VARIOUS · 4 CL

Bailey's | € 5.7

Ramazotti | € 6.5

Jack Daniels | € 7.5

GIN

Bombay Sapphire | € 8.3

Hendrick's | € 11.5

Vodka, Absolut | € 5.2

Vodka, Gray Goose | € 11.5

Rum, Diplomatico | € 12

AFRO COFFEE, TEA AND COCOA

Ristretto | € 3.6

Espresso | € 3.6

Espresso Macchiato | € 4

Double Espresso | € 5

Small Brown | € 3.7

Large Brown | € 5.1

Americano | € 4.4

Cappuccino | € 4.8

Café Latte | € 5.2

Mug of Coffee | € 5.2

HOT CHOCOLATE | € 4.6

with whipped cream | € 5.1

TEA | € 4.6

Our service team will be happy to answer any questions you may have about our tea selection.

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

All prices include statutory VAT.