



# MENU

3rd edition | Summer 2024



GET HERE  
SWITCH OFF  
ENJOY

Forget your daily cares as you gaze on the deep blue of the Attersee and delight your palate with culinary delicacies.

The Attersee team welcomes you to the restaurant's charming ambience – all the year round.







**RESTAURANT**  
open all year round

**SUMMER AND WINTER**  
Thursday–Tuesday 11:30 am–11:00 pm

**KITCHEN CREW ON DUTY**  
11:30 am–9:30 pm



-  vegan dishes
-  gluten-free dishes
-  Das Attersee creations
-  Michi's recommendation

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## FRESH FOOD ON THE LAKESIDE

Our location on the Attersee is the perfect place to meet on long summer days. We have delicacies with fresh local ingredients for you as well as seasonal delights that energise the senses. Soak up the warm sunshine on our terrace and enjoy the view of the shimmering lake.

Whether you want to unwind after a day's swimming or are planning a cosy get-together with friends or family you'll find the perfect atmosphere for every kind of summer experience at our restaurant. Drop in and let us pamper you!





## MICHAELA

### MANAGERESS | HEAD OF SERVICE

Hostess with a passion

Upper Austria born and bred, she loves to mingle with her guests instead of staying in the background. Her passion is service, for which she has years of experience, qualifications as a sommelier and, of course, great enthusiasm.

## KILIAN

### CHEF | HEAD CHEF

Passion you can taste

The food is created by head chef Kilian who has cooked in Augsburg, Vienna, Switzerland and France before now. But he enjoyed it most at the Stanglwirt in Tyrol, mostly because he met Michaela there and fell in love with her.





# BEVERAGES



## APERITIFS

 <b>DAS ATTERSEE SUNDOWNER</b>	8.20
Sloeerry   Organics Tonic Water   Soda	
<b>JOJO APERITIVO</b>	7.50
Rosé   Rose Gin   Organics Tonic Water	
 <b>DAS ATTERSEE SPRIZZ</b>	7.90
Prosecco   Cassis   Soda   Mint	
 <b>DAS ATTERSEE ROSY SPRIZZ</b>	7.90
Wine   Soda   Rose Lemonade   Rose Leaves	
 <b>DAS ATTERSEE VENEZIANO</b>	7.90
Aperol   Frizzante   Soda   Orange	


## REFRESHING TIPPLES

<b>ITALIAN SUMMER</b>	7.80
Italicus   Prosecco   Organics Easy Lemon   Soda	
<b>LILLET WILDBERRY</b>	7.90
Lillet Rosé   Organics Purple Berry	
<b>LIMONCELLO SPRIZZ</b>	7.50
Limoncello   Prosecco   Organics Easy Lemon	
 <b>DAS ATTERSEE BILBERRY-MINT SPRIZZ</b>	6.90

ALCOHOL-  
FREE

## DRINK AND DRIVE

<b>CRODINO SPRIZZ</b>	6.90
<b>HUGO</b>	6.90
<b>WILDBERRY SPRIZZ</b>	6.90
<b>GIN &amp; TONIC</b>	9.90
Kaufmann's Gino   Organics Tonic Water	

A glass bottle is pouring water into a glass. The glass contains a slice of lemon and fresh mint leaves. The background is blurred, showing more lemons and mint leaves on a wooden surface.

### PIMP YOUR WATER

Lemon juice	+ 1.20
Rose leaves	+ 1.50
Cucumber & fresh mint	+ 2.40
Orange & fresh mint	+ 2.40
Berries	+ 2.40

## ALCOHOL-FREE

 <b>DAS ATTERSEE „LAKE ICE TEA“</b> 500 ml	
CLASSIC   Tea   Rosemary   Lemon	5.10
FRUITY   Tea   Berries   Basil	5.10
 <b>DAS ATTERSEE LEMONADE</b> 500 ml	5.10
Rosemary   Lemon   Soda	
<b>RED BULL ENERGY</b> 250 ml	4.90
Red Bull Classic	
Red Bull Sugarfree	
Red Bull Summer Edition	
Red Bull Apricot Edition	
<b>THE ORGANICS</b> 250 ml	4.90
Simply Cola	
Black Orange	
Easy Lemon	
Bitter Lemon	
Ginger Ale	
Tonic Water	
Purple Berry	
Ginger Beer	
<b>PAGO</b> neat 200 ml	4.20
Strawberry   Blackcurrant   Apricot   Apple   Multivitamin	
Mixed with Soda Water or Tap Water 500 ml	5.20
<b>JUICES BY MAIRINGER</b> neat 200 ml	4.30
Naturally Cloudy Apple   Plum	
Mixed with Soda Water or Tap Water 500 ml	5.30
<b>VÖSLAUER MINERAL WATER</b>	
Sparkling   still 330 ml	4.10
Sparkling   still 750 ml	6.90
<b>SODA WATER</b> 330 ml   500 ml	2.90   3.90
<b>CARAFE OF ATTERSEE WATER</b> 500 ml   1L	1.50   2.50
<b>ALMDUDLER</b> 330 ml	4.90



### OUR HOT TIP

**Goldige Gundi** | Turmeric Latte 5.90  
Chiemgau Tea Company

**Matcha Latte** 5.90  
+ Espresso Shot 3.70



## COFFEE

Verlängerter / Americano (with extra hot water)	3.90
Espresso	3.70
Espresso Macchiato	4.20
Espresso Doppio	4.70
Espresso Doppio Macchiato	5.30
Cappuccino	4.80
Caffè Latte	5.10

## HOT DRINKS

hot chocolate	5.50
Portion of Cream	1.50
Portion of Oat Milk	1.20

### **BIOTEAQUE** Chiemgauer Tea Company

Cup   Pot	4.80   5.70
Portion of Milk   Lemon   Honey	0.90

#### **Varieties**

Lovely Leni – Fruit Tea  
 Bloody Basti – Blood Orange Fruit Tea  
 Flighty Fini – Rooibos | "Lemon Flavour"  
 Coy Camilla – Organic Camomile Tea  
 Nice Nani – Herbal Tea  
 Vivacious Vroni – Nettle Tea  
 Refreshing Resi – Green Tea | Lemon & Ginger  
 Sable Seppi – Darjeeling



## SPARKLING WINE

Moët & Chandon Brut Imperial	15.00   105.00
Moët & Chandon Brut Imperial Rosé	17.00   119.00
Tomasi Prosecco Brut DOC	5.90   41.00
Crémant de Loire Rosé Brut   Langlois-Chateau	6.90   48.00



# WINE BY THE GLASS

## DAS ATTERSEE RECOMMENDS

"Steinfeder" Grüner Veltliner   Das Attersee Boho Edition Domäne Wachau   Dürnstein   Wachau	5.10   31.00
"Smaragd" Riesling   Das Attersee Boho Edition Domäne Wachau   Dürnstein   Wachau	5.90   35.50
"Das Attersee" Grüner Veltliner Waldschütz Estate   Straß   Kamptal	5.30   32.00
"Stock" Gelber Muskateller Hagn Estate   Mailberg   Weinviertel	5.90   36.00
Chardonnay Paul Achs Estate   Gols   Neusiedlersee	5.90   36.00
Zweigelt Rosé Waldschütz Estate   Straß   Kamptal	5.10   31.00
Blaufränkisch Rosé Pia Strehn Estate   Deutschkreutz   Central Burgenland	5.30   32.00
Pinot Noir Heinrich Estate   Gols   Neusiedlersee	5.80   35.00
Blaufränkisch Kerschbaum Estate   Horitschon   Central Burgenland	6.30   38.00
Carnuntum Cuvée Auer Estate   Höflein   Carnuntum	6.50   39.00

## OUR BEERS

### FRESH ON TAP

	200 ml	300 ml	500 ml
Zipfer Märzen	3.60	4.50	5.20
Gösser Zwickl (cloudy, unfiltered)	3.60	4.50	5.20
Gösser Radler (shandy)	3.60	4.50	5.20
Linzer Bier	3.60	4.50	5.20
Weihenstephan Weissbier		4.50	5.20

### BOTTLED BEERS

Tegernseer 330 ml		5.10	
Zipfer alcohol-free 500 ml			5.10



**YOU ENJOYED IT?**

In our shop you can buy  
DAS ATTERSEE wine and  
DAS ATTERSEE gin  
at makers' prices!



## TONIC DRINKS

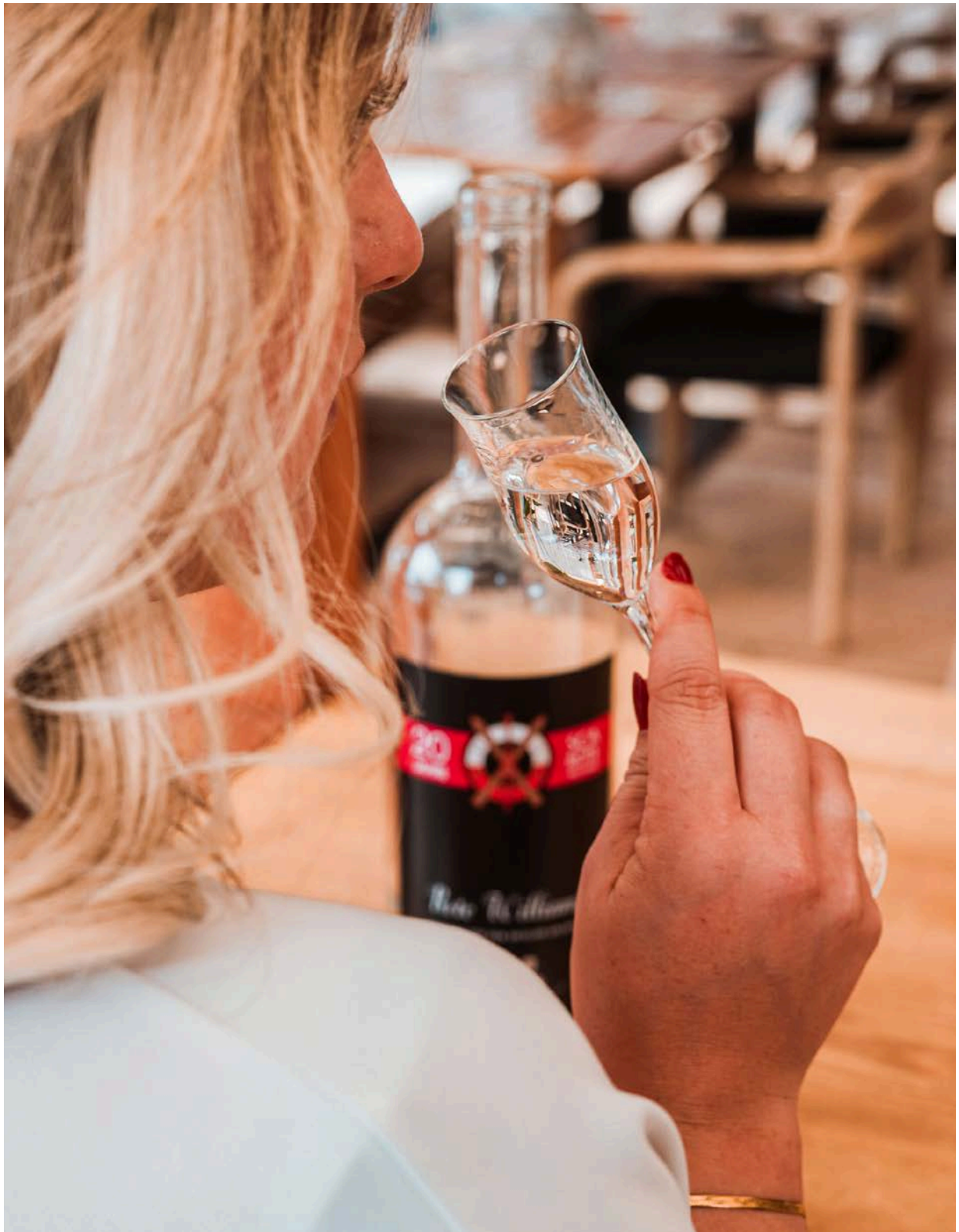
**(A) DAS ATTERSEE GIN & TONIC**  
Das Attersee Gin and Organics Tonic Water

13.90

**or choose a different gin:**  
Malfy I Italy  
Gin of the Month  
Bombay Sapphire Gin I GB  
Sloeerry Gin Reisetbauer

**(A) DAS ATTERSEE PORTO & TONIC**  
Port and Organics Tonic Water

9.50



## BRANDIES 20CL

Red Williams Pear from the 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	4.90
Hazelnut Destillerie Parzmair   Schwanenstadt   Upper Austria	5.50
Beetroot Brandy Destillerie Parzmair   Schwanenstadt   Upper Austria	5.50
Old Plum Gölles   Riegersburg   Styria	7.50
Orange Rochelt   Fritzens   Tyrol	14.20
Apricot Freihof   Lustenau   Vorarlberg	4.90
Williams Pear Freihof   Lustenau   Vorarlberg	4.90
Nonino Grappa Riserva di Chardonnay Barrique	5.90
Clase azul	14.00
Clase azul 0,7L	480.00



FOOD







IDEAL  
FOR SHARING!

## CLASSIC TAPAS

PER TAPA 5.40

**Wurzelspeck** locally sourced | Horseradish

 **Das Attersee cheese** | Fig mustard

**Pick-your-own cress** | Salted butter

**Cauliflower** | Onion | Peanuts

**Sesame spinach** | Peanuts | Ponzu

PER TAPA 6.90

 **Tomato** | Avocado | Bread cubes

**Basted char** | Quinoa | Pomegranate

**Salmon tartare** | Avocado | Radish

**Goat cheese** | Chard | Pomegranate

**Pulled salmon tartare** | Sour cream | Edamame | Potato crunch

**Hummus Tapa** | Focaccia | Onion

## SPECIAL TAPAS

PER TAPA 8.10

**Burrata** | Tomato | Basil oil

**Salmon tataki** | Edamame | Mango | Ponzu

**Rissole** | Potato salad | fried onion

**Flat cheese dumpling** | Lamb's lettuce | Ramsons mayonnaise

**Prawn** | Mildly savoury melted butter

**Vitello tonnato** | Capers

**Roast pork dumpling** | Crackling | Lovage mayonnaise

### RECOMMENDED WINES TO GO WITH THE TAPAS:

Rosé „der Elefant im Attersee“ 41.00

Pia Strehn Estate | Deutschkreutz | Central Burgenland

OUR RECOMMENDATION:

## DAS ATTERSEE TAPAS MIX

WITH

3 Tapas of your choice  
+ steak tartare  
+ your choice of bread

TREAT YOURSELF:

### KATE & KON GOLD SELECTION CAVIAR

10 g	25.00
30 g	69.00
50 g	90.00

## TAPAS SELECTION

WITH

3 Tapas of your choice  
+ your choice of spread  
+ your choice of bread





**DAS ATTERSEE APPETISERS**

small | large

5.90 | 8.10

Das Attersee Bread Roll



Salted butter | Hummus | Avocado

**BEEF TATAR small | large** 16.50 | 22.90


Spicy tartare of premium fillet of beef  
Attersee white bread | Ramsons mayonnaise  
Sea Salt Butter


**+ Caviar Topping 10g** + 25.00

## BREAD AND BAKERY PRODUCTS

 <b>DAS ATTERSEE BREAD</b> white   dark	5.50
FOCACCIA	5.10
 ROLL	3.10
GARLIC BAGUETTE home-made	5.20

## SPREADS

 HUMMUS	3.70
OBATZTER	3.70
 AVOCADO SPREAD	3.70
SALTED BUTTER	1.90

A close-up photograph of a white ceramic bowl filled with a healthy meal. The bowl contains two pieces of grilled salmon, a bed of white rice, shredded orange carrots, and dark leafy greens. The top is garnished with a generous amount of multi-colored microgreens, including purple, green, and yellow varieties. The bowl sits on a decorative blue and white patterned placemat. In the background, a white tablecloth is visible, along with a glass vase containing greenery and a glass bottle. A speech bubble is overlaid on the image, containing text.

ADD  
GARLIC BREAD?  
5.20

## SOUPS

**GRANDMA'S BEEF BROTH** 6.20  
Pancake strips | Flat cheese dumpling

 **DAS ATTERSEE FISH SOUP samll | large** 9.50 | 17.90  
Tomato | Whitefish | Prawn | Aioli

**SEASONAL CREAMY SOUP** 6.50  
Garnish (see our specials)

## SALAD



**FRIED CHICKEN SALAD** 17.90  
Potatoes, Lamb's Lettuce | Pumpkin Seed Oil

 **SUPERFOOD GOURMET SALAD** 15.20  
Loose Leaf Lettuce | Quinoa | Edamame | Cherry Tomatoes | Carrots

**CAESAR SALAD** 15.20  
Romaine Lettuce Hearts | Croutons

 **DAS ATTERSEE SALAD samll | large** 5.90 | 11.90  
Lettuce Variations | The A Dressing

### Choose your Topping

 with king oyster mushrooms + 4.00  
with salmon trout + 6.30  
with 3 prawns + 7.50  
with fried chicken strips + 7.50  
with fillet of beef in strips + 8.90  
with goat cheese | Prosciutto wrap + 7.50  
 with marinated cherry tomatoes | Avocado + 6.50



ADD  
A MIXED SALAD?  
5.90



## VEGETARIAN | VEGAN

	<b>SPINACH DUMPLING</b>	16.20
	Creamed Tomatoes   Leaf Spinach	
	<b>SAUTÉED POTATOES &amp; VEGETABLES</b>	13.90
	with a fried egg	
	<b>with king oyster mushrooms</b>	+ 4.00
	<b>GOLDEN BOWL</b>	16.50
	Bulgur   Mango   Cucumber   Cherry Tomatoes   Pecan Nuts	
	<b>with 3 prawns</b>	+ 7.50
	<b>with fillet of beef in strips</b>	+ 8.90
	<b>with fried chicken strips</b>	+ 7.50
	<b>with king oyster mushrooms</b>	+ 4.00
	<b>SEASONAL RISOTTO</b>	17.20
	<b>GRILLED BROCCOLI</b>	15.90
	Chickpeas   Basil	

HAVE SOME TAPAS  
WHILE YOU WAIT.



## STEAK IT EASY

Be patient for approx. 30 minutes

### THE FILLET OF BEEF 100 % Hütthaler beef

250 g	38.00
180 g	31.00

### THE RIB EYE 100 % Hütthaler beef

300 g	34.00
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### RIB EYE STEAK

per person 49.00

For 2, 4 or 6 very hungry people

New potatoes with speck & onion | Grilled vegetables

### ADD ON

#### SURF & TURF

3 prawns	7.50
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Choose any side you like.

See page 33.

We recommend  
tapas to start with.

## OUR HIGHLIGHT

Be patient for approx. 30 minutes

### THE CHATEAUBRIAND

500 g 84.00

100 % Hütthaler beef

Flambéed at the table for 2 people



## OUR QUALITY BEEF IS SOURCED FROM HÜTTHALER

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 they create quality you will love!

This local quality is also a hit with us at "Das Attersee".  
Enjoy our high-quality beef dishes.

### GOOD TO KNOW

All our steaks are cooked medium.

Tell us how you'd like yours done.

Pick and mix these sides to go  
with other dishes –  
the choice is yours!

## STEAK SIDES

### SIDES

Chips	4.90
Sweet potato chips	5.90
Bacon-wrapped green beans	5.20
Mixed salad	5.90
Garlic baguette	5.20
Grilled vegetables	5.20
Puree	5.20

### SAUCES

Pepper sauce	3.90
Sauce hollandaise	4.90
Jus	3.90

### DIPS

Truffle mayo	2.90
Cocktail sauce	2.70
BBQ sauce	2.50
Mayo	1.40
Mustard	1.40
Ketchup	1.40



## TRADITIONAL FARE

- |  |                  |
|--|------------------|
| <b>WIENER SCHNITZEL (veal)</b><br>Pan-fried in clarified butter   Parsley potatoes     | 26.40            |
| <b>BOILED BEEF for 2</b><br>Roast potatoes   Cream spinach   Horseradish sauce         | per person 25.90 |
| <b>ONION ROAST BEEF</b><br>Medium rare   Home-made spätzle   Bacon-wrapped green beans | 27.50            |

## FRESHLY CAUGHT

- |  |       |
|--|-------|
|  <b>DAS ATTERSEE WHITEFISH</b>   while stocks last<br>Vegetable strips   New potatoes | 27.90 |
| <b>GRILLED FILLET OF SALMON TROUT</b><br>Seasonal risotto  | 24.90 |

### CATCH OF THE DAY

See our  
specials menu.





## 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.



## SWEET

	<b>SMALL CHOCOLATE CAKE</b>   runny centre	10.50
	<b>FLOWERPOT "SIGNATURE DISH"</b> Blancmange   Strawberry ice cream   Chocolate powder	9.50
	<b>DAS ATTERSEE KAISERSCHMARRN</b> <b>small   large</b> Stewed plums   Vanilla ice cream	11.90   16.00
	<b>DAS ATTERSEE SUPRISE</b>	per person 10.50

## ICE CREAM DESSERTS

	<b>DAS ATTERSEE LOVE</b> Vanilla   Hot raspberries   White chocolate   Crumble	9.50
	<b>SORBET VARIATION</b>	9.50
	<b>1 STYRIAN SCOOP</b>	4.30
	<b>1 SCOOP OF ICE CREAM</b>	2.50

## CHEESE

	<b>MAÎTRE ANTONY</b> <b>small   large</b> Crusty baguette   Fig mustard	15.10   20.20
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WINE



## SPARKLING WINE

### PROSECCO

Tomasi Prosecco Brut DOC	41.00
Tomasi Prosecco Rosé DOC	41.00

### SEKT FROM AUSTRIA

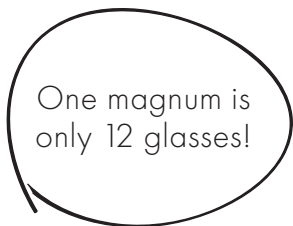
Rosé Brut I Bründlmayer	69.00
JOMA Pet Nat I Blanc de Blanc	45.00
JOMA Pet Nat I Blanc de Blanc 1.5L	99.00

### CHAMPAGNE

Ayala Brut Nature (zero dosage)	85.00
Armand de Brignac Ace of Spades Gold Brut	490.00
Krug Grande Cuvée	450.00
Dom Pérignon	340.00
Ruinart Rosé	190.00
Ruinart R de Ruinart	145.00
Moët & Chandon Brut Imperial 0.7L	105.00
Moët & Chandon Imperial Rosé 0.7L	125.00
Moët & Chandon Ice Imperial 0.7L	150.00
Moët & Chandon Ice Imperial Rosé 0.7L	160.00
Moët & Chandon Brut Imperial 1.5L	240.00
Moët & Chandon Brut Imperial 3L	599.99
Dom Pérignon 1.5L	899.00

## HALF BOTTLES 375 ML

"Rosenberg" Grüner Veltliner 2023 Anton Bauer Estate   Feuersbrunn   Wagram	28.00
"Heiligenstein" Riesling 2021 Schloss Gobelsburg Estate   Feuersbrunn   Wagram	39.00
Zweigelt, Sand vineyard 2020 Kurt Angerer Estate   Lengenfeld   Kamptal	28.00
"Quattro" Cuvée (BF, CS, ZW, ME) 2021 Gager Estate   Deutschkreutz   Central Burgenland	32.00
Pannobile red (ZW, BF) 2021 Paul Achs Estate   Gols   Neusiedlersee	34.00
Whispering Angel (GR, SY, CI) 2021 35.00 Château d'Esclans   Côtes de Provence	35.00



## LARGE BOTTLES

Whispering Angel (GR, SY, CI) 1.5L 2023 Château d'Esclans   Côtes de Provence	92.00
Whispering Angel (GR, SY, CI) 3L 2023 Château d'Esclans   Côtes de Provence	250.00
"Rotes Tor" Grüner Veltliner Smaragd 1.5L 2022 Hirtzberger Estate   Spitz   Wachau	240.00
Cuvée Phantom 1.5L 2022 Kirnbauer Estate   Horitschon   Central Burgenland	105.00
"Morthal" Riesling 2022 Fritsch Estate   Oberstockstall   Wagram	110.00
"Fass 4" Grüner Veltliner 2023 1.5L Ott Estate   Feuersbrunn   Wagram	90.00
"Fass 4" Grüner Veltliner 2023 3.0L Ott Estate   Feuersbrunn   Wagram	210.00

# WHITE AUSTRIA

GRÜNER  
VELTLINER

Grüner Veltliner „Axpoint“ Smaragd 2023 98.00  
Winery Franz Hirtzberger | Spitz | Wachau

Grüner Veltliner „Kreutles“ Smaragd 2023 65.00  
Winery Emmerich Knoll | Unterloiben | Wachau

Grüner Veltliner „Bergdistel“ Smaragd 2023 51.00  
Winery Tegernseerhof | Dürnstein | Wachau

Grüner Veltliner „Honivogl“ Smaragd 2022/23 230.00  
Winery Hirtzberger | Spitz | Wachau

Ⓜ Grüner Veltliner „Schön“ Smaragd 2006 90.00  
Winery Högl | Spitz | Wachau

Grüner Veltliner „Rotes Tor“ Federspiel 2023 59.00  
Winery Hirtzberger | Spitz | Wachau

Grüner Veltliner „Klostersatz“ 2023 58.00  
Winery F.X. Pichler | Oberloiben | Wachau

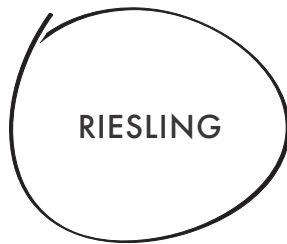
Grüner Veltliner Achleiten „Stockkultur“ 2020 99.00  
Winery Prager | Weissenkirchen | Wachau

MICHI'S TREASURE  
CHAMBER



Ⓜ	Grüner Veltliner „Steinfeder“ I Das Attersee Boho Edition 2023 Domäne Wachau I Dürnstein I Wachau	31.00
	Grüner Veltliner „Rosenberg“ 2022/23 Winery Anton Bauer I Feuersbrunn I Wagram	38.00
	Grüner Veltliner „Fass 4“ 2023 Winery Ott I Feuersbrunn I Wagram	43.00
	Grüner Veltliner „Das Attersee“ 2023 Winery Waldschütz I Langenlois I Kamptal	32.00
	Grüner Veltliner „L&T“ 2023 Winery Bründlmayer I Langenlois I Kamptal	33.00
Ⓜ	Grüner Veltliner „LATE RELEASE“ 2016 Winery Türk I Stratzing I Kremstal	61.00
Ⓜ	Grüner Veltliner „Maximum“ 2021 Winery Hiedler I Langenlois I Kamptal	63.00





Riesling „Kalkofen“ 2022 Winery Gritsch   Spitz   Wachau	89.00
Riesling „Singerriedel“ 2022/23 Winery Franz Hirtzberger   Spitz   Wachau	230.00
Riesling „Bruck“ Smaragd 2006 Winery Högl   Spitz   Wachau	89.00
Riesling „Heiligenstein“ 2022 Winery Birgit Eichinger   Straß   Kamptal	61.00
Ⓜ Riesling „Maximum“ 2021 Winery Hiedler   Langenlois   Kamptal	63.00
Ⓜ Riesling „Steinerhund“ 2022 Winery Stagard   Stein a. d. Donau   Kremstal	45.00
Ⓜ Riesling „Smaragd“   Das Attersee Boho Edition 2023 Domäne Wachau   Dürnstein   Wachau	35.50







**GELBER  
MUSKATELLER**

Gelber Muskateller 2023 Winery Masser I Glanz an der Weinstrasse I Leutschach	36.00
Gelber Muskateller DAC 2023 Winery Tement I Berghausen I Südsteiermark	37.00
Gelber Muskateller „Mitzi“ 2023 Winery Gross & Gross I Ratsch I Südsteiermark	34.50
Gelber Muskateller 2023 Winery Hagn I Mailberg I Weinviertel	36.00



**SAUVIGNON  
BLANC**

Sauvignon Blanc „Jakobi“ 2023 Winery Gross & Gross I Ratsch I Südsteiermark	36.00
Sauvignon Blanc „Zieregg“ 2021 Winery Tement I Zieregg Kär G Stk.	110.00
Sauvignon Blanc „Ehrenhausen Spätfüllung“ 2022/23 Winery Trummer I Spielfeld I Südsteiermark	51.00



**VARIETIES**

Rotgipfler Rodauner „Top Selection“ 2022 Winery Alphart I Traiskirchen I Thermenregion	62.00
Roter Veltliner „Ruppersthaler Rothe Erde“ 2023 Winery Ecker-Eckhof I Wagram	34.00
Viognier „V vom Schloss“ 2021/22 Winery Graf Hardegg I Seefeld I Weinviertel	53.00
Wiener Gemischtersatz DAC 2023 Winery Wieninger I Stammersdorf I Wien	34.00

**CHARDONNAY**

Chardonnay Winery Paul Achs I Gols I Neusiedlersee	36.00
Chardonnay Carnuntum 2023 Winery Markowitsch I Göttlesbrunn I Carnuntum	32.00
Morillon „Ehrenhausen“ 2022 Winery Trummer I Spielfeld I Südsteiermark	51.00
Chardonnay „Leithaberg“ 2022 Winery Heinrich I Gols I Leithaberg	35.00
Chardonnay „Tatschler“ 2020 Winery Kollwentz I Grosshöflein I Leithaberg	105.00
Chardonnay „Gloria“ 2021 Winery Kollwentz I Grosshöflein I Leithaberg	104.00
Chardonnay „Grand Select“ 2020/21 Winery Wieninger I Stammersdorf I Wien	107.00

**PINOT BLANC AND  
PINOT GRIS**

Pinot Gris 2020 Winery Heidi Schröck I Rust I Leithaberg	37.00
Pinot Blanc „Fräulein Frischauf“ lieblich 2023 Winery Frischauf I Röschitz I Weinviertel	33.00
Pinot Blanc and Pinot Gris „Spiegel“ 2022 Winery Bründlmayer I Langenlois I Kamptal	52.00

## GERMANY

Riesling „Kiedricher Rheingau“ 2021 49.00  
 Winery Robert Weil | Kiedrich | Rheingau

Riesling „Wehlener Sonnenuhr GG“ 2021 65.00  
 Winery Dr. Loosen | Bernkastel | Mosel

Riesling Forster Ziegler trocken VDP 1.Lage 2021 55.00  
 Winery Bassermann – Jordan | Deidesheim | Pfalz

Riesling Kabinett „Graacher Himmelreich“ 2021 65.00  
 Winery J.J. Prüm | Wehlen | Mosel

## ITALY

Vermentino 2022 36.00  
 Winery Tenuta Guado al Tasso | Toscana

Lugana „I Frati“ 2023 37.00  
 Winery Ca dei Frati | Lombardia

## FRANCE

Gewurztraminer „Reserve“ 2016 59.00  
 Winery Trimbach | Ribeauville | Elsass

Bourgogne Aligote „Les Grands Champs“ 2021 51.00  
 Domaine Amiot Guy et Fils

Bourgogne Blanc Cuvee „St. Vincent“ 2020 51.00  
 Château Girardin | Côte de Beaune | Burgund

## NEW WORLD

Riesling „Kung Fu Girl“ 2020 39.00  
 Charles Smith | Columbia Valley | USA

MICHI'S TREASURE  
 CHAMBER



## RED

## ZWEIGELT

Zweigelt Classique 2022 34.00  
 Winery Pöckl I Mönchhof I Neusiedlersee

## BLAUFRÄNKISCH

Blaufränkisch 2021 38.00  
 Winery Kerschbaum I Horitschon I Mittelburgenland

PINOT NOIR  
& ST.LAURENT

Pinot Noir „Reserve“ 2021 86.00  
 Winery Paul Achs I Gols I Neusiedlersee

Pinot Noir „Holzspur“ 2019 86.00  
 Winery Johanneshof – Reinisch I Tattendorf I Thermenregion

Pinot Noir „Grand Select“ 2020 106.00  
 Winery Wieninger I Wien I Stammersdorf

Pinot Noir 2022 35.00  
 Winery Heinrich I Gols I Neusiedlersee

St. Laurent „Frauenfeld“ 2019 48.00  
 Winery Johannishof – Reinisch I Tattendorf I Thermenregion

## VARIETY

Cabernet Sauvignon 2020 103.00  
 Winery Kollwentz I Großhöflein I Leithaberg

Merlot 2022 65.00  
 Winery Krutzler I Deutsch-Schützen I Südburgenland


**CUVÉE**

Carnuntum Cuvee 2021 Winery Auer   Höflein   Carnuntum	39.00
Das Phantom (BF, ME, CS) 2021 Winery Kirnbauer   Deutschkreutz   Mittelburgenland	63.00
M1 (ME, BF) 2019/20 Winery Markowitsch   Göttlesbrunn   Carnuntum	150.00
Admiral (ZW, ME, CS) 2021 Winery Pöckl   Mönchhof   Neusiedlersee	95.00
Solitaire (BF, ME, CS) 2019 Winery Feiler - Artinger   Rust   Leithaberg	86.00
Gabarinza (ZW, BF, ME) 2018 Winery Heinrich   Gols   Leithaberg	70.00
Bela Rex (ME, CS) 2019/20 Winery Gesellmann   Deutschkreutz   Mittelburgenland	88.00
Opus Eximium (BF, SL, ZW) 2021 Winery Gesellmann   Deutschkreutz   Mittelburgenland	89.00
Comondor (ZW, BF, ME) 2019 Winery Nittnaus   Gols   Neusiedlersee	98.00
Cuvée „Quattro“ (BF, CS, ZW, ME) 2021 Winery Gager   Deutschkreutz   Mittelburgenland	40.00
The Butcher (CS, CF, ME) 2020 Winery Schwarz   Andau   Neusiedlersee	49.00
Batonnage (BF, ME, CS) 2019 The Wild Boys of Batonnage	270.00
Blaufränkisch Maulwurf (BF, ME, CS) 2021 Winery Triebaumer   Rust   Leithaberg	55.00






**ITALY**

Chianti „Peppoli“ 2022 36.00  
Winery Antinori I Toscana

Barbera d’Asti Montebrunca DOCG 2020/21 53.00  
Winery Braidà, Roccheta Tanaro I Asti

Tenuta Nouva DOCG 2017 260.00  
Winery Casanova di Neri I Piemonte

Sito Moresco (NE, BA) 2020/22 130.00  
Winery Gaja I Piemonte

Biserno (CF, ME, CS, PV) 2020 280.00  
Tenuta di Biserno – Lodovico Antinori, Bibbona

Tignanello (S, CS, CF) 2018/21 240.00  
Marchesi Antinori I Chianti Classico I Toscana

Ornellaia 2020/21 380.00  
Tenuta San Guido I Bolgheri

Barrua (CS, ME) Carignan 2020/21 62.00  
Agricola Punica I Sardinien


**FRANCE**

Grand Village (ME, CF) 2018 53.00  
Château Grand Village I Bordeaux

Pauillac de Latour (ME, CF, CS) 2017 158.00  
Château Latour I Pauillac I Bordeaux

Figeac 2010 480.00  
Château Figeac I Saint-Émilion I Bordeaux



**MICHI’S TREASURE  
CHAMBER**





## ROSÉ

Whispering Angel 2023 Château d'Esclans   Lamotte   Provence	55.00
Rosé „der Elefant im Attersee“ 2023 Winery Pia Strehn   Deutschkreutz   Mittelburgenland	41.00
Mardonna Rosé (BF, CS, S) 2022/23 Winery Markowitsch   Göttlesbrunn   Carnuntum	51.00
Rosé vom Kalk 2023 Winery Trummer   Spielfeld   Südsteiermark	38.00
Rosé vom Zweigelt 2021 Winery Waldschütz   Straß   Kamptal	31.00
Rosé Blaufränkisch 2023 Winery Pia Strehn   Deutschkreutz   Mittelburgenland	32.00

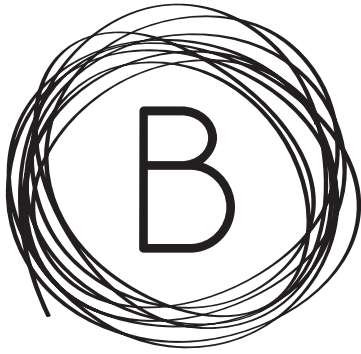
## SWEET

Beerenauslese 2020 Weingut Winery	39.00
Trockenbeerenauslese SB Zieregg 2018 Winery Tement   Berghausen   Südsteiermark	53.00
Cuvee Spätlese 2022 0,75L Winery Kracher   Illmitz   Neusiedlersee	32.00



DAS BAR & EVENTS





DAS BAR  
• BY DAS ATTERSEE •

"THE PLACE TO BE"  
IN SUMMER!"



Perfect for ending the day, relaxing  
in the sunset, sipping the finest drinks  
and simply having a great time!



## EXCITING AUTHENTIC UNIQUE

Let's enjoy life - nothing could be easier with the varied events at "Das Attersee"! We think the special features should be given a date. That's why you'll find our most important event highlights here. Here you can get together, exchange ideas and enjoy yourself.

Everyone is welcome and very much gladly seen. We look forward to seeing you!







# WEDDINGS, BIRTHDAYS CHRISTMAS- PARTIES AND SEMINARS

Indoor: 150 Seats  
Hall: 110 Seats  
Garden | Terrace: 180 Seats  
Parlour: 30 Seats



Giving our guests unforgettable moments is something that is close to our hearts. But we don't want to rely on an enchanting lake view and charming ambience alone. That's why we help with the planning so that all culinary wishes are fulfilled.

**CHRISTMAS PARTY ALREADY BOOKED?**

We can accommodate up to 250 guests in our unique ambience.

**SEMINAR PLANNED?**





Our function room offers space for up to 100 people. The room can also be partitioned off for smaller groups. There is also a terrace, which can be used during breaks.

We look forward to hearing from you!



## SURFBOARD WITH YOU?

WLAN: Das Attersee-Gäste  
Password: !Hallo-Gast!

-  vegan dishes
-  gluten-free dishes
-  Das Attersee creation
-  Michis recommendation

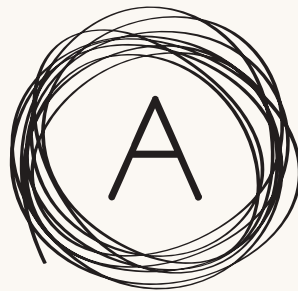
## ARCHITECTURE BY CHRISTIAN DAXNER

+43 664 928 22 10  
daxner@flashnet.at

## WILL YOU BE OUR NEW GASTRO HERO?

We are young & young at heart, fresh & experienced, loud & quiet, fast & often even faster, big & small, from here & there, warm & open-minded. We are ... DAS ATTERSEE

Are you like that too? Then come and join us! Get to know us and make the difference with us!



# DAS ATTERSEE

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