



Steeg wirt

seit 1571

THE WORLD HERITAGE INN

SOUP SALAD STARTERS MAIN DISHES & DESSERT



Gault & Millau



13,5 VON 20 PUNKTEN

2026

INN OF THE YEAR 2019

Cooking for you:

THE STEEGWIRT BROTHERS
FRITZ & TAMINO GRAMPENHUBER
AND THEIR TEAM



SOUP

- Cream soup
of Crayfish with scallop
19,50
- Seasonal cream soup
(daily menu)
9,50
- Seasonal cream soup
with smoked chamois ham
11,00
- Beef broth clear soup,
optional with slices of pancake
or meat pie
7,20



STARTERS



- | | |
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| Nibbles
bread & salted butter, homemade
goose lard & hard sausage of chamois
per person 9,50 | Smoked chamois ham
matured in St. Barbara's Chapel in Altaussee
with pickled rowanberries
& home-made crusty bread 24,00 |
| Styrian style potato salad
a mix of green and potato salad
with pumpkin seed oil 8,50 | Warm smoked fillet of white fish
from the lake (110g) with sorrel & ravioli
stuffed with pecorino cheese & fig 27,00 |
| Big mixed salad 12,00 | Pan fried liver of duck
marinated with apple-balsamic vinegar, brioche
tart with tonka bean & tangerine 25,00 |
| Truffled Brie cheese
with honey & special bread 13,50 | |



MAIN DISHES

- Homemade chamois sausage stuffed
with cheese served with mustard,
horseradish and special bread 17,00
- Ragout of venison
refined with Arnautovic Gin
with slices of semolina dumpling,
chutney & pine-needle ice-cream 39,00
- Braised veal cheeks
with creamy truffle-risoni & pak choi 37,00
- Pork „Wiener Schnitzel“
breadcrumbs & fried pork escalope
with potatoes & mixed salad 24,00
- Styrian style fried chicken
crispy breadcrumbed & fried
breast of chicken
with potato salad & pumpkin seed oil 24,00
- Roast pork
served in pan with cabbage & dumpling 24,00

- „Dog food for Gourmets“
Gratinated tripe with mild pepper,
fried scallop & crusty pesto bread 27,00
- Veal lights (lung & heart)
sauce with slices of semolina dumpling 23,00
- Do you need an extra portion?
- Ketchup 2,00
- Cranberries 1,50
- Mayonnaise 1,50

VEGGIES



- Creamy Jerusalem artichoke gnocchi
with coconut milk, refined with lemongrass
and pickled "Buddahs-Hand" (vegan) 22,00
- Creamy truffle-risoni
(small pasta looks like rice)
with buckwheat 22,00
- add smoked fish fillet piece 18,00

DESSERT

„Scheiterhaufen“

Warm apple bread pudding
with bourbon vanillasauce 15,50

„Steegwirt Zapfen“

Nougat mousse, nut-chocolate sprinkles
and pine-needle ice-cream 15,50

„WM DESSERT 2026“

USA - toasted almond mousse
CANADA - sour cherry maple syrup sauce
MEXICO - Dulce de leche cookie crumble 15,50

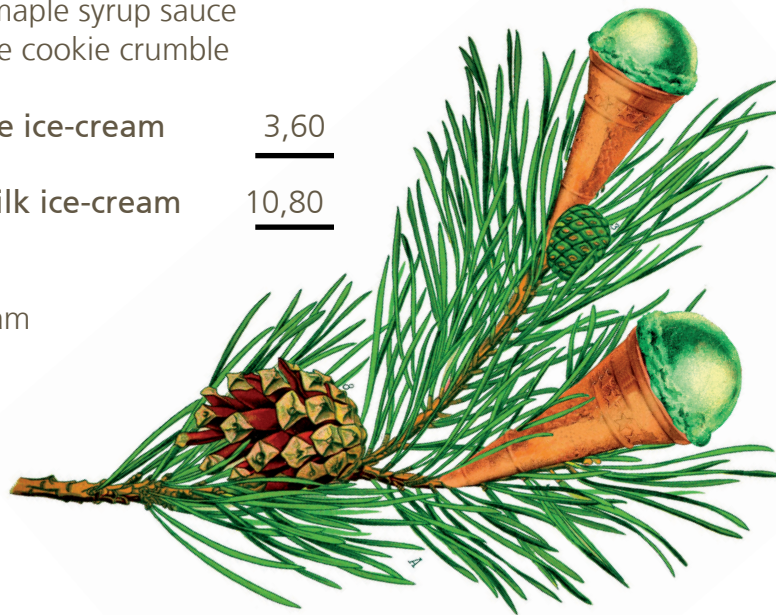
A scoop of pine-needle ice-cream 3,60

3 varieties of sheep milk ice-cream 10,80
Taste: yeast dumpling,
salted white chocolate
and pine-needle ice-cream



FRESH FROM THE SPRING

the house's own spring water
in an ice-cold liter bottle
still5,00
sparkling6,00



HOT

Ristretto
Espresso
Double Espresso
Espresso Macchiato
Coffee / Americano
Melange
Latte Macchiato
Cappuccino

Hot Chocolate

Pot of tea
Black, Green,
Peppermint,
Camomile, Herb,
Rooibos, Fruit

BEER

draught beer straight from the barrel:
NATURALLY CLOUDY HALLSTATT BEER
AUGUSTINER BEER
GÖSSER RADLER (beer with lemonade)
BAVARIAN WHEAT BEER
GÖSSER LAGER BEER

bottled beer
WHEAT BEER non alcoholic 0,5L
DARK WHEAT BEER 0,5L
PILSENER BEER 0,33L



JUICE & SOFT DRINKS

Cranberry	Almdudler
Naturally cloudy apple juice	Fanta
Elderflower	Tonic - Thomas Henry
Orange	Coca Cola
Plum	Wild Berry soft drink
Apricot	Coca Cola ZERO
Black currant	Spezi (Coke mixed with Fanta)
	FuzeTea: Peach ice tea