

DESSERT

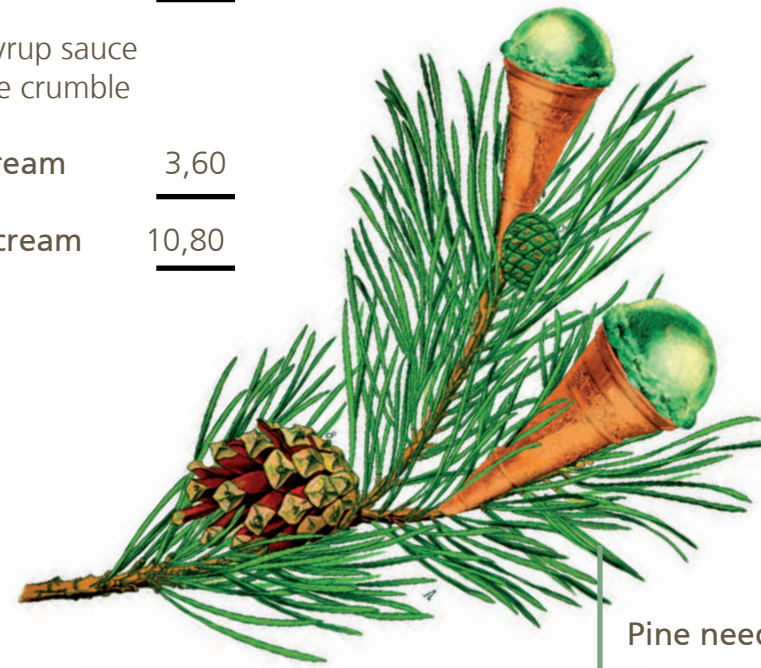
„Scheiterhaufen“
warm strawberry-rhubarb bread pudding
with bourbon vanilla sauce 15,50

„Sissi Dome“
Vanilla crème fraîche mousse filled
with marinated raspberries
served with candied violet 15,50

„WM DESSERT 2026“ 15,50
USA - toasted almond mousse
CANADA - sour cherry maple syrup sauce
MEXICO - Dulce de leche cookie crumble

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

3 varieties of sheep milk ice-cream 10,80
Taste: blackcurrant,
coconut-physalis & pine-needle



Pine needle ice cream

Our homemade delicious and creamy ice-cream is made from pasteurized sheep milk, consists 100% of organic ingredients, and is regionally produced at the FAMILY FARM EISL.

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

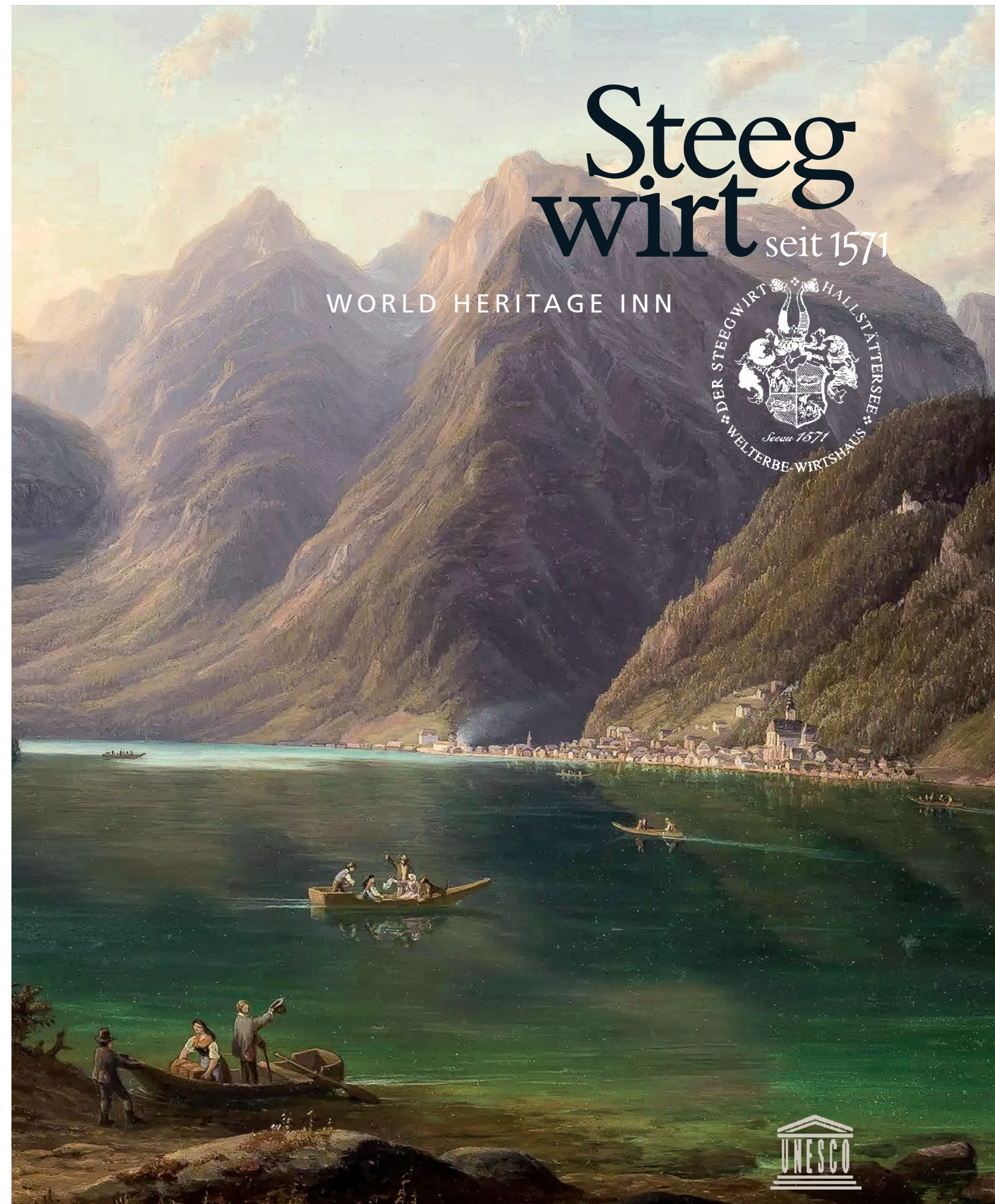
Cranberry
Naturally cloudy apple juice
Elderflower
Orange
Strawberry
Apricot
Black currant

Almdudler
Fanta
Tonic - Thomas Henry
Coca Cola
Wild Berry soft drink
Coca Cola ZERO
Spezi (Coke mixed with Fanta)
FuzeTea: Peach ice tea

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

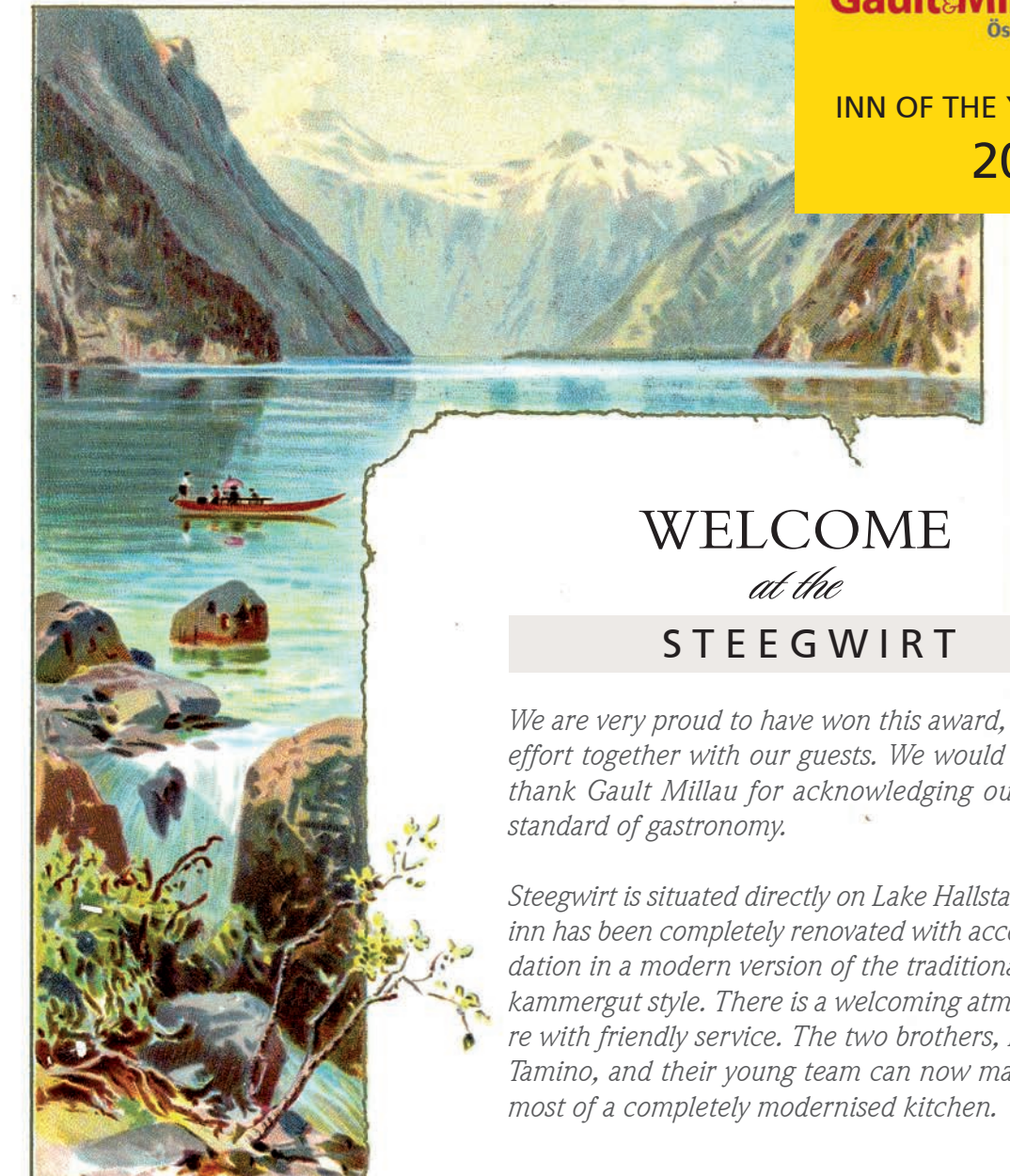


HALLSTATT
HALLSTÄTTERSEE
DACHSTEIN
SALZKAMMERGUT

450 Jahre Steeg wirt seit 1571
WIRTSCHAUS



Steeg wirt seit 1571



WELCOME at the STEEGWIRT

We are very proud to have won this award, a joint effort together with our guests. We would like to thank Gault Millau for acknowledging our high standard of gastronomy.

Steegwirt is situated directly on Lake Hallstatt. The inn has been completely renovated with accommodation in a modern version of the traditional Salzkammergut style. There is a welcoming atmosphere with friendly service. The two brothers, Fritz & Tamino, and their young team can now make the most of a completely modernised kitchen.



The Steegwirt, „Trauneckgut“ on lake Hallstatt (Lithograph, early 17th century)



Cooking for you:

The Steegwirt brothers
FRITZ & TAMINO GRAPPELHUBER,
Souschef KATHARINA SALLER
and their team

STEEGWIRT

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am Hallstättersee

Telefon +43 6135 8302

e.mail office@steegwirt.at
www.steegwirt.at



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

Do you need an extra portion?

- Ketchup 1,50
- Mayonnaise 1,50
- Cranberries 2,00

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



STEEGWIRT 450 years

"Our Steegwirt, as is not uncommon for elderly personalities, has seen and experienced a great deal. Since 1571 it has steadfastly witnessed the course of time and, in its prime, it was not only an inn but also a central hub of the salt trade of the Danube Monarchy."

Over the centuries, not only did all salt shipments from Hallstatt throughout the vast Habsburg Empire depart from the Steegwirt and travel as far as the Black Sea, our house was also home to numerous trades. Alongside the license to serve drinks, we operated our own farms and alpine pastures, and were also involved in timber trading, ran our own mill, practiced fishing, and even built boats.

If the permission to collect tolls on the Steeg Bridge were still valid today, we might even be able to solve a few problems related to "overtourism."



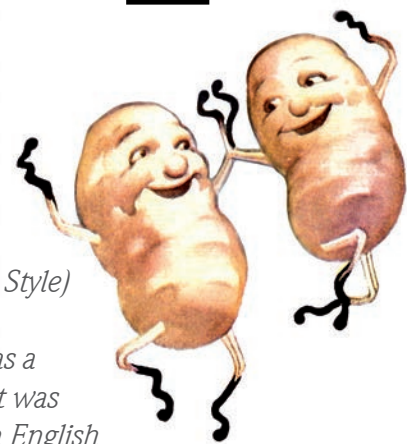
Smoked chamois ham
matured in St. Barbara's Chapel in Altaussee with pickled rowanberries & home-made crusty bread 24,00

Warm smoked fillet of white fish from the lake (110g) with tandoori yogurt, crunchy olives & brioche 27,00

Pan fried liver of duck marinated with apple-balsamic vinegar, with ravioli stuffed with figs & pecorino cheese, treviso radicchio 25,00

POTATO SALAD (Austria - Style)

The preparation of potatoes as a salad with vinegar, oil and salt was first mentioned in 1597 in an English book by John Gerard. The oldest German recipe from 1621 originated in an Austrian monastery. The recipe for Steegwirt potato salad dates from around the same time – but tastes better.



STARTERS

Nibbles
bread & butter, homemade
goose lard & hard sausage of chamois
per person 9,50

Styrian style potato salad
a mix of green and potato salad with pumpkin seed oil 8,50

Big mixed salad 12,00

Truffled Brie cheese
with honey & special bread 13,50

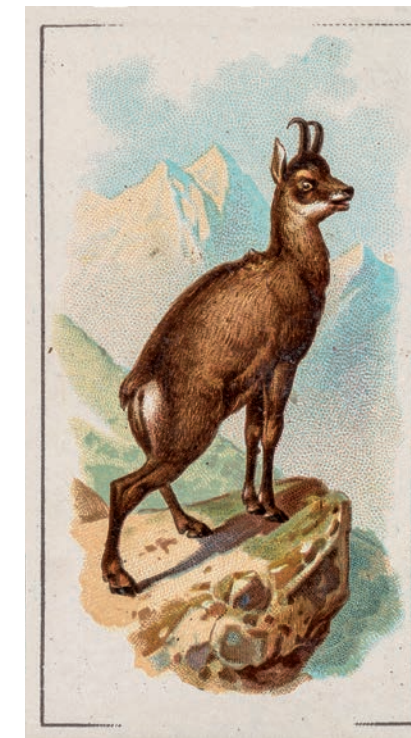


A brotherhood
of taste *Tamino and Fritz Grampelhuber*

Earning a Gault Millau toque demands hard work, commitment and continuous innovation. Role models and mentors are extremely important in career development.

The two brothers, Fritz and Tamino, learnt their craft from such mentors. Fritz was trained by Karl and Rudolf Obauer, two exceptional Austrian chefs (4 toques) in Werfen, while Tamino worked under the German chef Claus Peter Lump (4 toques and 3 Michelin stars) in the Black Forest.

Working together in their family restaurant, Fritz and Tamino now combine their expertise with outstanding culinary results.



MAIN DISHES

Filets of venison
refined with Arnautovic gin with creamy wild garlic risoni & blackcurrants sorbet 39,00

Pork „Wiener Schnitzel“
breadcrumbs & fried pork escalope with rice mixed with corn & mixed salad 24,00

Veal goulash
mixed with rice, served with mountain cheese 29,50

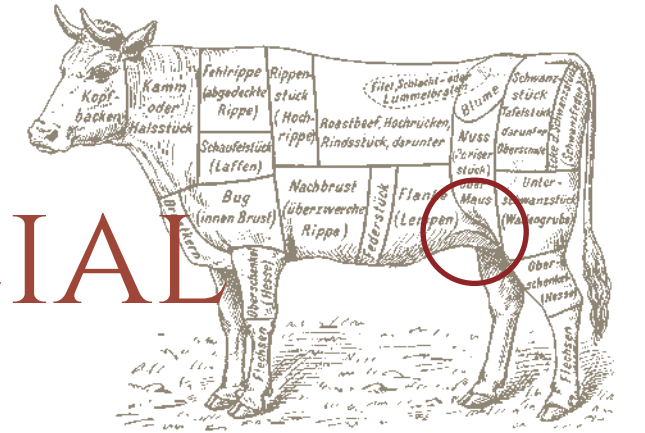
Veal lights (lung & heart)
in cream sauce with slices of dumplings 23,00

Homemade chamois sausage stuffed with cheese served with mustard, horseradish and special bread 17,00



Steegwirt's chamois sausage: *The favorite dish of the Austrian national soccer team is also available to take home.*

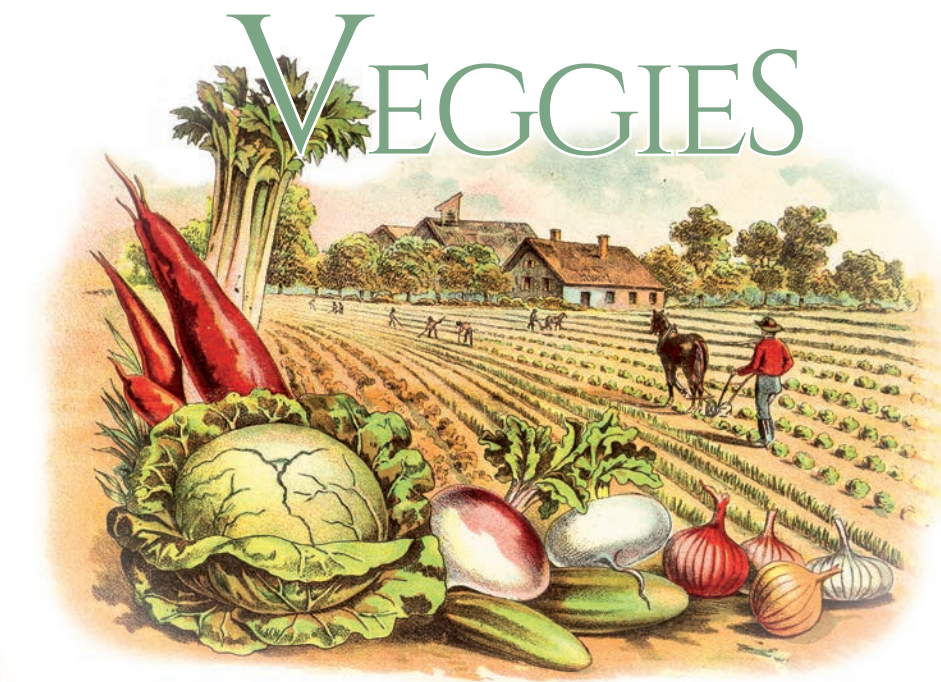
SPEZIAL



„Dog food for Gourmets“
gratinated tripe with mild pepper, baked testicles of bull & crusty pesto bread 27,00

Styrian style fried chicken
crispy breadcrumbed & fried breast of chicken with potato salad & pumpkin seed oil 25,00

Roast pork
served in pan with cabbage & dumpling 24,00



Creamy tomato-ginger gnocchi
refined with lemongrass and pickled "buddhas-hand" (vegan) 22,00

Creamy wild garlic risoni
(small pasta looks like rice) with buckwheat 22,00

add smoked fish fillet piece 18,00