

# DESSERT

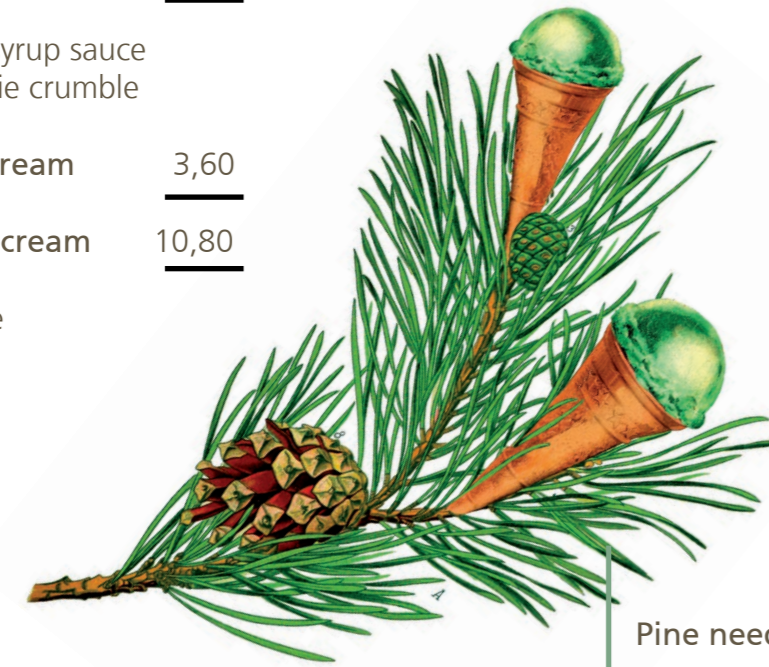
„Scheiterhaufen“  
warm strawberry bread pudding  
with bourbon vanilla sauce 15,50

„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

# BEER



## JUICE & SOFT DRINKS

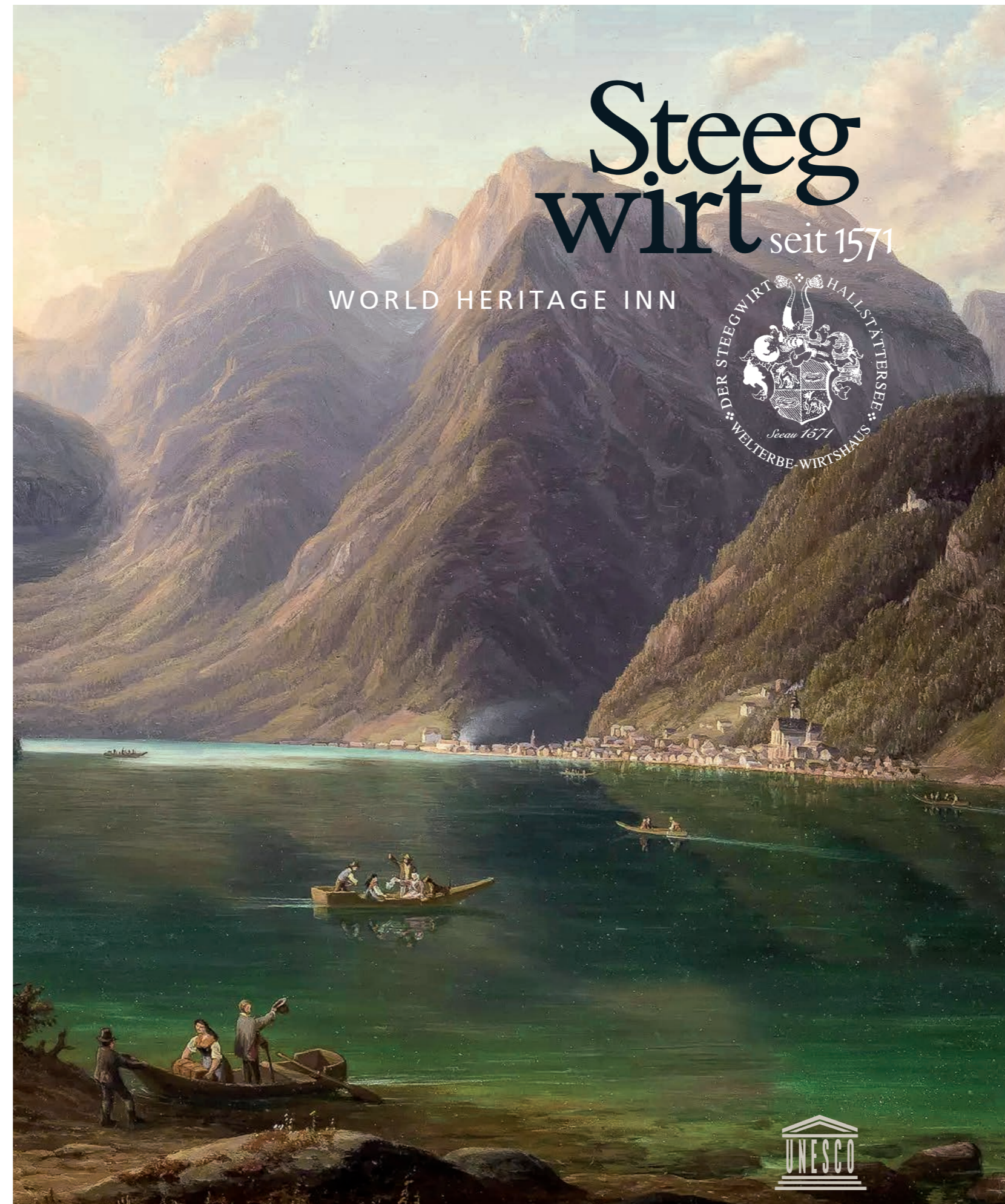
Cranberry  
Naturally cloudy apple juice  
Elderflower  
Orange  
Strawberry  
Apricot  
Black currant

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

# HOT

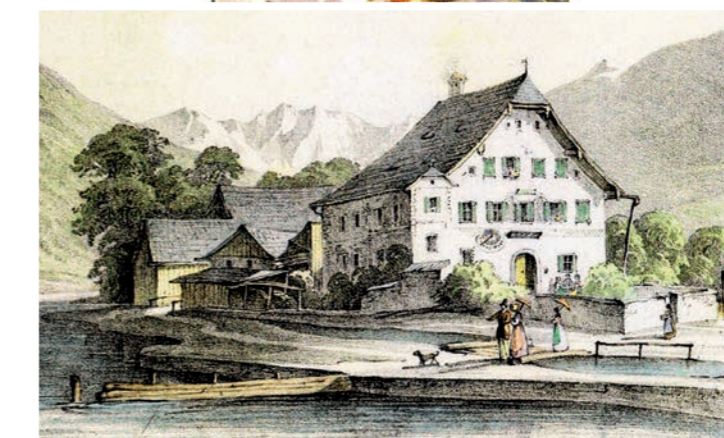
Ristretto  
Espresso  
Double Espresso  
Espresso Macchiato  
Coffee / Americano  
Melange  
Latte Macchiato  
Cappuccino

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



# Steeg wirt seit 1571

WORLD HERITAGE INN



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

Gault & Millau  
Österreich

INN OF THE YEAR  
2019

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 accommo-  
dation in a modern version of the traditional Salz-  
kammergut style. There is a welcoming atmphe-  
re with friendly service. The two brothers, Fritz &  
Tamino, and their young team can now make the  
most of a completely modernised kitchen.*



*Cooking for you:*

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

HALLSTATT  
HALLSTÄTTERSEE  
DACHSTEIN  
SALZKAMMERGUT

450 Jahre Steeg  
WIRTSCHAUS wirt seit 1571



Steeg  
wirt seit 1571

STEEGWIRT  
Adresse Au 12 / 4822 Bad Goisern  
am Hallstättersee  
Telefon +43 6135 8302  
e.mail office@steegwirt.at  
www.steegwirt.at



Steegwirt 450 Jahre Wirtshaus seit 1571



**FRESH FROM THE SPRING**  
the house's own spring water in an ice-cold liter bottle still .....5,00  
sparkling .....6,00

**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

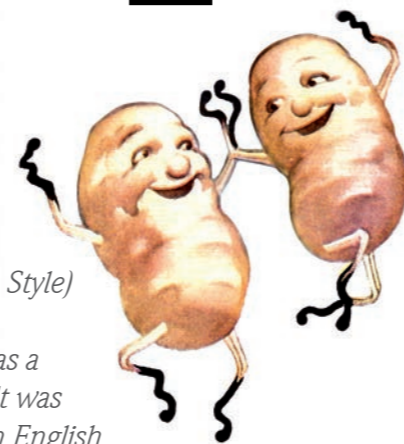
**Beef Tartare of Salzburg beef**  
with crispy potato chips, truffle mayonnaise and pickled honey tomatoes 27,00

**Pan fried liver of duck**  
with Treviso radicchio, caramelized lemon confit & brioche 25,00

**Big mixed salad** 12,00

**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

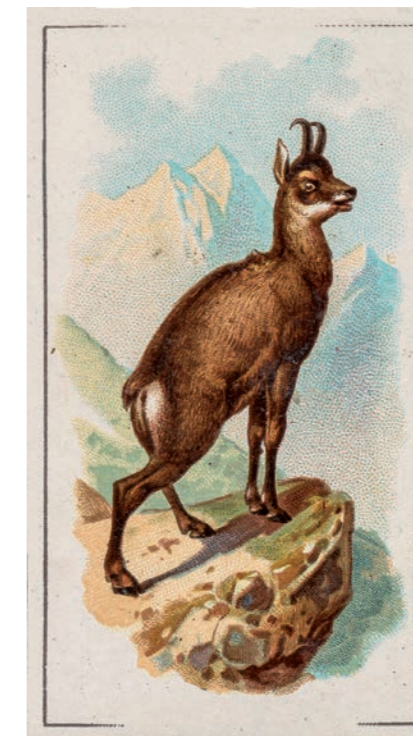


A brotherhood of taste Tamino and Fritz Grampelhuber

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 chanterelles risoni and blackcurrants sorbet 39,00

**Pork „Wiener Schnitzel“**  
breadcrumbed & fried pork escalope with rice mixed with corn & mixed salad 25,00

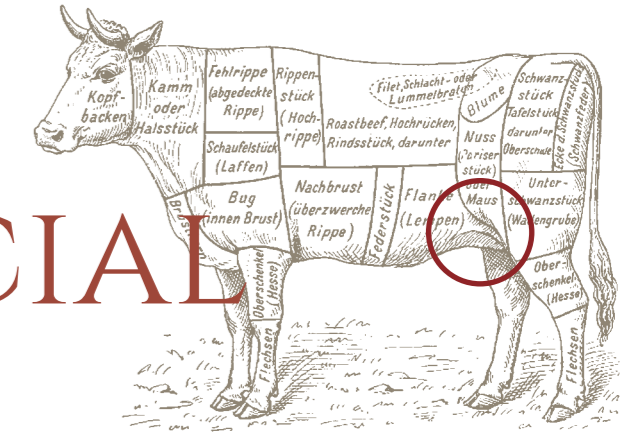
**Veal goulash**  
mixed with rice, served with mountain cheese 29,50

**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.

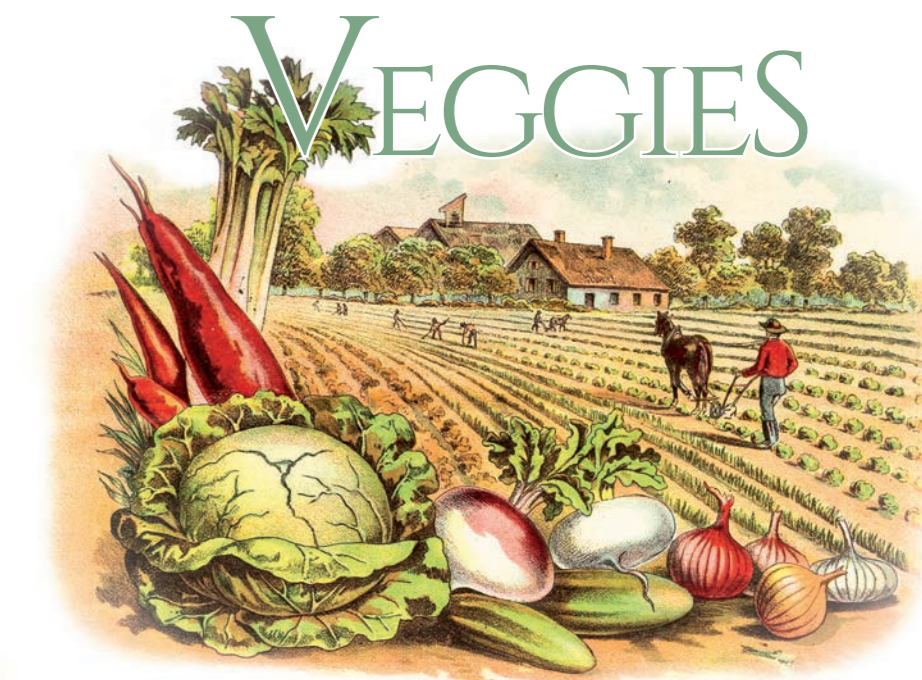


# SPECIAL

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

**Styrian style fried chicken**  
crispy breadcrumbed & fried breast of chicken with potato salad & pumpkin seed oil 26,00

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



# VEGGIES

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

**Creamy chanterelles risoni**  
(small pasta looks like rice) with buckwheat 26,00