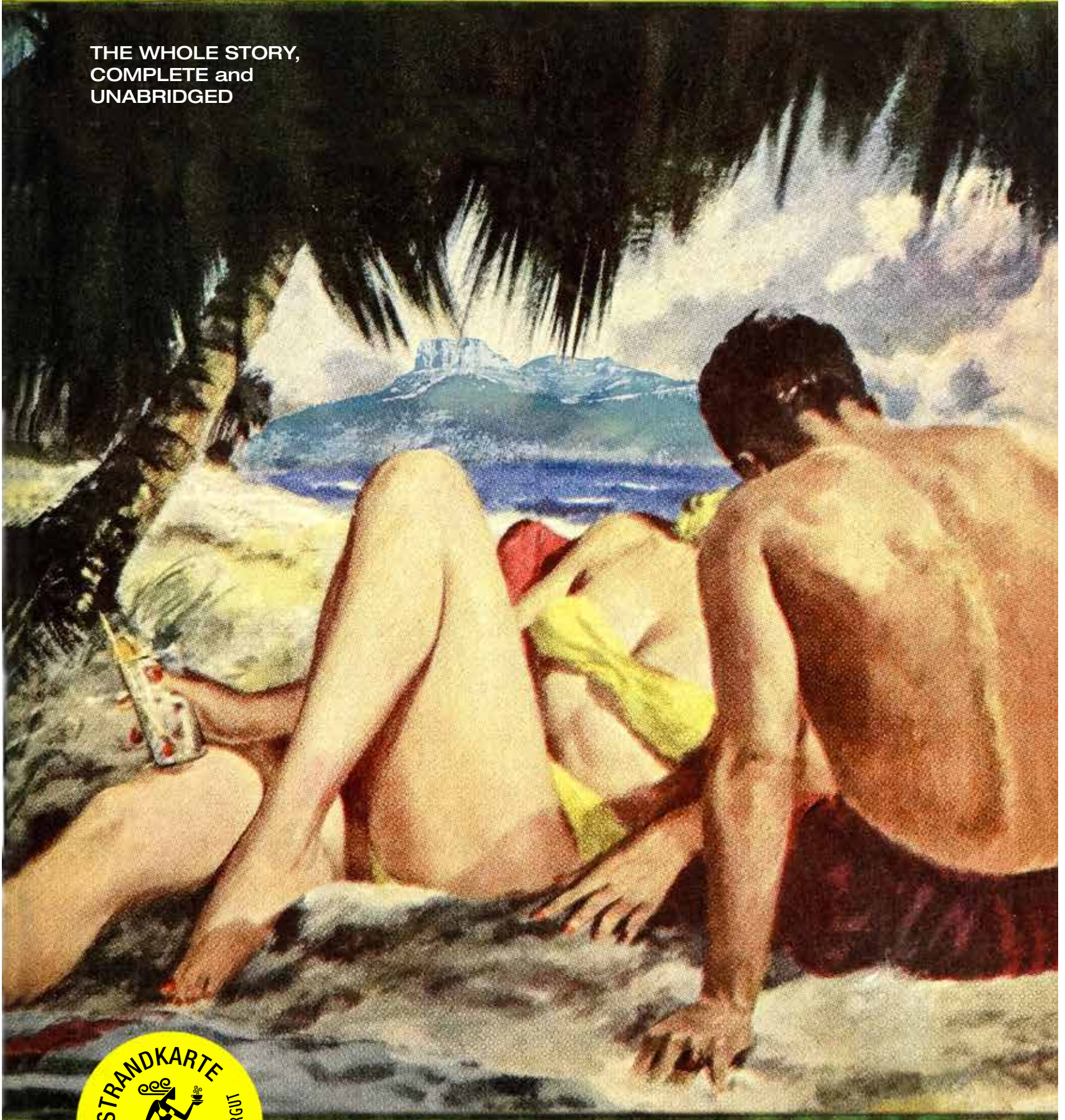


ALTAUSSEE

Captivated by Aromas

THE WHOLE STORY,
COMPLETE and
UNABRIDGED



Your trip to Altaussee is exactly
the kind of journey everyone dreams of



*... an infinitely
malleable place of
summer dreams*



*Even more unbelievable Stories
in our new Altaussee Beachmagazine*

75 Years Beach Café

The beginnings of the „Altaussee Strandcafé“ can be dated back to the time after the first major war and the loss of the Habsburg monarchy. A time inseparably linked to the great artistic and bright minds of the 20th century and their stays in the summery Ausseerland region. At the edge of the popular „Altaussee Strandbad“ was also a small bar to provide the sun-hungry bathers of the climatic mountain air and kidney health resort of Altaussee with the essentials in terms of culinary delights.

At the foot of Mount Trisselwand, Altaussee's illustrious, middle-class, and somewhat pale summer resort crowd first met to sunbathe and enjoy the fresh air, including cooling off in the fresh spring water on the pebble beach. In the „most beautiful dead end in the world,“ as the Austrian poet Friedrich Torberg once described the Ausseerland.

In 1950, the Beuchel family's grandparents acquired what is now the lido area. The bar was gradually converted into a restaurant and a „beach café,“ the wooden platform in front of the house was rebuilt in stone as a lakeside terrace, creating a summertime prime spot on Lake Altaussee. And so, this year, there's an anniversary to celebrate: 75 years, 4 generations – and counting.

A NEW BEGINNING IN 2009

Helga & Erhard Beuchel ran the Strandcafé through the 1980s and 1990s with hospitality, rigor, and a sense of this special place. Their sons earned their money summer after summer for their respective studies, which, in turn, took them far away from the southern shore of Lake Altaussee. At least for a while. After years of forced leasing, it was time for the next generation, first Thomas, son number one, for two years, then in 2009 the current landlord, Peter, as a „graduate“ behind the coffee machine and the tap.

The Beuchel family transformed the former bar into a timeless, gastronomic and culinary space between land, mountains, and lake. The result is an infinitely malleable place for summer dreams. „We've taken the eighties out and revitalized the fifties feel of the establishment's founding period.“

The mermaid becomes the house's caring companion and the guardian of an unpretentiously simple concept that thrives on warmth and good cuisine. The fourth generation is now already making its mark on the Strandcafé. Paul, currently an apprentice chef in renowned restaurants from the far west of Austria to the Austrian Far Eastern capital, and Julia, who, after completing her tourism school and university studies, brings her sensitivity and energy to the Strandcafé.

Everyone knows each other, both the Viennese summer guests and the locals, and the beach café thrives, as always, on the colorful and lively mix of its visitors. „The spectrum ranges from thirsty hikers to a Nobel Prize winner who married here.“ The Dutch royal family has stopped by the beach café. And even a former German Chancellor, whose name we will, of course, not reveal, has been drawn to the emerald-green shores..

OVERVIEW AND CARE

„Hospitality is something that can always be improved. The ethical basis of such a quality-oriented establishment is care. It consists of helping the guest to be happy without any contortions. We simply base this on our own needs and preferences.“

„The basis of our work is what we ourselves enjoy. An aromatic coffee, a good glass of wine, and regional food that isn't overly pretentious. Down-to-earth, home-style cooking—that's how I would describe it.“ The menu is almost ideally straightforward. „The idea of reduction is essential in a time when many believe they have to offer everything everywhere. People come to us because they appreciate the location, the food, and the atmosphere. They want to have a pleasant afternoon or evening, and we are happy to be partners. And we, in turn, don't want to treat our guests submissively, but rather as equals, with warmth and competence,“ says Peter Beuchel.



Captivated by Aromas

USUALLY, this is where you should find our menu of the day.
For everything seasonal that the kitchen has just thought of
or the chef has run into.

IF THIS IS NOT THE CASE, THERE ARE 4 REASONS FOR THIS.

- 1.) The menu of the day has been stolen by James Bond or our competitors,
- 2.) Someone was quicker and has already eaten all the dishes of the day,
- 3.) Our cooks are on strike today, or
- 4.) we have forgotten to insert the menu (rare case)



Information
about ingredients in our dishes that may cause allergies or intolerances can be obtained
from your host on request.



Starters

CEVICHE

Ceviche Char with lime juice, pomegranate, mango, ginger and cilantro 23,70

SHRIMP COCKTAIL

the 1980s classic with cocktail sauce and avocado 23,50

BEEF TATAR 23,50

Salads

MIXED SALADS / LEAF SALADS

Crisp fresh salad / small 9,90
large salad 13,50

FENNEL AND ORANGE SALAD

with roasted peanuts (vegan) 14,10

Soups

RICH BEEF BROTH with vegetable strips,
pancake strips or semolina dumpling 8,60
or with local cheese dumpling 9,50

AUSSEER BOUILLABaisse

Tomato fish soup with saffron, Pastis,
fennel, aioli, toast 16,20

Afternoon Menu ✱

LA BRÚJULA VINTAGE SARDINES

in olive oil or tomato sauce, baguette, lemon.....14,90

FRENCH FRIES WITH TRUFFLE MAYO..... 9,90

for little sailors

KIDS SCHNITZL with fries & ketchup 16,50

SPAGHETTI with butter and Parmesan
or tomato sauce 13,90

EMPTY PIRATE PLATE – share with your parents! 0,00
(we are happy to provide plate & cutlery)

PLACE SE

Cover charge with cloth nap
Optional at lunch, mandatory in t
(except music evenings Monc

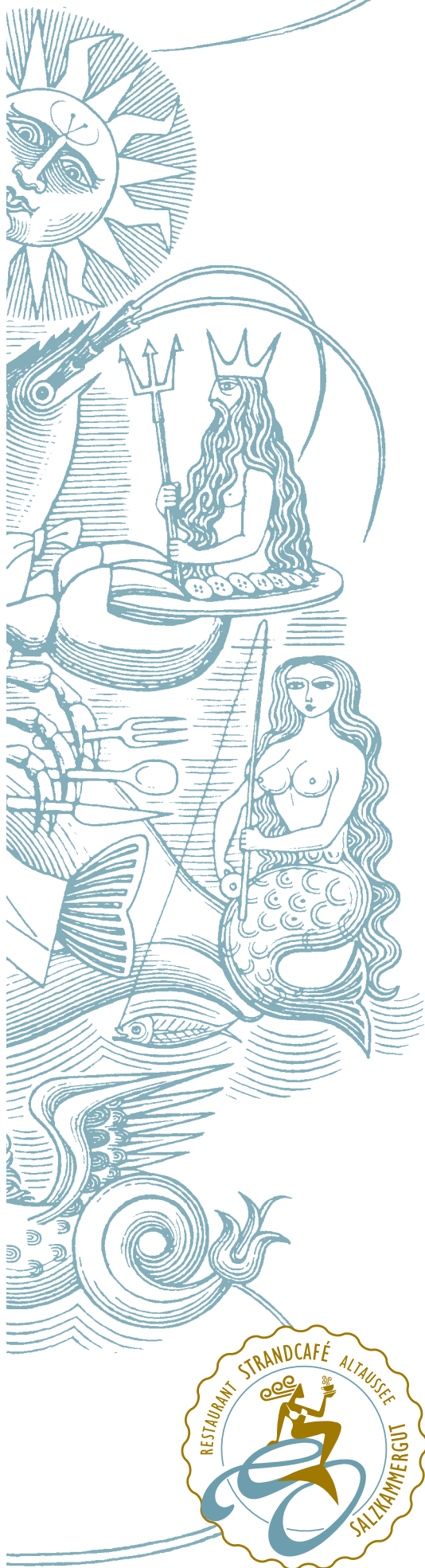
Prices inc



SETTING:

napkin and amuse-bouche –
n the evening & with reservations
unday & Thursday) 5,50

ncl. taxes



Classics

LOCAL CHAR

pan-fried, parsley potatoes 34,50

LOCAL TROUT

pan-fried, parsley potatoes 33,50

FILLET OF LOCAL CHAR - pan-fried,

lemon risotto, seasonal vegetables, saffron espuma 33,50

MOULES & FRITES MARINIÈRE

Mussels with white wine & cream, fries 29,50

WIENER SCHNITZEL veal Schnitzel

with potato and creamy cucumber salad, lingonberries ... 33,50

BEEF PAILLARD (briefly seared sirloin steak) on rugola

roasted potatoes, braised tomatoes & Grana cheese 31,50

FETA CHEESE IN FILO PASTRY

on seasonal vegetables with thyme honey sauce..... 25,30

PAN-FRIED KING OYSTER MUSHROOMS

on pappardelle with parsley & garlic (vegan)..... 26,90
add Grana + €1.50 (vegetarian)

Desserts

PERFECT WITH DESSERT

Glas of Graham's Tawny Port 10 years 8,90

CHOCOLATE FONDANT with molten center, vanilla ice cream ... 16,00

PANCAKES Bohemian style with plum butter & sour cream 14,00
with apricot 13,00

CRÈME BRÛLÉE 14,90

SGROPPINO lemon sorbetto, Vodka, Prosecco 9,50

CAKE – while stocks last: Apple-, Curd- strudel,
chocolate cake, Spanish Almond cake with marmalade 6,70
Iso with vanilla sauce, vanilla ice cream +3.10
or whipped cream +1.50

CHEESE PLATTER:large.....21,50,small.....17,50



The mermaid Picks of something cheerful:

CHAMPAGNE CUVÉE SAINTE ANNE brut, Chartogne - Taillet, Merfy/Reims Glas	16,50
CAVA VINTAGE BRUT Juve y Camps, Barcelona	9,90
GRÜNER VELTLINER „Altausseer Sommerfrischer“ Ingrid Groiss, Weinviertel	7,90
WHITE PORT & TONIC Graham's extra dry	10,80

Tea



aus DEMMERS TEEHAUS, Vienna
served in a silver teapot
Darjeeling, Earl Grey,
Green Jasmine,
Pfefferminz,
Früchte- oder Kräutertee
7,10

Coffee

ESPRESSO / Ristretto	3,90
ESPRESSO MACCHIATO „kleiner Brauner“	4,20
AFFOGATO - (Espresso with Vanilla Ice Cream)	7,50
EINSPÄNNER – (Espresso with Whipped Cream)	4,90
AMERICANO	5,30
CAPPUCINO, Viennese Melange	5,90
DOUBLE ESPRESSO - „großer Brauner“	6,50
CAFÉ LATTE	6,90
ICED LATTE	6,90
HOT CHOCOLATE with Whipped Cream	6,90

without Alkohol

VAN NAHMEN quince juice or white peach	0,25 l	6,90
SODAWASSER Altausseer water sparkling revitalising	0,25 l	3,40
MINERAL WATER Vöslauer sparkling or still	0,33 l	5,10
APPLE-, REDCURRANT-, ORANGE JUICE		
natural	0,25 l	4,90
sparkling	0,25 l	4,50
RASPBERRY- or ELDERBERRY SODA	0,50 l	5,90
OUR SODAS Tirola Kola, -light, Frucade,	0,30 l	5,90
Schartner Bombe, lemon iced tea		
TONIC WATER "Thomas Henry"	0,20 l	6,10
CAMPARI SODA or ORANGE	0,40 l	9,50
HUGO alcohol-free	0,40 l	7,70
JUSTE botanicals & fruits / Sattler - Gamlitz	0,40 l	8,20

Pick your poison

MARILLENSCHNAPS

Alois Gölles, Riegersburg ~~~~~ 7,90

HIRSCHBIRNE, Alter Apfel,

Alois Gölles, Riegersburg ~~~~~ 6,90

GRAPPA DI BRUNELLO,

Nannoni, Paganico ~~~~~ 6,90

„local moonshine“ ZIRBENSCHNAPS,

Grill, Bad Aussee ~~~~~ 5,90

APEROL SPRITZ ~~~~~ 11,20

CAMPARI SODA oder Orange ~~~~~ 9,70

NEGRONI klassisch oder sbagliato ~ 12,70

HUGO ~~~~~ 9,70

SAPPHIRE GIN and Thomas Henry Tonic 13,90

Oder Monkey 47, Tanqueray,

Gölles Hands on, and much more ...

Various other delicacies at the bar!



Beer & Schnaps

the drinks of peoples
familiar with fog and rain

(Heinrich Heine)

OUR CRAFT BIER

from the Bierschmiede, Attersee

Weißglut wheat beer ~~~~~ 6,10

Nicobar Gusswerk ~~~~~ 6,10

DRAFT BEER

from the private brewery Trumer

Obertrum bei Salzburg

„Pfiff“ ~~~~~ 4,10

„Seidel“ – 0,3l ~~~~~ 5,10

„Halbe“ – 0,5l ~~~~~ 6,10

TRUMER non-alcoholic ~~~~~ 6,30

AUGUSTINER WHEAT BEER ~~~~~ 6,30

MEISL'S WEISSE ~~~~~ 6,30

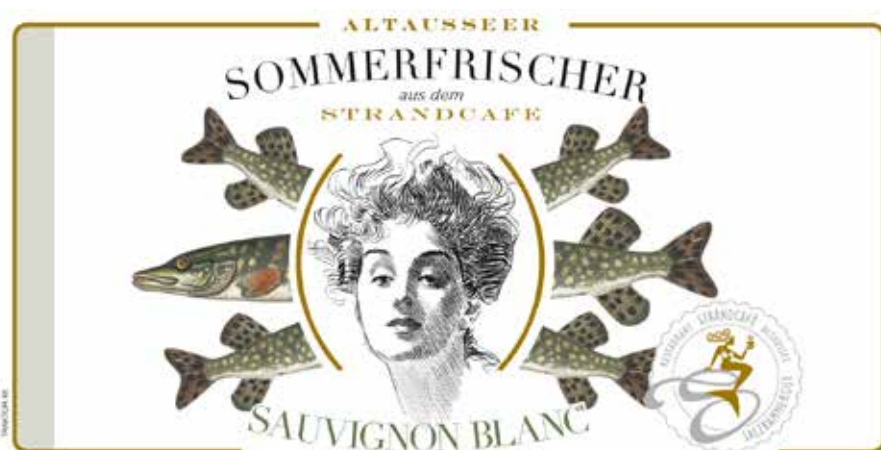
wheat beer non-alcoholic

Wines A WORD TO WINE

In addition to our own special bottlings from special winegrowers and our „Best of Strandcafé“ recommendations, we would like to recommend many exciting wines to you, suitable for every occasion, for every dish. And many of them by the glass - please ask for our wine list and recommendations! We are very interested in wine, with a surprisingly broad spectrum ranging from classic and as yet unknown Austrian wines, mostly organic or biodynamic, to German Rieslings and French Burgundies, to natural and orange wines. Sparkling wines from Austria, France and Spain round off the selection for guests.

„The Strandcafé's wine list reads like a Mozart aria,“ commented a magazine that deals with such pleasant topics as enjoyment, food and travelling. A little tip that, in our own experience, is always true: A glass of champagne turns every day into something very special.

The Strandcafé is recommended by
the STAR WINE LIST





*Altaussee
Hideaways*

OUR LAKESIDE HIDEAWAYS

Experience the ultimate lakeside retreat in one of our charming hideaways for two or four guests, located right next to the Strandcafé with direct access to the lake. We would be delighted to provide further information.

Regional cuisine and our suppliers

Freshness and quality are at the heart of everything we serve.

Our fish supplier, **Erwin Gruber**, delivers live char, trout and a wide variety of exceptional local freshwater fish several times each week, including sturgeon, golden trout, char, catfish and many more. All are sourced regionally, sustainably and arrive at our restaurant live at best freshness.

Our meat comes from **Manfred Höllerschmid** in the Kamptal region, renowned for responsible farming, exceptional quality and traditional craftsmanship. His range includes premium beef, veal, pork, lamb, venison and other carefully selected meats.

Fresh herbs, seasonal vegetables, mushrooms and fruit are supplied by the **Spuller family** from Burgenland, a region blessed with ideal growing conditions for tomatoes, apricots and many other specialties.

Our extra virgin olive oil comes from the Croatian island of Brač, where it is harvested and produced by **Seppi Steindl** before being delivered directly to us. The oil received the Gold Award at the **NYIOOC World Olive Oil Competition 2021**, one of the world's most prestigious olive oil competitions

Strandcafé
ALTAUSSEE

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Would you like to be chauffeured across the Lake to or from the Strandcafé with the traditional Altaussee Boat "Platte"? Felix, the captain, will be happy to take you across the lake in style! Ask our service staff

Ferry

Hire a boat to the STRANDCAFE