



MONDFLECKERL & AUSSICHTSDECK ARE NOW ONE WORLD OF CULINARY DELIGHTS!

THE BEST OF BOTH WORLDS – NOW IN A
PERFECT COMBINATION

Your Benefits:

Lunch is now daily on the Aussichtsdeck
starting at 1:00 p.m.

Tapas are available at Mondfleckerl, and classic
dishes are now served at the Aussichtsdeck.

OUR OPENING TIMES

Breakfast Brunch

8:00–11:30 a.m.

hot meals

11:30 a.m.–8.30 p.m.

Feel welcome in this world!

JULIANA & DANIEL DÖLLERER
YOUR HOSTS

AND THE APOLLO CREW



RESERVE A TABLE HERE

ALL PRICES ARE IN EUROS AND INCLUDE SALES TAX.
INFORMATION ON INGREDIENTS AND ALLERGENS
PLEASE ASK A STAFF MEMBER!

DAY DRINKING & AFTER OFFICE SPECIAL

WHY WAIT UNTIL TONIGHT?

MAKE THE REST OF THE AFTERNOON YOUR TIME OFF.



Order **a bottle** of wine or sparkling wine
Focaccia, olives, and hummus are on the house.



Starting at **€80 per bottle**
we'll throw in a tapa of your choice.

Daily from 11:30 a.m. to 5:00 p.m.

A P E R I T I F

S P A R K L I N G W I N E S

2020	Christian Madl Von den Weißen Brut	0,1l	12.5
2021	Gusbourne Brut Reserve	0,1l	18.5
2019	Gusbourne Rosé	0,1l	19.9

N O N - A L C O H O L I C

2024	Mini fx GM Grape juice F.X. Pichler, Wachau	0,1l	5.8
	Quitte Sparkling Tea Timo & Co, Taufkirchen an der Pram	0,1l	7.5
	Kira-Kira Sparkling Tea Winery Dürnberg	0,1l	6.5
	apollo Houselimo Green Tea, Jasmine & Lemon	0,4l	5.8
	apollo Iced Tea Black Tea & Amalfi Lemon	0,4l	5.8

TAPAS

PANORAMIC BITES OUR TAPAS

FOCACCIA 11.0
Olives | Hummus

CRISPY CALAMARI 17.0
Spicy Mayo | Coriander
& Lime

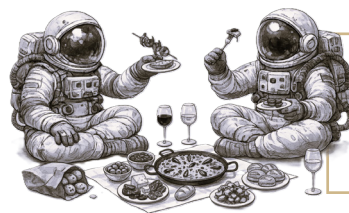
MONDSEE SASHIMI 19.0
Salmon trout | Arctic char
& Brook trout

OXHEART TOMATO 12.0
Burrata | Basil
& Erlachmühler Rey Bread

GAMBAS AGLIO E OLIO 12.5
Whole-grain baguette | Garlic
& Chili

VINEGAR MARINATED DUMPLINGS 8.2
Pumpkin seed oil | Bean beetles
& Erlachmühler Rey Bread

3 KINDS OF SPREADS 9.1
Date-Curry | Liptauer |
Herb-flavored cottage cheese
& Erlachmühler Rey Bread



PERFECT FOR
SHARING

REGIONALITY

The best products
require the best suppliers.

These family-run businesses
produce their goods with passion
and dedication.

Our collaboration is shaped by
regional values. We are proud
of our partners and would like
to introduce them to you:

ZIEGENHOF EBNATER
FAMILY HANDL
FROM TIEFGRABEN

DORFMETZGEREI HAUER
FAMILY HAUER
FROM LOCHEN AM SEE

BIOIMKEREI MONDSEELAND RIEDL
FAMILY RIEDL
FROM TIEFGRABEN

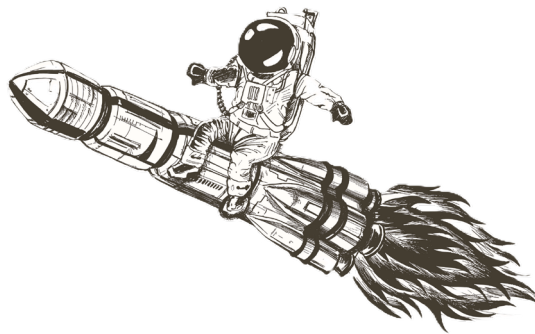
FISCHZUCHT SEEACHE
FROM UNTERACH
AT ATTERSEE

ITZLROITHER HOFKÄSE
FAMILY INNERLOHNINGER
FROM OBERWANG

MARKUS SCHREILECHNERS
OBST UND GEMÜSE
FAMILY SCHREILECHNER
FROM WALS

MEI GARTL
ALEXANDRA EDER
FROM ST. LORENZ

GLÜXEGG
FAMILY GSCHWENDTNER
FROM OBERHOFEN



S P R I T Z

apollo Spritz	0,25l	9.9
Sunburn Bitter Liqueur, Prosecco & Soda		

Super Cattivo Bergamotto Spritz		9.9
Organics by Red Bull Ginger beer & Limette		

Campari Orange	4 cl	9.9
-----------------------	------	-----

Campari Soda	4 cl	9.4
---------------------	------	-----

APPETIZERS

BEEF TATAR

Shallot Jam | Aioli
& Pickled egg yolk

21.5

SMOKED TROUT

Horseradish | Radishes
& Frisée

15.0

COUS COUS

Melon | Parsley
& Red Onion

12.0

APPETIZERS-VARIATION FOR GROUPS OF 4 OR MORE

OXHEART TOMATO |
CRISPY CALAMARI |
BEEF TATAR |
MONDSEE SASHIMI &
3 TYPES OF SPREADS

15.0 P.P.

SOUPS

MONDSEER BOUILLABAISSE

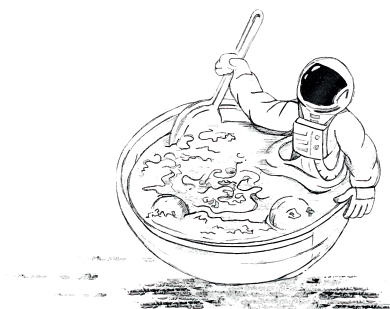
Fish of Lake Mondsee & chives

16.0

HEARTY BEEF BROTH WITH ROOT VEGETABLES

Cheese dumplings | Sliced Pancakes
oder Spleen Slices

7.4



BREAKFAST

AT **apollo**

Monday through Friday

Brunch on the Aussichtsdeck

35€ per Person

Saturday & Sunday

Brunch & Bubble on the Aussichtsdeck

42€ per Person

Monday through Sunday

À la carte breakfast in the bar area

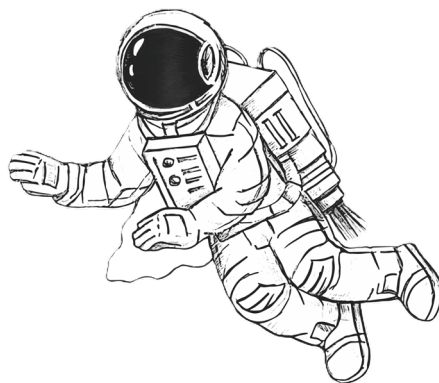
daily

from 8:00 a.m. to 11:30 a.m.

Group breakfast:

Available upon request, for groups of 15 or more

A colorful mixed buffet at Mondfleckerl



SIDE SALADS

GREEN SALAD

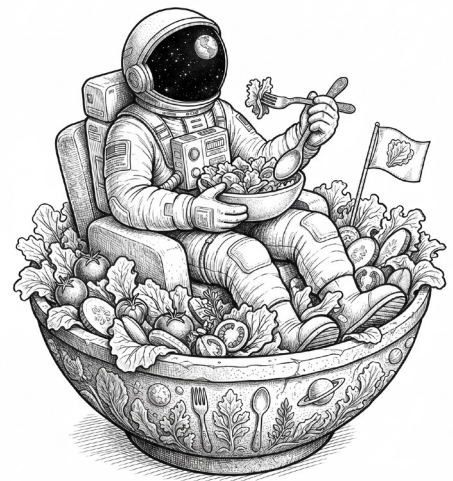
Leafy Salads | lamb's lettuce
& Apricot-dressing

5.7

MIXED SALAD

Leafy Salads | seasonal Vegetables
& Apricot-dressing

6.5



RICE BOWLS

MONDSEE RICE BOWL

Sashimi from the Salmon trout | Soybean |
Sesame & Spicy Mayo

23.0

CRISPY CHICKEN RICE BOWL

Chicken thigh | Pumpkin seed
& Bean

21.0

PLANT PLANET RICE BOWL (VEGAN)

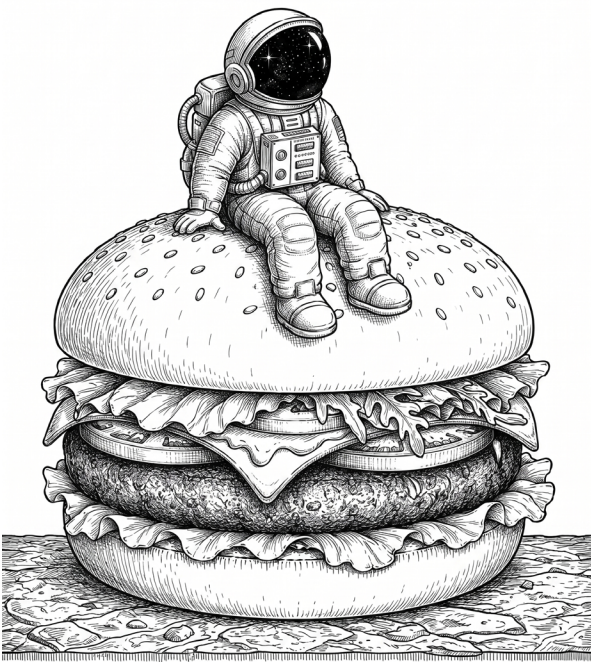
Smoked Tofu | Radicchio |
Aioli & Mango

19.0

BURGER TUESDAY

ONLY HERE, ONLY ON TUESDAYS

Recommendation from the apollo Crew
With homemade burger buns
From vegetarian creations to exclusive
Wagyu delights



RESERVE A TABLE HERE

BAKED

BUTTERMILK FRIED CHICKEN 24.0

Mixed salad | Wild cranberries
& Lemon

CLASSIC WIENER SCHNITZEL FROM THE VEAL LOIN 31.0

Potato-Cucumbers-Salad | Wild cranberries
& Lemon

SCHNITZEL FROM LOCALLY RAISED PORK 24.0

Parsley Potatoes | Wild cranberries
& Lemon

CLASSIC

MEATLOAF PATTIES 23.9

Mashed potatoes | Colorful vegetables
& Caramelized onions

CURED VEAL TONGUE 24.7

Boiled potatoes | Horseradish sauce
& chives

HERBS TORTELLONI (VEGETARIAN) 23.5

Nut butter | Pine nuts
& Parmesan

RIBBON NOODLES FROM GLÜXEGG (VEGETARIAN) 22.5

Lemon Sauce | Dried tomatoes
& Rocket

LENTIL DAL (VEGAN) 21.0

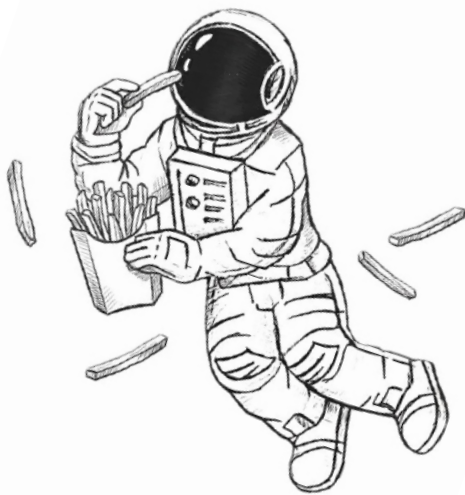
Tofu | Coriander
& Naan Bread

LANDEPLATZ

THE KIOSK AT LAKE MONDSEE

From loaded fries, salad bowls, sandwiches, to drinks, coffee, and our organic ice cream from Eiswerk in Salzburg.

Everything is available for takeout, and we offer table service on the lakeside terrace!



Do as the MS Mondseeland does and dock at the Landeplatz!

FROM THE LAKE

TROUT MÜLLERIN 29.0

Parsley Potatoes | Browned butter
& Salt lemon

FISH GRILLED PLATTER 32.0

Fish fillets | Potatoes
& Grilled vegetables

WHOLE PAN-FRIED LAKE WHITEFISH 31.0

Parsley Potatoes | Browned butter
& Salt lemon

2024 | GM 0,125 8.4

Zweytick, Ratsch, Southern Styria DAC

2023 | RR | PLETZENGRABEN 0,125 9.8

Tom Dockner, Theyern, DAC

2025 | GV | KAISERBERG 0,125 9.2

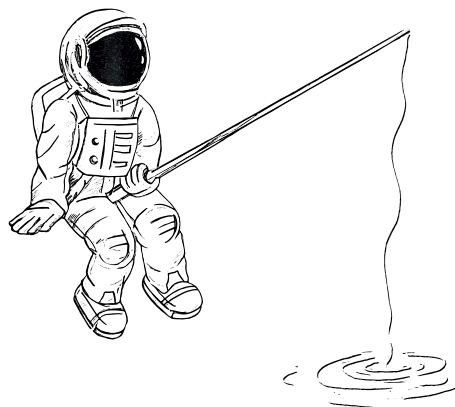
Domäne Wachau, Dürnstein, Wachau Federspiel DAC

2025 | SB | KALK & KREIDE 0,125 8.8

Tement, Berghausen, Southern Styria DAC

2024 | CH | KRÄFTN 0,125 8.9

Schindler, Mörbisch, Burgenland



8 ROOMS FOR A HEAVENLY STAY

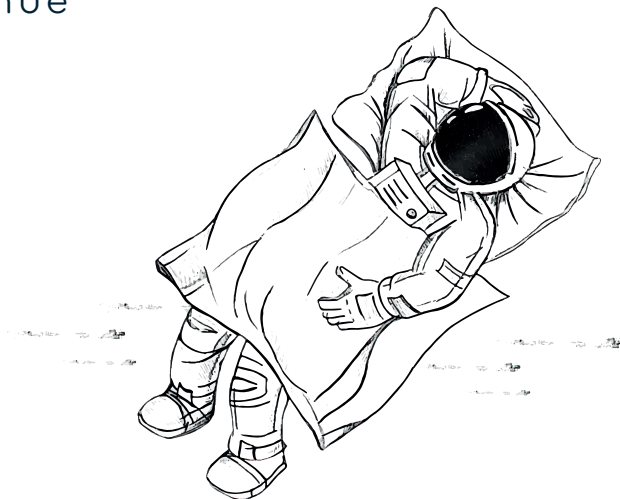
- All rooms with lake views
- Infinity outdoor pool
- Sauna
- In-room massage services available
- Breakfast brunch included
- Private swimming area

Our room rates:

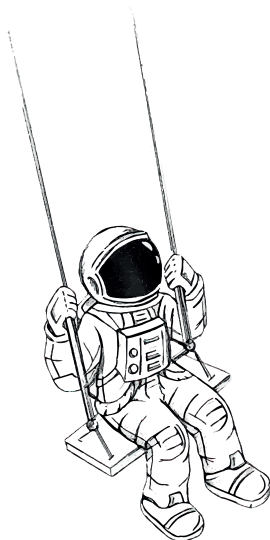
Superior Room „**Lake of Time**„: starting at 175€ p.P.

Deluxe Suite „**Lake of Dreams**„: starting at 245€ p.P.

Our apartment building, „Traumstation“
for your very special
family getaway or as a spectacular
seminar venue



Book your moon landing today



FROM THE PASTURE

BEEF TENDERLOIN 200G from Simmentaler Oxen	44.0
RIB EYE 300G from Simmentaler Oxen	39.0
VEAL LOIN 250G from the Hauer Village Butcher Shop in Lochen	39.0

**OUR STEAKS ARE COOKED
MEDIUM BY DEFAULT**
We serve our steaks with Rosemary potatoes,
assorted grilled vegetables, and gravy

AS A DELICIOUS TOPPING

SURF AND TURF + 9.0

3 grilled shrimp

2024 BLAUFRÄNKISCH Moric, Grosshöflein, Burgenland	0,125	9.4
2020 CABERNET FRANC St. Zehetbauer, Schützen am Gebirge, Burgenland	0,125	11.6
2024 DOLCETTO D'ALBA DOC TRIFOLÉ Bruno Rocca, Barbaresco	0,125	9.4

EVENTS

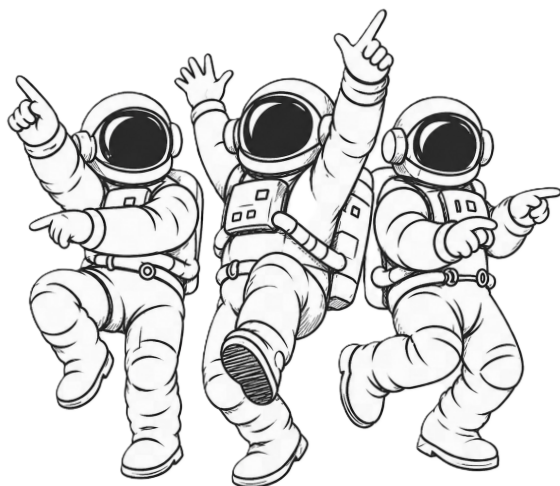
AT **apollo**

We'll turn your event into a celebration!

Exclusive Celebrations on the
Aussichtsdeck

- Includes two lake-view terraces
- Accommodates up to 70 people

Contact our front desk now



SCAN THE QR CODE FOR
MORE INFORMATION

KIDS MENU

S O U P

STAR SOUP

5.1

Hearty beef soup & Sliced Pancakes

M A I N C O U R S E

SPACE FISH

9.5

Fish sticks with boiled potatoes

ROCKET PASTA

8.6

Pasta with tomato sauce

METEORITE PATTIES

12.0

Minced meat patties with mashed potatoes

BREAD CRUMP STREET

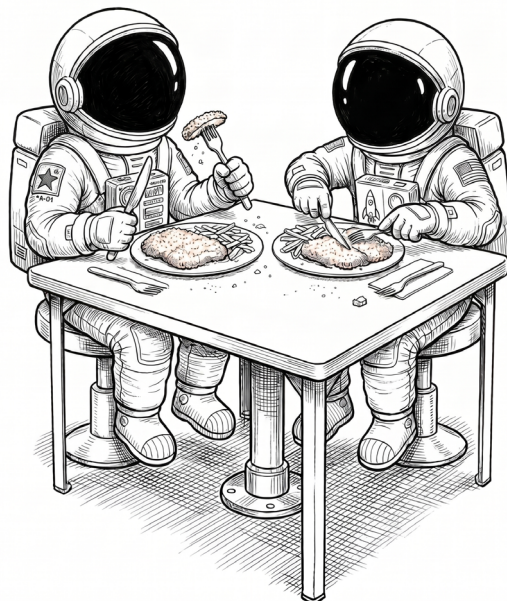
13.8

Pork schnitzel with French fries

CRISPY STARS

12.0

Chicken Nuggets with French Fries



apollo

PATISSERIE

We make fresh, homemade
pastries & cakes every day!

Make your sweetest dreams come true at
your event!

A 3-tier wedding cake,
mini Guglhupf cakes, or chocolates?

Michaela will make your very own special
request a reality!

With great attention to detail!

COFFEEHOUSE

ESPRESSO	3.6
ESPRESSO DOUBLE	5.1
AMERICANO	4.9
CAPPUCCINO	5.1
Latte MACCHIATO	5.8
Hot Chocolate	5.8
Tea various varieties	4.9

All specialty coffees
Available with:

Oat milk	0.9
Almond milk	0.9
Decaffeinated	0.9

SWEET

DESSERT

COTTAGE CHEESE DUMPLINGS 10.5

Hazelnut & Apricot

OVEN-BAKED YEAST BUNS 13.0

Berries & Vanilla sauce

CHOCOLATE BROWNIE 13.0

Tonka beans-icecream & Wild berries

RECOMMENDED BY OUR PASTRY CHEF MICHAELA

PASSION FRUIT CHEESECAKE 6.2

APPLE-LATTICE CAKE 6.0

BLUEBERRY CRUMBLE CAKE 6.0

PASTRIES

APPLE- OR 8.9

COTTAGE CHEESE STRUDEL

with vanilla sauce

ESTERHÁZY CAKE 5.7

SACHERTORTE 5.7



DESSERT VARIATION

FOR GROUPS OF 4 OR MORE

**COTTAGE CHEESE DUMPLINGS |
OVEN-BAKED YEAST BUNS &
CHOCOLATE BROWNIE**

12.0 P.P.

OUR MOON SHIP

A TRIP TO THE MOON AND BACK

Daily tours, group tours, or your very own exclusive charter trip

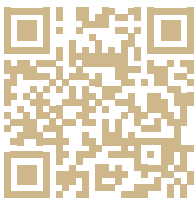
Culinary catering available upon request:

- Pork belly or pork ribs in the oven
- Finger food
- or coffee & cake

The boat departs daily from 10:30 a.m. until the last trip at 6:00 p.m.

COME ON BOARD!

Reservations: Boat Tour Hotline +43 676/6047644
info@schiffahrt-mondsee.at | www.schiffahrt-mondsee.at



YOU CAN FIND MORE INFORMATION
ON THE WEBSITE

ICE CREAM

VIENNESE ICED COFFEE

9.6

2 Scoops of vanilla ice cream | Coffee
& Whipped cream

HOT LOVE

10.5

Vanilla ice cream | hot raspberries
& Whipped cream

FRUIT CUP

10.5

Fruit sorbet | Seasonal Fruits
& Whipped cream

SORBET VARIATION (VEGAN)

9.0

Seasonal

CHILDREN'S CUP

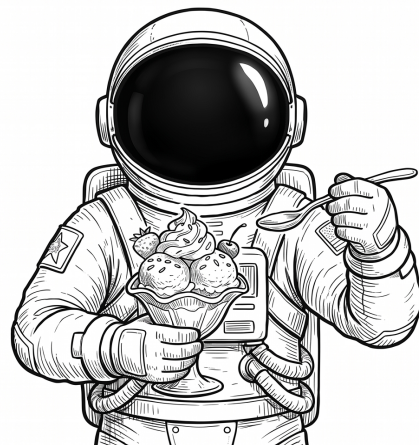
7.1

2 assorted ice cream scoops | Smarties
& Whipped cream

STYRIAN SCOOP

5.9

1 scoop of vanilla ice cream & Pumpkin seed oil



BEVERAGES

W H I T E W I N E

2025	Grüner Veltliner Ried Kaiserberg Federspiel Domäne Wachau, Dürnstein, Wachau DAC	0,125l	9.2
2025	Grüner Veltliner Holzapfel Federspiel Weingut Holzapfel, Joching, Wachau DAC	0,125l	8.8
2025	Grüner Veltliner Nothnagl Weingut Anton Nothnagl, Ried Steinporz	0,125l	5.8
2024	GM Ewald Zweytick, Ratsch, Südsteiermark DAC	0,125l	8.4
2025	Gelber Muskateller Nothnagl Weingut Anton Nothnagl, Ried Steinporz	0,125l	6.2
2023	Riesling Pletzengraben Tom Dockner, Theyern, DAC	0,125l	9.8
2025	Sauvignon Blanc Kalk & Kreide Tement, Berghausen, Southern Styria DAC	0,125l	8.8
2024	Chardonnay Kräftn Schindler, Mörbisch, Burgenland	0,125l	8.9



R O S É

2025	Mathilde Chapoutier Rosé Orsuro Mathilde Chapoutier, Côtes de Provence	0,125l	9.0
2025	Rosé Springbreak Carmen & Herbert Zillinger, Ebenthal, Niederösterreich	0,125l	6.7

R E D W I N E

2024	Dolcetto d'Alba DOC TRIFOLÉ Bruno Rocca, Barbaresco	0,125l	9.4
2024	Blaufränkisch Moric, Grosshöflein, Burgenland	0,125l	9.4
2020	Cabernet Franc St. Cehetbauer, Schützen am Gebirge, Burgenland	0,125l	11.6
2024	Zweigelt Heiderer Mayer Weingut Heiderer Mayer, Wagram	0,125l	6.2

S P A R K L I N G

	Prosecco Extra Dry DOC Rosé Bacio Della Luna	0,1l	6.6
	Prosecco Spumante Extra Dry DOC Bosco dei Cirmiole	0,1l	6.2

B E E R



apollo HOUSEBEER BIO ZWICKL	0,3l	4.9
on tap	0,5l	5.9
RÖMERHOF	0,3l	4.9
on tap	0,5l	5.9
STIEGL GOLDBRÄU	0,3l	4.9
on tap	0,5l	5.7
STIEGL RADLER	0,3l	4.9
	0,5l	5.7
STIEGL 0,0 FREE BEER	0,5l	5.7
Pinzga' WHEAT	0,3l	5.4
	0,5l	6.2
PINZGA' WEIZEN NON-ALCOHOLIC	0,5l	6.2
TRUMER PILS	0,3l	4.9

S P R I T Z

apollo Spritz	0,25l	9.9
Sonnenbrand Bitter Liqueur, Prosecco & Soda		
Aperol Spritz		8.9
Aperol, white wine & soda		
Aperol Veneziano		9.8
Aperol, Prosecco & Soda		
Super Cattivo Bergamotto Spritz		9.9
Organics by Red Bull Ginger beer & Lime		
Lillet Berry		9.8
Lillet Rosé. Organics RedBull Purple Berry & Berries		
Limoncello Spritz		9.8
Limoncello, Organics by RedBull Bitter Lemon & Lime		
Kaiser's Spritzer		7.9
White wine, elderflower syrup, and soda		
Summer Spritz	0,25l	5.3
White wine & Soda		
Summer Spritz	0,25l	5.1
	0,5l	6.7
Campari Orange	4 cl	9.9
Campari Soda	4 cl	9.4

S P I R I T S

Gin & Tonic perfect serve
Hendrick's Gin, Organics by Red Bull Tonic Water

4 cl

12.9



Negroni
Gin, Vermouth & Campari

13.0

Americano
Campari, Vermouth & Soda

12.5

V E R M O U T H & S H E R R Y

Vermouth Extra Dry

5 cl

6.8

Vermouth Bianco

5 cl

6.8

Vermouth Rosso

5 cl

6.9

Marolo, D. Ulrich

Sherry Manzanilla
Juncal, Garvey

5 cl

5.3

D I G E S T I F



Averna / Ramazzotti / Fernet Branca

4 cl

7.5

Grappa di Nebbiolo invecchiato
Mavolo, Alba

2 cl

7.5

Grappa di Moscato
Mavolo, Alba

2 cl

5.6

Calvados Pays d'Auge
Péve Magloive

2 cl

7.2

Espresso Martini
Vodka, Kahlua & Espresso

12.9

Madeira Boal 10 Years
Justino's

5 cl

9.9

Tawny Port 10 years
Pocas

5 cl

8.9

2019 **Picolit | DOCG**
Az. Agr. Giovanni Dri, Udine, Friaul

1/16 l

15.9

2018 **Gewürztraminer | Vendange Tardive**
Family Hugel, Riquewihr, Alsace

1/16 l

11.5

Tequila Reposado
Arette

2 cl

5.3

Mezcal Artesanal
Local

2 cl

7.9

Fine spirits Herzog Destillate
Various varieties

REFRESHMENTS

apollo HOUSELIMO Green tea, jasmine & lemon, mixed with tap water or soda water	0,4	5.8
apollo ICED TEA Black tea & Amalfi lemon, served with tap water	0,4	5.8
BLACK CURRANT tap water / soda	0,25 0,5	4.6 5.4
ELDERFLOWER tap water / soda	0,25 0,5	4.6 5.4
APPLE JUICE tap water / soda	0,25 0,5	4.6 5.4
STIFT KLOSTER NEUBURG GRAPE JUICE tap water / soda	0,25 0,5	4.8 5.4
COCA COLA / ZERO	0,33	4.9
SPEZI	0,33	4.9
ALMDUDLER	0,33	4.9
VÖSLAUER WATER still or sparkling	0,33 0,75	4.5 7.9
FANTA / SPRITE	0,33	4.9
RAUCH ORANGE, APRICOT, GRAPE	0,2	4.8
RAUCH ICED TEA Peach, pomegranate	0,33	4.8
RED BULL / SUGARFREE / ORGANICS Purple Berry, Ginger Beer, Bitter Lemon	0,25	4.9



RESERVE A TABLE HERE

ALL PRICES ARE IN EUROS AND INCLUDE SALES TAX.
INFORMATION ON INGREDIENTS AND ALLERGENS
PLEASE ASK A STAFF MEMBER!