



INDULGENCE WITH A VIEW.

FINE DINING AND HOSPITALITY RIGHT
ON THE SHORES OF LAKE MONDSEE.

It's lovely to have you here.

OUR OPENING TIMES

BREAKFAST BRUNCH

Daily:

8:00 a.m.–11:30 a.m.

HOT MEALS

Tuesday–Saturday:

11:30 a.m. – 2:30 p.m.

5:00 p.m. – 8:30 p.m.

Sunday:

11:30 a.m. – 2:30 p.m.

AFTERNOON MENU

Tuesday–Thursday:

2:30 p.m. – 5:00 p.m.

MONDAY

CLOSED

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

**CURED MONDSEE
SALMON TROUT** 17.0
Beetroot | Pickled Apple
& Horseradish

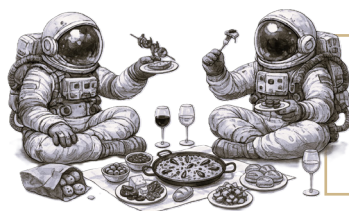
PICKLED PUMPKIN 14.0
Ebnater Goat's Cheese | Fig
& Balsamico

**CAULIFLOWER WITH
BREADCRUMBS** 12.0
Hour Egg & Miso-Hollandaise

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 9.2
Grammel Lard | Pumpkin Seed |
Horseradish & 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

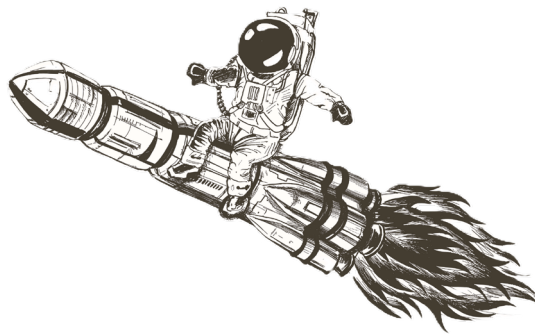
FISCHZUCHT SEEACHE
FROM UNTERACH
AT ATTERSEE

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		9.9
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Campari Soda		9.4
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APPETIZERS

BEEF TARTARE

21.5

Mushroom Jam | Thyme Butter
& Walnut Baguette

SMOKED TROUT

15.0

Horseradish | Radishes
& Frisée

BRAISED EGGPLANT

13.0

Hummus | Pomegranate
& Pine Nuts

APPETIZERS-VARIATION FOR GROUPS OF 4 OR MORE

SALMON TROUT
CAULIFLOWER WITH BREADCRUMBS
BEEF TARTARE
VINEGAR DUMPLINGS &
3 TYPES OF SPREAD
15.0 P.P.

SOUPS

CREAM OF PUMPKIN SOUP

9.5

Pumpkin Seed Oil & Confit Hokkaido

HEARTY BEEF BROTH WITH ROOT VEGETABLES

7.4

Optionally with Cheese Dumplings | Sliced Pancakes
or Meat Strudel



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

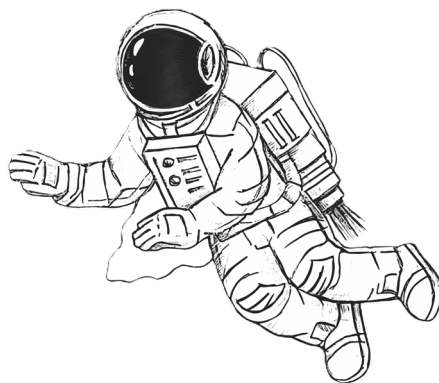
daily

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



WILD CARD

VENISON CARPACCIO

24.0

Black Walnuts | Pumpkin Seed Mayonnaise |
Arugula & Parmesan

CHESTNUT FOAM SOUP

9.5

Spiced Wafers & Apple Balsamic Vinegar

VENISON LOIN STEAK

39.0

Potato Dumplings | Red Cabbage Cream |
Wild Herbs & Jus

BRAISED WILD BOAR LEG

32.0

Bread Dumplings | Pickled Cranberries
& Creamed Savoy Cabbage

PINK-ROASTED DUCK BREAST

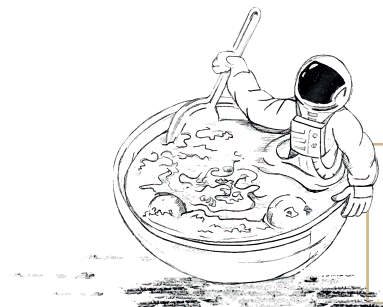
34.0

Cream of Celery Soup | Apple
& Confit Baby Carrots

CHOCOLATE MOUSSE

12.9

Caramelized Pumpkin Seeds
& Orange



ONLY FOR A
SHORT TIME

SALADS

GREEN SALAD 5.7

With Apricot-Dressing

MIXED SALAD 6.5

With Apricot-Dressing

AUTUMN SALAD BOWL (VEGETARIAN) 21.0

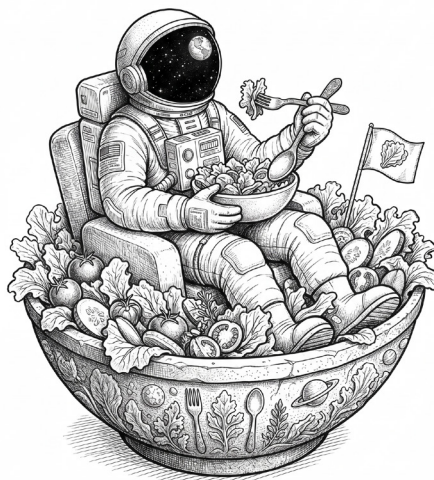
Bitter Lettuce | Pickled Pumpkin |
Fig | Goat's cheese & Essentials
(VEGAN POSSIBLE)

BEEF SALAD 13.0

Bean beetles | Pumpkin Seed Oil
& Bread Basket

VINEGAR SAUSAGE 12.0

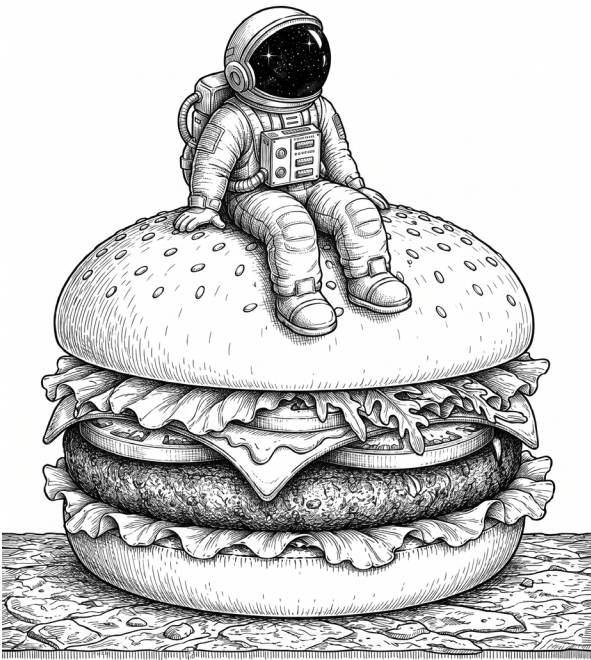
Onion | Chives
& Bread Basket



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

BEEF GOULASH FROM THE NECK 24.5

Bread Dumplings | Pickled Vegetables
& Sour Cream

BRAISED VEAL CHEEKS 28.5

Jerusalem Artichoke | Pickled Onion
& Gremolata

OVEN-FRESH BRADL FROM THE LOCALLY RAISED PORK 24.0

Bread Dumplings | Stickweed
& Beer Juice

TORTELLONI 24.5

Pecorino | Fig
& Parmesan

LENTIL DAL (VEGAN) 21.0

Tofu | Coriander
& Naan Bread

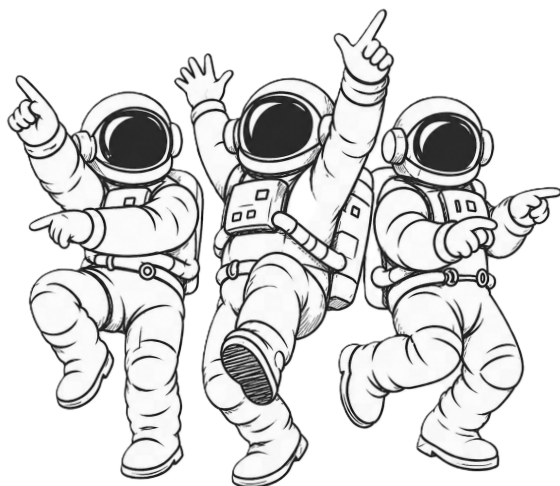
EVENTS AT **apollo**

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

FROM THE LAKE

TROUT MÜLLERIN

29.0

Parsley Potatoes | Browned Butter
& Salt Lemon

FISH GRILLED PLATTER

32.0

Fish Fillets | Rosemary-Potatoes
& Grilled Vegetables

2024 | GM

Zweytick, Ratsch, Southern Styria DAC

0,125l

8.4

2023 | RR | PLETZENGRABEN

Tom Dockner, Theyern, DAC

0,125l

9.8

2025 | GV | KAISERBERG

Domäne Wachau, Dürnstein, Wachau Federspiel DAC

0,125l

9.2

2025 | SB | KALK & KREIDE

Tement, Berghausen, Southern Styria DAC

0,125l

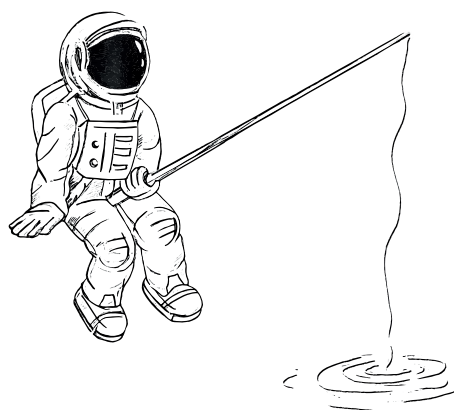
8.8

2024 | CH | KRÄFTN

Schindler, Mörbisch, Burgenland

0,125l

8.9



8 ROOMS FOR A HEAVENLY STAY

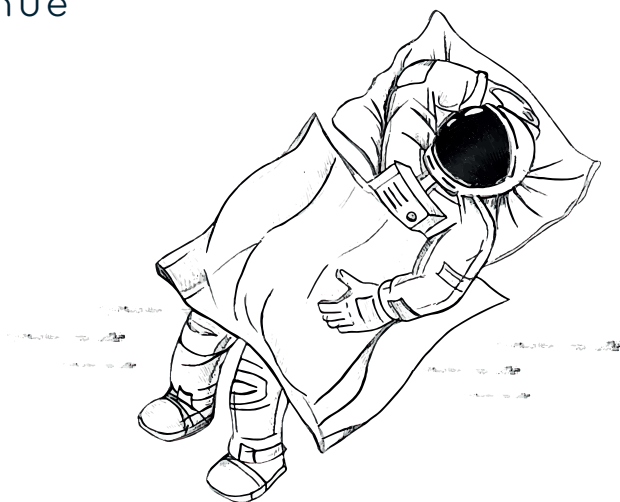
- All rooms with lake views
- Infinity outdoor pool
- Sauna
- In-room massage services available
- Breakfast brunch included
- Private swimming area

Our room rates:

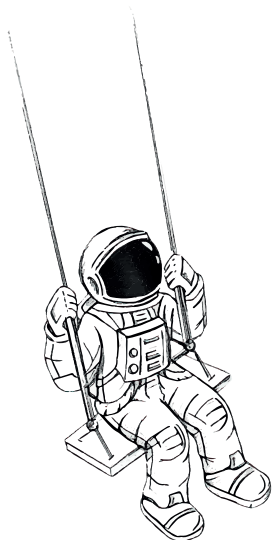
Superior Room „**Lake of Time**„: starting at 149€ p.P.

Deluxe Suite „**Lake of Dreams**„: starting at 174€ 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 44.0
from Simmentaler Oxen

RIB EYE 300G 39.0
from Simmentaler Oxen

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

NEW NOW:
Special cuts are subject to availability; please feel
free to ask our service staff
Tomahawk | T-Bone | Flanksteak | Brisket

A S A D E L I C I O U S T O P P I N G
SURF AND TURF + 9.0
3 grilled shrimp

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

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

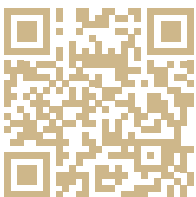
Our ship departs every Friday, Saturday, and Sunday during the winter.

Look forward to our festive Christmas cruises, festive St. Nicholas cruises, and an unforgettable New Year's Eve cruise.

Come aboard, enjoy the special atmosphere on board, and experience unforgettable moments on the water.



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



YOU CAN FIND MORE INFORMATION
ON THE WEBSITE

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 S

SPACE FISH

9.5

Fish sticks & Boiled Potatoes

ROCKET PASTA

8.6

Pasta & Tomato Sauce

BREAD CRUMP STREET

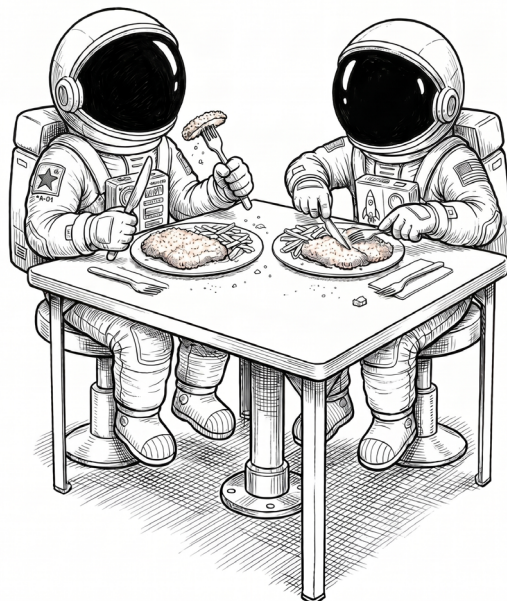
13.8

Pork Schnitzel & French Fries

CRISPY CHICKEN

12.0

Crispy Chicken & 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 Drink	0.9
Almond milk	0.9
Decaffeinated	0.9

SWEET

DESSERT

CHOCOLATE-CHESTNUT MOUSSE 11.0

With Cherries in a jar

APPLE-TIRAMISU 6.5

With Cinnamon

GRANDMA'S BUCHTELN 13.0

With Berries & Vanilla Sauce

SOUR CREAM SCHMARRN 13.0

With Plum Roaster & Vanilla Ice Cream

STEIRERKUGEL 5.9

One Scoop of Vanilla Ice Cream & Pumpkin Seed Oil

RECOMMENDED BY OUR PASTRY CHEF MICHAELA

PASSION FRUIT-CHEESECAKE 6.2

BLUEBERRY CRUMBLE CAKE 6.0

LEMON 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

**APPLE-TIRAMISU
OVEN-BAKED YEAST BUNS
CHOCOLATE-CHESTNUT MOUSSE
& SOUR CREAM SCHMARRN**

12.0 P.P.

AFTERNOON MENU

TAPAS

FOCACCIA 11.0

Olives & Hummus

**CAULIFLOWER WITH
BREADCRUMBS** 12.0

Hour egg & Miso-Hollandaise

GAMBAS AGLIO E OLIO 12.5

Whole-Grain Baguette | Garlic
& Chili

VINEGAR DUMPLINGS 8.2

Pumpkin Seed Oil | Bean Beetles
& Erlachmühler Rey Bread

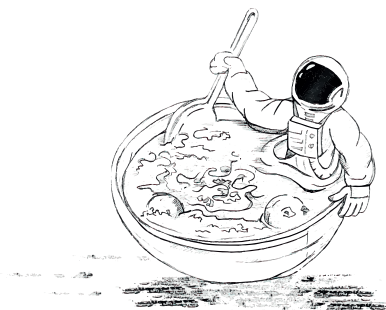
3 KINDS OF SPREADS 9.2

Grammel Lard | Pumpkin Seed |
Horseradish & Bread basket

SOUP

**HEARTY BEEF BROTH
WITH ROOT VEGETABLES** 7.4

Optionally with Cheese Dumplings | Pancakes
or Meat Strudel



MONDAY, TUESDAY, AND THURSDAY
FROM 2:30 P.M. TO 5:00 P.M.

APPETIZERS

**BEEF TARTARE FROM
THE LOCAL BEEF** 21.5

Mushroom Jam | Thyme Butter
& Walnut Baguette

SMOKED TROUT 15.0

Horseradish | Radishes
& Frisée

MAIN COURSES

**BEEF GOULASH
FROM THE NECK** 24.5

Bread Dumplings | Pickled Vegetables
& Sour cream

TORTELLONI 24.5

Pecorino | Fig
& Parmesan

TROUT MÜLLERIN 29.0

Parsley Potatoes | Brown Butter
& Salzzitrone

DESSERTS

PASSIONFRUIT-CHEESECAKE 6.2

BLUEBERRY CRUMB CAKE 6.0

LEMON CAKE 6.0

APPLE OR QUARK STRUDEL 8.9
with Vanilla Sauce

ESTERHÁZY CAKE 5.7

SACHER TORTE 5.7

BEVERAGES

WHITE WINE

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



ROSÉ

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

RED WINE

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

SPARKLING

	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 Red Bull Purple Berry & Berries		
Limoncello Spritz		9.8
Limoncello, Organics by Red Bull 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		9.9
Campari Soda		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

0,167l

15.9

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

0,167l

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	0,4l	5.8
Green tea, jasmine & lemon, mixed with tap water or soda water		
apollo ICED TEA	0,4l	5.8
Black tea & Amalfi lemon, served with tap water		
BLACK CURRANT	0,25l	4.6
tap water / soda	0,5l	5.4
ELDERFLOWER	0,25l	4.6
tap water / soda	0,5l	5.4
APPLE JUICE	0,25l	4.6
tap water / soda	0,5l	5.4
STIFT KLOSTER NEUBURG GRAPE JUICE	0,25l	4.8
tap water / soda	0,5l	5.4
COCA COLA / ZERO	0,33l	4.9
SPEZI	0,33l	4.9
ALMDUDLER	0,33l	4.9
FANTA / SPRITE	0,33l	4.9
RAUCH ORANGE, APRICOT & MANGO	0,2l	4.8
RAUCH ICED TEA	0,33l	4.8
Peach, pomegranate		
RED BULL / SUGARFREE / ORGANICS	0,25l	4.9
Purple Berry, Ginger Beer, Bitter Lemon		
VÖSLAUER	0,33l	4.5
still or sparkling	0,75l	7.9
660 meters deep and 15,000 years young, the spring provides pure, well-balanced mineralized water and inspires new ideas.		
THALHEIMER	0,33l	4.5
still or sparkling	0,75l	7.9
Thalheimer water combines eight minerals and trace elements in a harmonious balance and is officially recognized as medicinal water.		



RESERVE A TABLE HERE

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