



EIFELER SEEHÜTTE

A warm welcome to the Eifeler Seehütte!

We invite you to our cosy hotel and restaurant
on the scenic Waldsee lakeside in Rieden
to enjoy a break from everyday life.

In a welcoming atmosphere, we serve home-style cooking that
combines tradition and regional freshness.

Our selection of dishes ranges from savoury classics to seasonal
specialities, all prepared with love and care.

Whether after a walk by the lake or a relaxed dinner – we look
forward to culinarily delighting you.

Enjoy your stay and have a good time with us!

Kai & Carlos

Would you like to
... reserve a table?
... buy a gift card?
... book a hotel room?

Nothing could be easier!

www.seehuette.de

Our opening hours:

Monday closed (except public holidays)

Tuesday–Sunday from 12.00 – 22.00

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The kitchen is open from 12.00 – approx. 20.30 open all day.

Aperol / Lillet / Sherry

Aperol „Spritz“ (available alcohol-free 0,0%)	Small 0.1 L	4.6
Aperol, Secco, Soda	Large 0.25 L	7.8
Aperol „Maracuja Spritz“ ^{1, 4} (available alcohol-free 0,0%)	Small 0.1 L	4.6
Aperol, Passion fruit nectar, Secco	Large 0.25 L	7.8
Aperol „Lemon Spritz“ ^{1, 4} (available alcohol-free 0,0%)	Small 0.1 L	4.6
Aperol, Secco, Bitter Lemon	Large 0.25 L	7.8
Martini Pomegranate	Small 0.1 L	4.6
Martini Bianco, Pomegranate, Mint leaves	Large 0.25 L	7.8
Limoncello „Spritz“ (available alcohol-free 0,0%)	Small 0.1 L	4.6
Limoncello, Secco, Soda	Large 0.25 L	7.8
Martini „Spritz“	Small 0.1 L	4.6
Martini Bianco, Secco, Soda	Large 0.25 L	7.8
Lillet	Small 0.1 L	4.6
Wildberry	Large 0.25 L	7.8
Ramazotti Aperitivo Rosato “Classic” with Secco	Small 0.1 L	4.6
	Large 0.25 L	7.8
Ramazotti Aperitivo Rosato “Bella” with Wildberry, lemon	Small 0.1 L	4.6
	Large 0.25 L	7.8
Sherry, dry or medium	5 cl	4
Martini Bianco ⁹	5 cl	4

Secco

Glas Secco (available alcohol-free 0,0%)	0.1 L	4.5
Secco with peach liqueur or cassis	0.1 L	5.5
Bottle Secco		
Brut Dargent, Chardonnay	0.75 L	26

Longdrinks

Gin Tonic with orange or lemon	0.25 L	8
Gin Wildberry	0.25 L	8
Jack Daniels Cola	0.25 L	8



Red wine

Merlot, sweet, IGT Apulia
Rich, smooth red wine
with full fruit sweetness

0.2 L glass 6.5
0.75 L bottle 22.5

Primitivo, dry, IGT Apulia
Rich, fruity red wine,
fiery & soft

0.2 L glass 6.5
0.75 L bottle 22.5

Merlot-Cabernet- Syrah
Semi-dry, Vin de France,
Simple, soft red wine,
which is rich and delicately fruity

0.2 L glass 6.5
0.75 L bottle 22.5

Montepulciano D' Abruzzo
Dry, DOC Abruzzo,
Rustic, expressive red wine
with a good tannin structure
& finely balanced flavor

0.2 L glass 6.5
0.75 L bottle 22.5

Cabernet Sauvignon
W.O. USA Columbia Valley, dry
Château Ste Michelle
Nicely balanced, rich, soft
and fruity red wine
from a special growing region

0.75 L bottle 44



Cuvee Prestige
AOP Languedoc, dry
Puech- Haut
Expressive, clearly structured red wine from
St. Drézéry that presents itself mature and
aromatic

0.75 L bottle 42

Vinsorbres
AOC Rhône, dry
Famille Perrin
Rich, elegant red wine
from a great winery,
delicate fruit & spice on the finish

0.75 L bottle 38

White wine / Rosé

Huxelrebe, sweet, from Rheinhessen, seduces with intense fruit flavors, passion fruit flavor and a harmonious sweetness – perfect for a relaxed drink or with desserts.

0.2 L glass 6.5
0.75 L bottle 22.5

Sauvignon blanc, dry, from Rheinhessen, Gooseberry and mango, with elegant freshness and balanced acidity

0.2 L glass 7
0.75 L bottle 23

Riesling, fruity, from Rheinhessen, Riesling, the 'queen of white wines', delights with fine fruity flavors of peach, mirabelle plum and gooseberry flavors, as well as tangy and harmoniously integrated acidity.

0.2 L glass 6.5
0.75 L bottle 22.5

Pinot Grigio Dry, from Italy, Fragrance of hay flowers and quince. Juicy on the tongue, citrus notes, beautiful, invigorating acidity.

0.2 L glass 6.5
0.75 L bottle 22.5

Pinot Gris, dry, from Rheinhessen, The Pinot Gris from the estate wine line with fresh pineapple and melon flavors is a versatile dining companion.

0.2 L glass 6.5
0.75 L bottle 22.5

Rosé, Semi-dry, from Rheinhessen, The salmon-colored Pinot Noir Rosé impresses with a berry-fruity note, delicate sweetness and soft acidity – an ideal summer wine.

0.2 L glass 6.5
0.75 L bottle 22.5

White wine spritzer
Dry or sweet

0.2 L glass 6

Blauer Silvaner, dry, from Rheinhessen, impresses with its golden reflections, plum fragrance and fruity, multi-layered aroma – an elegant 'exotic' with only 15 hectares of vineyards in Germany.

0.75 L bottle 26



Water / Non-alcoholic / Juices

Table Water Bottle

Classic, Medium, Still	0.2 L	2.4
	0.7 L	5.9
Afri Cola ^{1,3}	0.3 L	3.8
Spezi (Cola/Lemonade Mix) ^{1,3}	0.3 L	3.8
Afri no sugar ^{1,3,8}	0.3 L	3.8
Orange Lemonade Bluna ¹	0.3 L	3.8
Lemonade Bluna	0.3 L	3.8
Bitter Lemon, Bottle ⁴	0.3 L	3.8
Tonic Water, Bottle	0.3 L	3.8
Ginger Ale, Bottle	0.3 L	3.8

Juices

Orange, blackcurrant, passion fruit, grape, rhubarb	0.3 L	4
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Refreshing Spritzers

Various Varieties

Apple, blackcurrant, passion fruit, grape, rhubarb	0.3 L	3.8
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Cool Refreshments

Mango-Mint-Lemonade

Mango nectar, Soda, Mint leaves	0.4 L	4.8
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Strawberry-Mint-Lemonade

Strawberry nectar, Soda, Mint leaves	0.4 L	4.8
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Tap Beer

The new craft beer in a jug! Mild and tasty!

Eifelbräu craft beer	0.3 L	3.8
Eifelbräu craft beer Radler	0.3 L	3.8
Bitburger Pilsner beer	0.3 L	3.8
Bitburger Pilsner beer Radler	0.3 L	3.8

Bottled Beer

Benediktiner wheat beer , yeast	0.5 L bottle	5.0
Benediktiner wheat beer , non-alcoholic	0.5 L bottle	5.0
Bitburger non-alcoholic	0.33 L bottle	3.8
Bitburger Radler non-alcoholic	0.33 L bottle.	3.8

Starters

Baked goat's cheese

Maple syrup, walnuts,
leaf salads, orange balsamic dressing

10

Scampi Pan

Scampi, garlic, herbs, cream,
white wine gratinated with cheese⁷

10

½ Dozen vineyard snails

Vineyard snails, garlic, herbs, cream,
white wine gratinated with cheese⁷

10

Smoked salmon on a grated pancake

Leaf salads, mustard and dill sauce

8.5

Carrot cream soup *slightly spicy*

Chili, Ginger, two fried scampi

8.5

Tuscan tomato soup

with garden cress

6.5

Garlic Bread

with garden cress

6

Salad 'Appetiser'

Mixed leaf salad of the season

6

Aioli & Olives

with Ciabatta

5.5



Set Menu

Menu Poisson

Carrot cream soup
refined with a little chilli and ginger
and fried scampi

*

Fresh salmon fillets refined with olive oil and
herbs de Provence, softly steamed,
on tagliatelle with a lemon and lobster sauce and
broccoli ⁷

*

Dessert
„Im WeckGlas“

*

Espresso, Cappuccino or
Café Crème

39



Menu Tuscany

Tuscan tomato soup,
spicy, refined with a little chilli
And fresh garden cress

*

Roasted pork medallions
with a mushroom cream sauce
with a vegetable bouquet,
served with potato gratin

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Dessert
„im WeckGlas“

*

Espresso, Cappuccino or
Café Crème

36

Mains

Rump steak „Onions“

ca.. 220g Argentinian rump steak
with braised onions and
mashed potatoes with parsnips

29

Rump steak „Herb Butter“

ca.. 220g Argentinian rump steak
with herb butter and French fries

28.5

Grill Pan *served in a pan*

Argentinian rump steak, pork fillet
pepper cream sauce and French fries

26.5

Fresh salmon fillets *steamed*

Tagliatelle, broccoli with lemon lobster sauce⁷

25.5

Hüttenpfanne *served in a pan*

Pork fillet, buttered spaetzle, creamed mushrooms, with
hollandaise sauce and gratinated cheese

24.8

Herb tenderloin

Pork fillets, green beans with bacon, vegetables, with
hollandaise sauce, potato gratin
and herb butter

24.8

Trout *roasted*

with lemon sauce and mashed potatoes with parsnips

24

Fried beef liver

with braised onions, mashed potatoes with
parsnips and pepper sauce

19.5

Turkey steaks with braised onions

and mashed potatoes with parsnips

19.5

Turkey steaks „Herb Butter“

with herb butter and French fries

18.5

Bacon Knödel

with fresh herbs, mushroom cream sauce
and fresh salad

16.5



Breaded pork schnitzel from the topside

Pineapple schnitzel

Pineapple, peach, hollandaise sauce and French fries

19.5

Schnitzel with mushrooms

Creamed mushrooms and French fries

19.5

Pepper schnitzel

Pepper sauce and French fries

19.5

Side salad with the mains

3.8

All schnitzels also available as vegetarian, breaded schnitzels made from soya and wheat!

Large salad plates

with vinegar-oil and yoghurt dressing

Salad plate „Argentina“

Roast beef strips

19.9

Salad plate „Roasted Salmon“

Roasted salmon

19.9

Salad plate „Salmone“

Smoked salmon

18.5

Salad Plate „turkey“

Fried turkey strips with sweet chilli dip

18



Veggie / No meat

Vegetables & gratin

Potato gratin, vegetables with hollandaise sauce 16.5

Spinach Knödel Mediterranean style

with a tender mountain cheese core, golden butter, Mediterranean cherry tomato sauce with Montello (Italian hard cheese) and fresh salad 16.5

Gratinated spaetzle

Creamed mushrooms, hollandaise sauce
leek, carrots gratinated with cheese 17

All schnitzels also available as vegetarian, breaded
schnitzels made from soya and wheat! 19.5

Side Salad with Main 3.8

Children

- Smaller portions, only for children -

Clown plate

small breaded pork schnitzel with French fries 12

Surfer plate

Small turkey steak with spaetzle and hollandaise sauce 12

Pirate plate

Tagliatelle with cherry tomato sauce and parmesan 8

French fries

With tomato sauce and mayonnaise 6



Dessert

„Daily special’

Dessert in a glass, different flavours

Tiramisu – Chocolate mousse – Panna cotta 6

A large scoop of vanilla ice cream

with egg liqueur, Baileys or Amarena cherries
and brittle cream 5

Affogato al caffè

Vanilla ice cream with espresso 4.5

Ice Cream sundae

Amarena cup

Vanilla ice cream with Amarena cherries,
syrup and cream ^{1,6} 6.9

Brittle sundae

Vanilla and chocolate ice cream with
brittle crumble, coffee liqueur and whipped cream ⁷ 6.9

Chocolate sundae

Stracciatella and chocolate ice cream
with chocolate sauce and whipped cream 6.9

Winter Dream

Chocolate and vanilla ice cream with advocaat
(egg liqueur) and crunchy whipped cream 6,9

Cherry Sundae

Vanilla ice cream with hot cinnamon-vanilla cherries
and whipped cream 7

Forest Berry Sundae

Vanilla ice cream with hot forest berries
and a touch of whipped cream 7

Iced coffee with vanilla ice cream and whipped cream 5.5

Ice chocolate

cold chocolate with chocolate ice cream
and whipped cream 5.5

Mixed ice cream with cream, 3 scoops 4.9

1 scoop of ice cream

(vanilla, strawberry, chocolate, stracciatella) 1.5

Portion whipped cream 1



Digestif

Fruit brandies / Grappa Barrique

Williams pear, apricot, mirabelle plum	2 cl	4
Grappa Barrique, matured in oak barrels	2 cl	4.5

Old fruit varieties stored in wooden barrels

A mild culinary delight!

Old Williams Christ pear	2 cl	5
Old wild raspberry	2 cl	5
Old cherry	2 cl	5
Old apricot	2 cl	5
Old hazelnut	2 cl	5

Nusserla speciality from Austria

refined with the spirit of roasted hazelnuts	2 cl	5
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Liquor

Baileys ^{1,3}	2 cl	4
Creme de Cassis	2 cl	3
Peach liquor ¹	2 cl	3
Amaretto	2 cl	3
Liquor "43", Spanish vanilla liqueur ¹	2 cl	4
Cuba Caramel with Vodka	2 cl	3.5



Cognac / Whiskey/ Calvados

Remy Martin	2 cl	6
Metaxa ¹	2 cl	5.5
Jack Daniels	2 cl	5
Calvados from Normandie	2 cl	5

Schnapps and Kräuter

Eifelfeuer 40%

Herbal liqueur with lemon balm, from the Eifel

Eifel Volcano 50%	2 cl	3.5
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Finest herbs refine this liqueur

Kabänes, 30,2% Cologne original from the Rhine	2 cl	4
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Herbs, fruits, spices	2 cl	3.5
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Fruit brandy	2 cl	3.5
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Fernet Branca	2 cl	3.5
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Sambucca	2 cl	3.5
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Ramazotti with lemon and ice	2 cl	4
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Averna with lemon and ice	2 cl	4
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Limoncello	2 cl	4
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Yeast brandy	2 cl	4
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Café / Espresso / Tee

Espresso	2.7
Double espresso	4.5
Espresso "Macchiato"	3
"Café Crème" cup	3.2
"Café Crème" cup, decaffeinated	3.2
Latte Macchiato	4.5
Cappuccino	3.6
Milk Coffee	4
With Oat Milk	+0.5
with Vanille, Caramel or Hazelnut Sirup	+0.5
Cup of coffee, brewed coffee	2.8
Pot, brewed coffee	5.5
Cocoa	4
Cocoa with cream	4.5
Hot milk with honey	3.5

Hot Drinks with % Vol.

Rum grog, 6cl rum, water ⁷	4.5
Rum tea, black tea with 2cl rum ⁷	4.5
Irish coffee, café, 4cl whiskey, cream ^{1, 7}	5.5
Lumumba, chocolate, 4cl rum, cream ⁷	6
Café Amaretto, café crème, 4cl Amaretto, cream ⁷	5.5



Finest Tea 3.5

Ginger lemon tea

Aromatic and tangy with fresh ginger and fresh lemon.

Fennel tea

soothing and calming, ideal for gentle digestion.

Peppermint tea

refreshing and invigorating with an intense mint flavour.

Fruit blend tea

fruity and aromatic - an exotic treat.

Wild berry tea

sweet and intense with the full flavour of wild berries.

Camomile tea

gentle and flowery, perfect for relaxing moments.

Green tea³

revitalising and invigorating with a mild, tart taste.

Classic Black tea³

classic black tea for pure enjoyment.

Winter Spiced Orange

organic spiced tea with orange and cinnamon - the perfect companion for cold days.

Golden Orange & Turmeric

a warming blend of orange and turmeric, ideal for the immune system

You can view our allergen card at any time. Please ask the waiter...

#Labelling additives:

- | | | |
|----------------------|---------------------|-------------------|
| 1) with colorant | 4) contains quinine | 7) with alcohol |
| 2) with preservative | 5) with antioxidant | 8) with sweetener |
| 3) contains caffeine | 6) sulphurised | 9) sulphites |