



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](http://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

<b>Aperol „Spritz“</b> (available alcohol-free 0,0%) Aperol, Secco, Soda	Small 0.1 L Large 0.25 L	4.8 7.8
<b>Aperol „Maracuja Spritz“</b> <sup>1, 4</sup> (available alcohol-free 0,0%) Aperol, Passion fruit nectar, Secco	Small 0.1 L Large 0.25 L	4.8 7.8
<b>Aperol „Lemon Spritz“</b> <sup>1, 4</sup> (available alcohol-free 0,0%) Aperol, Secco, Bitter Lemon	Small 0.1 L Large 0.25 L	4.8 7.8
<b>Floreale Spritz alcohol-free</b> Martini Floreale, mango, lime, ginger ale	Small 0.1 L Large 0.25 L	4.8 7.8
<b>Martini Pomegranate</b> Martini Bianco, Pomegranate, Mint leaves	Small 0.1 L Large 0.25 L	4.8 7.8
<b>Limoncello „Spritz“</b> (available alcohol-free 0,0%) Limoncello, Secco, Soda	Small 0.1 L Large 0.25 L	4.8 7.8
<b>Martini „Spritz“</b> Martini Bianco, Secco, Soda	Small 0.1 L Large 0.25 L	4.8 7.8
<b>Lillet</b> Wildberry	Small 0.1 L Large 0.25 L	4.8 7.8
<b>Ramazotti</b> Aperitivo Rosato “Classic” with Secco	Small 0.1 L Large 0.25 L	4.8 7.8
<b>Ramazotti</b> Aperitivo Rosato “Bella” with Wildberry, lemon	Small 0.1 L Large 0.25 L	4.8 7.8

<b>Sherry, dry or medium</b>	5 cl	5
<b>Martini Bianco</b> <sup>9</sup>	5 cl	5

## Secco

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

## Longdrinks

<b>Gin Tonic</b> with orange or lemon	0.25 L	8
<b>Gin Wildberry</b>	0.25 L	8
<b>Jack Daniels Cola</b>	0.25 L	8



## Red wine

<b>Merlot</b> , sweet, IGT Apulia Rich, smooth red wine with full fruit sweetness	0.2 L glass 0.75 L bottle	6.8 22.5
<b>Primitivo</b> , dry, IGT Apulia Rich, fruity red wine, fiery & soft	0.2 L glass 0.75 L bottle	6.8 22.5
<b>Merlot-Cabernet- Syrah</b> Semi-dry, Vin de France, Simple, soft red wine, which is rich and delicately fruity	0.2 L glass 0.75 L bottle	6.8 22.5
<b>Montepulciano D' Abruzzo</b> Dry, DOC Abruzzo, Rustic, expressive red wine with a good tannin structure & finely balanced flavor	0.2 L glass 0.75 L bottle	6.8 22.5
<b>Cabernet Sauvignon</b> <b>W.O. USA Columbia Valley, dry</b> <b>Château Ste Michelle</b> Nicely balanced, rich, soft and fruity red wine from a special growing region	0.75 L bottle	39
<b>Cuvee Prestige</b> <b>AOP Languedoc, dry</b> <b>Puech- Haut</b> Expressive, clearly structured red wine from St. Drézéry that presents itself mature and aromatic	0.75 L bottle	38
<b>Vinsorbres</b> <b>AOC Rhône, dry</b> <b>Famille Perrin</b> Rich, elegant red wine from a great winery, delicate fruit & spice on the finish	0.75 L bottle	36



## White wine / Rosé

**Riesling**, Sweet, from Württemberg, with inviting fruity aromas, notes of peach and apple, and a pleasant sweetness – perfect for relaxing moments and desserts.

0.2 L glass 6.5

**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 6.8  
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 6.8  
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 6.8  
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

**Pommery Brut Royal**, from Reims, France. Elegant and finely sparkling with fresh aromas of citrus fruits, white blossoms, and a hint of brioche – a refined champagne for special moments and discerning connoisseurs.

0.75 L bottle 109



# Water / Non-alcoholic / Juices

## Table Water Bottle

Classic, Medium, Still	0.2 L	2.5
	0.7 L	5.9
Afri Cola <sup>1,3</sup>	0.3 L	3.9
Spezi (Cola/Lemonade Mix) <sup>1,3</sup>	0.3 L	3.9
Afri no sugar <sup>1,3,8</sup>	0.3 L	3.9
Orange Lemonade Bluna <sup>1</sup>	0.3 L	3.9
Lemonade Bluna	0.3 L	3.9
Bitter Lemon, Bottle <sup>4</sup>	0.3 L	3.9
Tonic Water, Bottle	0.3 L	3.9
Ginger Ale, Bottle	0.3 L	3.9

## Juices

Orange, blackcurrant, passion fruit, grape, rhubarb	0.3 L	4,2
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# Refreshing Spritzers

## Various Varieties

Apple, blackcurrant, passion fruit, grape, rhubarb	0.3 L	3.9
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# Cool Refreshments

## Mango-Mint-Lemonade

Mango nectar, Soda, Mint leaves	0.4 L	5.9
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## Strawberry-Mint-Lemonade

Strawberry nectar, Soda, Mint leaves	0.4 L	5.9
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# Tap Beer

<b>Vulkan</b> Bio Hell	0.3 L	3.9
<b>Vulkan</b> Bio Hell Radler	0.3 L	3.9
<b>Eifelbräu</b> craft beer	0.3 L	3.9
<b>Eifelbräu</b> craft beer Radler	0.3 L	3.9
<b>Bitburger</b> Pilsner beer	0.3 L	3.9
<b>Bitburger</b> Pilsner beer Radler	0.3 L	3.9

*malty, mild & naturally unfiltered*

*mild and smooth!*

# Bottled Beer

<b>Benediktiner wheat beer</b> , yeast	0.5 L bottle	5.5
<b>Benediktiner wheat beer</b> , non-alcoholic	0.5 L bottle	5.5
<b>Bitburger</b> non-alcoholic	0.33 L bottle	3.9
<b>Bitburger Radler</b> non-alcoholic	0.33 L bottle.	3.9

# Starters

## **Scampi Pan**

Scampi, garlic, herbs, cream,  
white wine gratinated with cheese<sup>7</sup>

12

## **Baked goat's cheese**

Maple syrup, walnuts,  
leaf salads, orange balsamic dressing

11,5

## **½ Dozen vineyard snails**

Vineyard snails, garlic, herbs, cream,  
white wine gratinated with cheese<sup>7</sup>

11,5

## **Norwegian gravlax on a grated pancake**

Leaf salads, mustard and dill sauce

11

## **Carrot cream soup** *slightly spicy*

Chili, Ginger, two fried scampi

8,5

## **Salad** 'Appetiser'

Mixed leaf salad of the season

7

## **Tuscan tomato soup**

with garden cress

6.8

## **Garlic Bread**

with garden cress

6,5

## **Aioli & Olives**

with Ciabatta

6



# Fresh German white asparagus

**with sauce hollandaise, potato–parsnip mash  
or salted boiled potatoes ...**

...with Argentinian rump steak (~220g)  
36

... with pan-seared salmon fillets  
32

... with pan-fried pork fillets  
30

... with grilled turkey steaks  
28,5

... with pork schnitzel  
27

.... with cooked ham  
24



## vegetarian

German white asparagus with sauce hollandaise and  
potato–parsnip mash or salted boiled potatoes  
19,5

...with a spinach dumpling  
23,5

...with a vegetarian schnitzel  
27

# Set Menu

## Menu Poisson

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

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

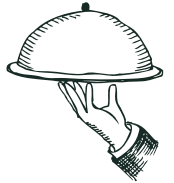
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Dessert  
„Im WeckGlas“

\*

Espresso, Cappuccino or  
Café Crème

41,3



## Menu Tuscany

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

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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

38,6

## Mains

<b>Rump steak „Pepper“</b> <i>ca.. 220g Argentinian rump steak</i> served with pepper sauce and French fries	31
<b>Rump steak „Onions“</b> <i>ca.. 220g Argentinian rump steak</i> with braised onions and mashed potatoes with parsnips	29,9
<b>Rump steak „Herb Butter“</b> <i>ca.. 220g Argentinian rump steak</i> with herb butter and French fries	29
<b>Grill Pan</b> <i>served in a pan</i> Argentinian rump steak, pork tenderloin and turkey steak served with pepper cream sauce and French fries	27.5
<b>Fresh salmon fillets</b> <i>steamed</i> Tagliatelle, broccoli with lemon lobster sauce <sup>7</sup>	26
<b>Hüttenpfanne</b> <i>served in a pan</i> Pork fillet, buttered spaetzle, creamed mushrooms, with hollandaise sauce and gratinated cheese	25
<b>Herb tenderloin</b> Pork fillets, green beans with bacon, vegetables, with hollandaise sauce, potato gratin and herb butter	25
<b>Trout</b> <i>roasted</i> with lemon sauce and mashed potatoes with parsnips	24,5
<b>Fried beef liver</b> with braised onions, mashed potatoes with parsnips and pepper sauce	19.5
<b>Turkey steaks with braised onions</b> and mashed potatoes with parsnips	19.9
<b>Turkey steaks „Herb Butter“</b> with herb butter and French fries	19
<b>Bacon Knödel</b> with fresh herbs, mushroom cream sauce and fresh salad	16.9



## 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

### **Paprika schnitzel**

with a mildly spicy paprika sauce and French fries 19,5

### **Side salad with the mains**

3.9

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 21

### **Salad plate „Roasted Salmon“**

Roasted salmon 21

### **Salad plate „Salmone“**

Smoked salmon 18.5

### **Salad Plate „turkey“**

Fried turkey strips with sweet chilli dip 18,5

### **Salad Plate “Tuna”**

with tuna and red onions 18,5

### **Salad Plate “Burrata”**

Burrata with beetroot, walnuts and balsamic dressing 18,5

### **Salad Plate “Goat Cheese”**

Goat cheese with beetroot, walnuts and balsamic dressing 18,5



## Veggie / No meat

### **Vegetables & gratin**

Potato gratin, vegetables with hollandaise sauce 16.9

### **Spinach Knödel Mediterranean style**

with a tender mountain cheese core, golden butter, Mediterranean cherry tomato sauce with Montello (Italian hard cheese) and fresh salad 16.9

### **Gratinated spaetzle**

Creamed mushrooms, hollandaise sauce leek, carrots gratinated with cheese 18

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

**Side Salad with Main** 3.9

## 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

<b>Sweet temptation in a glass</b>	6,8
<b>Tiramisu</b> Mascarpone cream, espresso and a hint of cocoa	
<b>Chocolate Mousse</b> Silky smooth mousse made from dark chocolate	
<b>Panna Cotta</b> Classic vanilla cream with fruit sauce	

<b>A large scoop of vanilla ice cream</b> with egg liqueur, Baileys or amarena cherries and praline whipped cream	6
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<b>Affogato al caffè</b> Vanilla ice cream with espresso	4,5
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## Ice Cream sundae

<b>Amarena cup</b> Vanilla ice cream with Amarena cherries, syrup and cream <sup>1,6</sup>	7,5
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<b>Brittle sundae</b> Vanilla and chocolate ice cream with brittle crumble, coffee liqueur and whipped cream <sup>7</sup>	7,5
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<b>Chocolate sundae</b> Stracciatella and chocolate ice cream with chocolate sauce and whipped cream	7,5
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<b>Strawberry Sundae</b> Vanilla ice cream with fresh strawberries and whipped cream	7,8
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<b>Fruit Yogurt Sundae</b> Vanilla and strawberry ice cream with fresh seasonal fruits, natural yogurt, fruit sauces, and a touch of whipped cream	7,8
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<b>Fruit Sundae</b> Fresh seasonal fruits, fruit and vanilla ice cream, fruit sauce and whipped cream	7,8
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<b>Iced coffee</b> with vanilla ice cream and whipped cream	6
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<b>Ice chocolate</b> cold chocolate with chocolate ice cream and whipped cream	6
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<b>Mixed ice cream</b> with cream, 3 scoops	5.9
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<b>1 scoop of ice cream</b> (vanilla, strawberry, chocolate, stracciatella)	1.6
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<b>Portion whipped cream</b>	1,2
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# Digestif

## Fruit brandies / Grappa Barrique

Williams pear, apricot, mirabelle plum	2 cl	4
Grappa Barrique, matured in oak barrels	2 cl	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 <sup>1,3</sup>	2 cl	5
Creme de Cassis	2 cl	4
Peach liquor <sup>1</sup>	2 cl	4
Amaretto	2 cl	4
Liquor "43", Spanish vanilla liqueur <sup>1</sup>	2 cl	4
Cuba Caramel with Vodka	2 cl	4



## Cognac / Whiskey/ Calvados

Remy Martin	2 cl	6
Metaxa <sup>1</sup>	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

<b>Eifel Volcano 50%</b>	2 cl	4
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Finest herbs refine this liqueur

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

Espresso	2.8
Double espresso	4.5
Espresso "Macchiato"	3
"Café Crème" cup	3.6
"Café Crème" cup, decaffeinated	3.6
Latte Macchiato	4.5
Cappuccino	3.9
Milk Coffee	4
With Oat Milk	+0.5
with Vanille, Caramel or Hazelnut Sirup	+0.5
Cup of coffee, brewed coffee	3
Pot, brewed coffee	5.6
Cocoa	4,5
Cocoa with cream	4.9
Hot milk with honey	3.5

## Hot Drinks with % Vol.

Rum grog, 6cl rum, water <sup>7</sup>	5
Rum tea, black tea with 2cl rum <sup>7</sup>	5
Irish coffee, café, 4cl whiskey, cream <sup>1,7</sup>	6
Rumcocoa, chocolate, 4cl rum, cream <sup>7</sup>	6,5
Café Amaretto, café crème, 4cl Amaretto, cream <sup>7</sup>	5,5



## Finest Tea

<b>Hot lemon with fresh ginger</b>	
<b>Hot lemon with fresh mint</b>	4

<b>Ginger lemon tea</b>	3,8
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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 tea<sup>3</sup>**

revitalising and invigorating with a mild, tart taste.

### **Classic Black tea<sup>3</sup>**

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

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*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      |



## **Riedener Waldsee – Nature, History & Relaxation**

The Riedener Waldsee, idyllically situated between Rieden and the Riedener Mühlen, was created in the early 1980s by damming the Rehbach stream.

Planning dates back to the 1970s and was largely driven by the then District Administrator, **Dr. Georg Klinkhammer**, in whose honor the access road was also named. The recreational area was approved in 1974 and officially opened on August 28, 1982.

Today, the lake—covering around four hectares with a maximum depth of approximately eight meters—invites visitors to relax and unwind. With sunbathing lawns, bathing jetties, and walking paths, it is perfect for swimming, boating, or a leisurely stroll. The Waldsee is a popular destination for guests from near and far. With a touch of humor, it is also referred to as the largest “holy water basin in the world,” a nod to the nearby spring at the parish house.

The surrounding area is a valuable habitat for a wide variety of animals and plants. With a bit of luck, you may spot ducks, grey herons, or even a kingfisher. Deer, foxes, and squirrels inhabit the nearby forests, while dragonflies and butterflies enliven the lakeshore. The combination of water, woodland, and meadows makes the Waldsee a special place of peace, relaxation, and natural beauty.

We wish you a pleasant stay  
at Riedener Waldsee.