

PRESS INFORMATION**The Salzkammergut and Its Culinary Delights**

“Where fish and meat meet unspoiled nature and sweets come straight from grandma’s kitchen”

The Salzkammergut is a mecca of culinary culture and knows how to make the best use of its natural resources. Then as now, tradition and craftsmanship are combined with exquisite ingredients in local kitchens – and loved on every plate. The traditional cuisine is based on numerous recipes that have been carefully preserved and passed down through generations. Each one tells its own story, yet together they form the foundation for the culinary wealth of this historic and cultural region.

The Salzkammergut offers its guests not only Austria’s most beautiful scenery, a wide variety of restaurants and master chefs, but also the finest and most natural products. The rhythm of the seasons sets the pace, while dedicated producers and masters of the culinary arts conjure true delights for the palate – gifts of nature, refined with skill and passion.

Each region has its own charm and delights in its own way. From the Dachstein region to Attersee-Attergau, from Wolfgangsee to Traunsee-Almtal, to Fuschlsee, the Mondsee-Irrsee region and the imperial city of Bad Ischl – every subregion contributes its own culinary treasures. Together, they form a unique mosaic of flavor, tradition, and heartfelt hospitality.

Attersee-Attergau

Here, enjoyable lightness meets cultural sophistication. The summer retreat at Lake Attersee is inseparably linked with Gustav Klimt. At the Gustav Klimt Center, visitors can experience the famous artist up close while indulging in lovingly crafted “Klimt pastries” at Café Ottet – a sweet tribute to the great master.

An innovative culinary collaboration is the “Kulinarium Attersee”: a union of six restaurants and inns around Lake Attersee, three of which are award-winning fine-dining establishments.

Just this year, two more venues in the region were awarded the *Guide Michelin Bib Gourmand*: **Die Schmiede** in Pfaffing and **Das Bräu** in Nußdorf am Attersee.

Whether it’s award-winning cuisine or a traditional *Steckerlfisch* (grilled fish on a stick), every visitor will find their favorite flavor in the Attersee-Attergau region.

Bad Ischl

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The town impresses not only with its rich cultural offerings but also with its diverse gastronomy. Whether it's a hearty "Liachtbratl" from *Siriuskogl*, prepared by Christoph "Krauli" Held, or the famous iced *Kaiserschmarren* from *Café Zauner* – the eateries of Ischl capture the hearts of gourmets in an instant. The city's **culinary flagship** is the traditional *Zaunerstollen*. This sweet specialty, made from pieces of wafer and nutty chocolate cream, was first mentioned as early as 1905 and has since made a name for itself far beyond the region – a true classic that combines history and flavor in every bite!

Dachstein Region

It's a feeling of warmth and hospitality that fills you when you sit down with a host in the Dachstein Salzkammergut holiday region. Anyone who dines here immediately senses: there's more to it – tradition, seasonality, and deep respect for the ingredients. In Gosau, at the Dachstein Wagyu Farm, an exclusive cattle breed is raised with the highest quality standards and great respect for animals and nature. In Bad Goisern, the mustard manufactory *Annamax* sets new culinary accents with creative finesse: mustard caviar, honey mustard, and other specialties give traditional dishes a special touch.

Fuschlsee Region

Nestled in the gentle hills of the Salzkammergut, Lake Fuschl impresses not only with its heavenly turquoise-blue color as a breathtaking natural gem but also as a true insider's tip for culinary enthusiasts. Food plays a special role here – from freshly caught fish directly from the lake to regional specialties made according to age-old recipes and traditional techniques. This knowledge is passed on first-hand in *Alpine Culinary* courses. But drinking is also part of the experience: high-quality fine brandies round off the enjoyment. Particularly noteworthy are the *Fuxx Distillery*, known for its creative and modern spirits, and the traditional *Huberbauer Distillery*, which produces exquisite brandies from local fruits with artisanal perfection. At the rustic tavern "*Schodseit Mondscheiniger*", visitors can also enjoy these strong specialties, accompanied by an informative distillery tour that offers an authentic insight into the region's spirits culture.

The Fuschlsee region is a place where nature, tradition, and pleasure harmoniously unite – a true gem of fine food craftsmanship just waiting to be discovered.

Mondsee–Irrsee

Two lakes as different as can be, yet sharing one essential trait: fine, regional, high-quality products and dishes that proudly reflect their origins. Regional delicacies here



visitsalzkammergut

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come straight from the farms to the plate – such as aromatic hay milk cheese from the organic *Hingerer Dairy*, fine dairy products from *Aubauer Farm*, eggs from *Entachernwirt* (awarded with the species protection seal), or honey from certified organic beekeeping.

On Saturdays, the weekly market on Mondsee's main square transforms into a meeting place for hobby chefs in search of first-class regional quality and unique specialties. Here, they'll find a wide range of fresh local products that make every shopping trip a special experience.

The *Mondseeland* region boasts a variety of restaurants distinguished with toques, stars, and forks, offering exquisite fine dining. Both traditional and international gastronomy captivate every gourmet's heart with authentic flavors and genuine passion.

Traunsee–Almtal

Not only along the picturesque Lake Traunsee but also in the Almtal Valley, cuisine is one of the most important pillars of regional identity — where traditional craftsmanship meets innovative gastronomy, enchanting guests with both classic and contemporary dishes.

The association “*Schmecktakuläres Almtal*” unites restaurateurs, farmers, and food producers who, through close collaboration, promote culinary quality and regional diversity. The *Almwirtinnen* in Grünau also rely on sustainable cuisine, working with partners such as the *Jagersimmerl Organic Fishery*, *Sunnseit Garden*, and *Sammerhof*.

A highlight of the region is the *FELIX Wirtshaus Festival* in the Salzkammergut. For an entire month each year, local restaurateurs invite guests to a celebration of indulgence — with a wide variety of events, exclusive menus, and numerous workshops offering fascinating insights behind the scenes of regional culinary artistry.

Das Bootshaus in Traunkirchen, awarded both a Michelin Star and a Green Star, stands as a symbol of top quality — just like *Tanglberg* in Vorchdorf, *Zum Goldenen Hirschen*, and *Aurum* in Gmunden.

Gmunden is also known for tableware of the highest quality. At the *Gmundner Ceramics Manufactory*, Austrian cultural history, tradition, and aesthetic standards are united in a single piece of craftsmanship. Served on *Gmundner Keramik*, every dish becomes both a culinary and visual delight.

The Traunsee-Almtal region is renowned for evoking a deep sense of comfort and belonging in its visitors — hospitality that is truly unmatched. Here, lasting culinary memories are created that stay in the heart.

Wolfgangsee

Two Michelin stars, 16 *Gault & Millau* toques, a high concentration of *Falstaff* forks, and numerous family-run establishments where regionality, innovation, and quality are lived every day — all reflect the culinary diversity and excellence of the Wolfgangsee region.

From alpine huts to inns and gourmet restaurants, the towns of St. Gilgen, Strobl, and St. Wolfgang offer a broad culinary spectrum within a short distance. At the heart of it all are high-quality dishes made from pure, natural ingredients, set against the breathtaking backdrop of Lake Wolfgang.

In addition, visitors can enjoy specialties crafted with the finest artisanal tradition — sheep's milk products, fresh fish, beers, schnapps, and much more from local producers. Over the past years, the region has developed into a true hotspot for culinary enthusiasts.

With the new *mundART Festival*, held for the first time in 2025, the diverse culinary developments and offerings of local establishments have been brought together and presented under one common umbrella.

Together, the chefs, restaurateurs, and innkeepers of the Salzkammergut create — with every dish — a piece of the region's future. The true luxury of this area lies not in loud extravagance, but in the quiet art of enjoyment, nurtured with dedication. In doing so, they carry forward the tradition and taste of the Salzkammergut.

Further Information

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