



DAS
LAKES
RESTAURANT & BAR

Menu

STARTER

THREE KINDS OF TACOS € 25.00

Either the same combination three times or each variation once.

▲ tuna | mango 

A,D,N,E

▲ tartare from the „pustertaler sprinzen“ | wild herbs  

A,L,M,O

▲ avocado | tomato 

A,L,F,N,P

BEEF TARTARE  

black bread | quail egg | affilla

A,C,D,G,L,M,O

▲ as a starter 80g

€ 18.50

▲ as a main course 120g

€ 23.50

CARPACCIO OF RAW MARINED WAGYU 100g

€ 38.00

golden beets | brioche | macadamia nuts | parmesan ice cream

A,C,G,H,C,G,O

BUFFALO MOZZARELLA

€ 14.50

vineyard peach | tomatoes | basil pesto

A,G,O

SOUPS

TOM KHA GAI   

€ 9.50

thai chicken soup | coconut milk | galangal | coriander

H,L,O

BEEF CONSOMMÉ  

€ 7.80

A,C,G,L,O

▲ with fritattas

▲ with cheese dumplings

SALADS

SEASONAL LAKESIDE BOWL    € 22.60
We recommend seasonal delicacies.
D,F,L,N

CESAR SALAD € 13.90
romaine lettuce | capers | parmesan | croutons
A,C,D,G,L,M,O

▲ with "sulmtaler" chicken breast   € 19.90

▲ with fresh water prawns € 23.90
B

MOVE & RELAX VITALITY SALAD € 13.90
colorful leaf salads | melon | goat cheese | olive oil-lemon vinaigrette
G,L,M,O,L,M

▲ with "sulmtaler" chicken breast   € 19.90

▲ with fresh water prawns € 23.90
B

SMALL MIXED SALAD  € 7.50
G,L,M,O

MAIN DISH

SULMTALER BACKHENDL   € 21.90
potato and lamb's lettuce salad | pumpkin seed oil | cranberries
A,C,G,L,M,O

PAILLARD FROM BEEF 150 g   € 28.90
arugula | tomatoes | parmesan | mediterranean risotto | pine nut jus
A,C,G,L,O,L

ALPINE SALMON TROUT FROM THE QUELLFISCH POND IN SCHWENDT  € 29.80
tyrolean mashed potatoes | wild broccoli | parsley foam
D,G,L,O

ROASTED TUNA STEAK (bluefin tuna)  € 32.60
risotto | arugula | tomato salsa | coriander
L,N,D,P,C

MALAYSIAN VEGETABLE WOK € 19.50
jasmine rice | ginger | chilli | coconut
E,F,L,O,N

▲ with sweet and sour beef from the "pustertaler sprinzen"   € 23.90

▲ with fresh water prawns € 25.80

HOMEMADE PASTA & RISOTTO

PAPPADELLE

venison ragout | peas | parmesan | arugula
A,C,G,L,O

€ 20.50

SHRIMP TORTELLINI

crustacean foam | thai asparagus | tomatoes | wild garlic oil | shrimp
A,B,C,D,G,L,O

€ 25.80

TAGLIATELLE TRUFFLE

black truffle | pecorino | chives
A,C,G

€ 23.50

RISOTTO & SAFFRON

radicchio | parmesan | olive oil | figs
G,O,E,A

€ 19.80

BURGER

MOVE & RELAX BURGER

rye bun | salmon patty | cream cheese | pernod gherkin
garden cress | paprika chutney | vegetable chips
A,C,D,G,L,O

€ 22.90

LAKESIDE QUARTER POUNDER

180g beef patty | brioche bun | bacon | rocket salad | mushrooms | reblochon
roasted onion | jalapeños | steakhouse fries
A,C,G,L,M,O

€ 21.90

STEAKS

Conscious meat enjoyment: from sustainable and ecologically natural rearing.

Directly from our breeder, hormone-free and without antibiotics. For our cuts, we use meat from the "Pustertaler Sprinzen" from our own breeding and "Atterochsen" for maturing in our maturing cabinet. All our steaks are prepared at approx. 350 degrees in our charcoal grill.

CUTS

▲porterhouse € 105.00

This cut is the "king" among die-hard steak lovers and the somewhat leaner version of the rib eye. In contrast to a rib eye, it does not have a pronounced fat core, but an outer edge of fat, which gives the meat its flavor and its juiciness. This fat edge also protects it, that the steak dries out and spoils during maturing. One side of the steak consists of a rump steak, the other side of a tender fillet. In the center of the steak is the typical aroma-enhancing bones.

▲t-bone € 85.00

This steak is the little brother of the porterhouse steak and differs only in the size of the fillet.

▲ribeye | 500g € 60.00

The steak for connoisseurs - the cut from the prime rib. A real Gusto piece. The pronounced marbling provides a intense and juicy taste experience.

▲rump steak | 300g € 39.00

A special kind of classic. Exceptionally aromatic and juicy and firm to the bite thanks to the typical fat edge.

▲fillet | 300g € 53.00

The best of beef - our No. 1: wonderfully mild, juicy and particularly tender.

▲tomahawk steak | 1000g € 125.00

This cut is the big brother of the rib eye. It is cut from the rib and has the advantage that the bone protects the meat from drying out when grilling and gives it a special flavour.

There is also a choice of two side dishes and a sauce.

SAUCES

▲ sour cream G,O	€ 3.00
▲ aioli C,G,M,O	€ 3.00
▲ guacamole	€ 4.00
▲ truffle-mayo C,G,M,O	€ 4.00
▲ pepper sauce G,L,O	€ 4.00
▲ demi-glace L,O	€ 4.00
▲ bbq-whiskey M,O	€ 4.00

SUPPLEMENTS

▲ bacon and beans O	€ 5.00
▲ truffle fries C,G,L,M,O	€ 5.00
▲ sweet potato fries	€ 5.00
▲ baked potato sour cream G,O	€ 5.00
▲ roasted vegetables G	€ 5.00
▲ jalapeño	€ 5.00
▲ cole slaw C,G,L,M,O	€ 5.00

DESSERTS

BLACK FOREST CHERRY sour cherries brownie sorbet peta-zeta A,C,G,H,O	€ 9.50
CRÈME BRÛLÉE crispy berries vanilla honey cress A,C,G,H,O	€ 12.50
CURD CHEESE DUMPLINGS rhubarb vanilla lemon balm A,C,G,O	€ 11.90
CHEESE PLATE local and international cheese specialties chutneys bread A,G,H,L,M,O	€ 15.80

We care about your opinion



If you enjoyed your culinary experience with us at Das Lakes, we would be very happy about your rating.



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Das Walchsee Aktivresort



USE OUR HASHTAGS

#daslakes #lakerestaurant #finedining



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Das Walchsee Aktivresort

REGIONALITY

The quality of the food we offer is our top priority. We pay great attention to regionality when purchasing. Fruit and vegetables in particular are used according to seasonal availability.



For more information about our Move & Relax philosophy, simply scan the QR code.

LABELING



SIGNATURE DISH

Our Energy Kitchen offers culinary highlights that provide guests with the perfect balance of flavor and vitality. The creative dishes are served in all resorts and embody the ideals of seasonality, regionality and indulgence.



MOVE & RELAX DISH

Alongside exercise and relaxation, nutrition is the third pillar of our Move & Relax philosophy. Our balanced composition of regional and seasonal ingredients, which are rich in nutrients and energy, support the body and mind to stay fit for the day.



COURT FROM AUSTRIA

We attach great importance to regionality. That's why over 90% of the ingredients in the following dishes come from Austria.



AMA SEAL OF QUALITY

This is a seal of quality for food from Austria, which stands for high-quality and sustainably produced products.



VEGAN DISH

Completely without animal products.



VEGETARIAN DISH

Varied dishes without meat or fish.



BIO

Dishes with organically grown ingredients.



GLUTEN-FREE

Dishes without cereals.



LACTOSE FREE

Dishes without dairy products.

Allergen information according to Codex recommendation: In accordance with the legal regulations (EU Food Information Regulation 1169/2011), we hereby inform you about the use of the 14 main allergens:

Containing gluten

Cereals	A	Nuts	H
Crustaceans	B	Celery	L
Egg	C	Mustard	M
Fish	D	Sesame	N
Peanut	E	Sulfites	O
Soy	F	Lupines	P
Milk or lactose	G	Molluscs	R

Despite the careful production of our food and drinks, traces of other substances used in the production process may be present in addition to these ingredients.

Information on all ingredients in our dishes that may cause allergies or intolerances can be obtained from our service staff on request.