



DAS  
**LAKES**  
RESTAURANT & BAR

*Menu for the day*

from 11.30 am to 05.00 pm

## 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 starter 80g

€ 18.50

▲ as main course 120g

€ 23.50

BUFFALO MOZZARELLA

€ 14.50

vineyard peach | tomatoes | basil pesto

A,G,O

TUNA TARTARE

cucumber | coriander | lime | mango

D,E,N,O,P

▲ as starter 80g

€ 18.50

▲ as main course 120g

€ 23.50

## 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

## 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

## MAIN DISHES

PAPPADELLE   € 20.50


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

HOMEMADE SHRIMP TORTELLINI € 25.80

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

MOVE & RELAX BURGER  € 22.90

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

LAKESIDE QUARTER POUNDER   € 21.90


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

SULMTALER BACKHENDL   € 21.90

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

MALAYSIAN VEGETABLE WOK € 19,50

jasmine rice | ginger | chilli | coconut

-  with sweet and sour beef from the "pustertaler sprinzen"   € 23.90
-  with fresh water prawns € 25.80

B

## DESSERTS

<b>BLACK FOREST CHERRY</b> sour cherries   brownie   sorbet   peta-zeta A,C,G,H,O	€ 9.50
<b>CRÈME BRÛLÉE</b> crispy berries   vanilla   honey cress A,C,G,H,O	€ 12.50
<b>CURD CHEESE DUMPLINGS</b> rhubarb   vanilla   lemon balm A,C,G,O	€ 11.90

*We care about your opinion*



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

### VISIT US ON OUR SOCIAL MEDIA CHANNELS



@daswalchsee\_aktivresort



Das Walchsee Aktivresort



### USE OUR HASHTAGS

#daslakes #lakerestaurant #finedining



### SHARE YOUR LOCATION

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.