



DAS  
**LAKES**  
RESTAURANT & BAR

*Daily menu*

from 11.30 am till 05.00 pm

## PLACE SETTING

€ 4,50

## STARTER

CEVICHE FROM FISHPOND SALMON TROUT  

sesame | quinoa | ponzu | miso-mayonnaise

N,D,A,O

€ 17,90

BURRATA  

fig | black walnut | baby leaf salad

G,H,O,L

€ 14,50

AUTUMN LEAF SALAD  

blue cheese dressing | pumpkin seed falafel | radishes

G,H,O,A,C

€ 14,50

SMALL MIXED LEAF SALAD  

home dressing | raw vegetables | croutons

A,C,G,L,M

€ 6,90

## SOUPS

PUMPKIN-COCONUT SOUP   

baked tofu | chilli oil

F,O,L

€ 7,50

BEEF CONSOMMÉ  



root vegetables | pancakes

L,A,C,G

€ 7,20

## MAIN DISHES


SULMTAL FRIED CHICKEN   € 21,90  
potato and corn salad | cranberries | lemon  
A,C,G,O,M

LAKESIDE BURGER   € 22,50  
180 g beef patty from pied cow | bacon | walchsee cream brie | tomato | rocket salad  
champignon | red onion marmalade | bbq-sauce | brioche-bun  
coleslaw salad | steakhouse fries  
A,C,G,O,M,N

TARTE FLAMBÉE 'ALSATIAN STYLE' € 13,50  
bacon | onion | mountain cheese alpine from Walchsee dairy  
A,C,G,O,L,M

TARTE FLAMBÉE € 12,50  
pear | gorgonzola | rocket | walnut  
A,C,G,O

## PASTA

HOMEMADE TAGLIATELLE WITH PRAWNS   € 26,00  
fried prawns | crustacean sauce | tomatoes | basil  
A,C,G,L,B

HOMEMADE PUMPKIN AGNOLOTTI  € 19,50  
asmonte foam | grilled courgettes | pumpkin seed pesto  
A,C,G,H

## DESSERT

TONKA BEANS CRÈME BRÛLÉE   € 12,50  
marinated wild berries | hazelnut ice cream  
C,G

## 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.