



DAS
LAKES
RESTAURANT & BAR

Dinner menu

from 06.00 till 09.30 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

BEEF TARTARE FROM PIED COW | 100g   

parmesancreme | balsamic onion| rucola

C,O,M,L,G

€ 18,50

SALADS

CESAR SALAD


parmesan | croutons | capers

G,L,M,O

€ 13,50

 with fried chicken breast

€ 21,50

 with shrimps

€ 25,50

B

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 TEA FROM PIED COW   

root vegetables | boiled beef ravioli

A,C,G,L

€ 8,00

PASTA


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

HOMEMADE TAGLIATELLE WITH TRUFFLE € 25,00
truffle sauce | black truffle | pecorino | chives
A,G,L,O

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


MAIN DISHES


GOLDEN TROUT FILLET FROM KAISERWINKL FISH POND   € 29,50
beetroot risotto | apple thyme | spring onion
D,G,O,L

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

SALMON BURGER € 21,50
roasted salmon fillet | lime sour cream | red onion | salad hearts
paprika chutney | rye bun | vegetable chips
D,G,A,G,N,H

VIENNESE SCHNITZEL FROM THE BUTTERED PAN   € 29,00
local veal | parsley potatoes | cranberry | lemon
A,C,G,O

LAMB RUMP FROM MOUNTAIN LAMB UNDER THE HERB CRUST   € 29,50
cream of peas | kalamata olives | artichoke | garlic
A,C,G,L,M,O

BAKED EMPANADAS  € 19,00
kidney beans | paprika | sweet potato | coriander
A,G

STEAKS FROM A CHARCOAL GRILL

Conscious meat enjoyment: From sustainable and ecologically natural rearing.

Directly from our breeder, hormone-free and without antibiotics. For our cuts, we use pied cows and oxen from our own breeding and let them for maturing in our maturing cabinet. All our steaks are cooked at approx. 350 degrees in our charcoal grill.

CUTS

▲ beef fillet steak

The timeless favourite: steak is one of the most tender cuts of beef, as it comes from the less stressed muscle of the fillet. The low-fat content keeps it particularly juicy. The fine texture and mild yet aromatic flavour make it special.

▲ ladies cut 200g	€ 43,00
▲ gentleman's cut 300g	€ 58,00

▲ rib-eye-steak | 500g € 76,00

The steak for connoisseurs - the cut from the prime rib. A real gourmet piece. The pronounced marbling ensures an intense intense and juicy flavour experience.

▲ rumpsteak | 300g € 51,00

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

▲ tomahawksteak from milk-fed veal | ca. 500g € 86,00

The best of beef - our No. 1: wonderfully mild, juicy and particularly tender. This cut is the big brother of the rib eye. It is cut from the prime rib and has the advantage that the bone protects the meat from drying out when grilling and gives it a special flavour.

▲ porterhouse steak from straw pork | 900g € 52,00

This cut is the 'king' among die-hard steak lovers and the somewhat leaner version of the rib eye. In contrast to rib-eye, it does not have a pronounced centre of fat, but rather outer edge of fat, which gives the meat its flavour and juiciness. flavour and juiciness. This edge of fat also protects the steak from drying out and spoiling as it matures. A perfect combination of tenderness and savoury flavour, ideal for lovers of high-quality pork.

▲ venison rump steak | 300g € 36,00

The venison saddle steak comes from the noblest part of the animal, the back, which is particularly tender and lean. With its intense yet finely nuanced gamey flavour and firm yet buttery texture, it is the highlight among game dishes.

▲ tuna steak | 200g € 32,00

Particularly lean, with a subtle yet characteristic sea flavour and a dense structure, it offers a pleasant mouthfeel and is filling without being heavy.

SIDE DISHES

▲ roasted vegetables  € 5,00

▲ garlic-chilli-broccoli  € 5,00

▲ oven-baked potato  € 5,00

▲ steakhouse fries  € 5,00





SAUCES

▲ herb butter  € 3,50

▲ pepper sauce  € 3,50

▲ chimichurri  € 3,50

DESSERTS

CURD CHEESE DUMPLINGS  plum roaster sour cream ice cream A,C,G,O,H	€ 10,00
TONKA BEANS CRÈME BRÛLÉE   marinated wild berries hazelnut ice cream G,O,C,H	€ 12,50
CHEESECAKE DESSERT  raspberries vanilla ice cream chocolate sauce A,C,G,O	€ 11,50

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

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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 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.

Allergy 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.