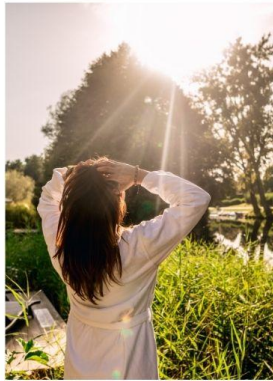




**MOVE &
RELAX®**

Die Energy Küche



Neben Bewegung und Erholung ist Ernährung die dritte Säule unserer Move & Relax Philosophie. Die Gerichte aus der Energy-Küche unterstützen Körper und Geist dabei, leistungsfähig zu bleiben. Gesunde Ernährung bedeutet dabei aber keineswegs, auf Genuss zu verzichten.

Besides exercise and relaxation, diet is the third pillar of our Move & Relax philosophy. Our specially created dishes from the Energy Kitchen helps keep the body and mind fit for the day and also shows that healthy eating in no way means missing out on delicious food.

PLETZER RESORT EDITION

GRÜNER VELTLINER	1/8	€ 6.90
Weingut Weixelbaum, Strass - Kamptal, AT	0,75l	€ 36.00
ZWEIGELT	1/8	€ 7.10
Weingut Salzl, Illmitz - Neusiedler See, AT	0,75l	€ 38.00

WHITE WINES

WELSCHRIESLING	1/8	€ 6.70
Weingut Assigal, Leibnitz, AT	0,75l	€ 35.00
GELBER MUSKATELLER	1/8	€ 6,90
Weingut Krispel, Straden - Südoststeiermark, AT	0,75l	€ 36,00
RIESLING ALSEGG-HERNALS	1/8	€ 7.40
Weingut Mayer am Pfarrplatz, Wien, AT	0,75l	€ 39.00

ROSÉ WINES

BLAUFRÄNKISCH ROSÉ	1/8	€ 6.90
Weingut Strehn, Deutschkreuz, AT	0,75l	€ 36.00

RED WINES

BLAUFRÄNKISCH DONAUSCHOTTER	1/8	€ 7,40
Weingut Unger, Halbturn - Neusiedler See, AT	0,75l	€ 39,00
PINOT NOIR	1/8	€ 7.40
Vipava 1894 Lanthierei Barbera, SLO	0,75l	€ 39.00
CABERNET-MERLOT	1/8	€ 7.40
Weingut Strehn, Deutschkreuz, AT	0,75l	€ 39.00

DESSERT WINE

SÄMLING BEERENAUSLESE	0,10l	€ 13.00
Weingut Tschida, Illmitz, AT	0,375l	€ 39.00

LABELING



VEGETARIAN DISH

Variety of dishes without meat.



VEGAN DISH

Dishes free of animal products.



GLUTEN-FREE

Grain-free dishes.



LACTOSE-FREE

Dishes without dairy products.



DISH FROM AUSTRIA

We place great value on using regional ingredients.

Therefore, about 80% of the ingredients are from Austria.

ALLERGENIC INFORMATION

With this legend we mark the 14 main allergens according to the legal requirements (EU - Food Information Regulation 1169/2011). Despite careful preparation of our dishes may contain besides these ingredients traces of other substances used in the production process in the kitchen. All wines offered on the menu may contain sulfites.

A = Cereals containing gluten | B = Crustaceans | C = Egg | D = Fish |
E = Peanut | F = Soy | G = Milk and lactose | H = Nuts | L = Celery |
M = Mustard | N = Sesame | O = Sulfites | P = Lupins | R = Molluscs

REGIONALITY

The quality of our offered dishes has the highest priority for us. We take care of regionality when purchasing, especially fruits and vegetables are used according to seasonal availability.

FOOD

	HEARTY BEEF SOUP (A,C,G,L) FROM THE SOUP POT with boiled root vegetables and sliced pancakes	€ 8.90
	CAESAR SALAD (A,C,D,G,L,M,O) with fresh grana and croutons	€ 12.90
	+ CRISPY CHICKEN (A,C) surcharge	€ 8.00
	+ PRAWN (B) surcharge	€ 3.80
	ORIENT EXPRESS (A,C,G,M,N) pan-fried lamb patty in crispy flatbread with mint tzatziki, pomegranate and pistachios	€ 21.90
	CARINTHIAN FRIED CHICKEN (A,C,G,M) boneless crispy chicken thighs with potatoe and cucumber salad and lingonberry sauce	€ 22.90
	 CARINTHIAN ‚KÄSNUDEL‘ (A,C,G,H,L,M,O) filled pasta pockets with brown butter, chive and a green salad	€ 23.90
	 VEGAN THAI MASSAMAN CURRY (E,F,L,N) with cauliflower, peanuts, potatoes, pak choi and basmati rice	€ 22.90
	TAGLIOLINI ALLA BUSARA (A,B,C,G) with sun-dried tomatoes, pine nuts, aragula and pan-fried prawns	€ 21.50
	HOMEMADE TARTE FLAMÉE with tomatoes, mozzarella, aragula and pesto (A,G)	€ 14.50
	with bacon, onion, sour cream and chives (A,G)	€ 14.50

FROM THE PATISSERIE

HOME MADE APPLE STRUDEL (A,C,G,H,O) € 8.90
with whipped cream

HOME MADE RASPBERRY CRUMBLE CAKE (A,C,G,H,O) € 8.90
with whipped cream and almonds

SEEPARK ICE CREAM CUPS

PINA COLADA (A,C,G,H) € 12.90
2 scoops pineapple ice cream, 1 scoop coconut ice cream,
toasted coconut flakes, whipped cream, "Hippe" (thin pastry).
topped with Raffaello

ICE COFFEE (A,C,G) € 12.90
3 scoops vanilla ice cream, whipped cream, "Hippe" (thin pastry)

ORANGINA (A,C,G,) € 12.90
2 scoops orange ice cream, 1 scoop lemon ice cream, yoghurt,
fresh oranges, Limoncello, whipped cream, „Hippe“ (thin pastry)

MIXED ICE CREAM

3 scoops of your choice with a „Hippe“ (thin pastry)
without whipped cream € 8.50
with whipped cream € 9.20

ICE CREAM FLAVOURS

vanilla (G), strawberries (G), chocolate (G,H), coffee (G,P),
orange (G), lemon (E,G), pineapple (G), coconut (G)

1 scoop ice cream € 3.00
1 scoop sorbet € 3.50
portion whipped cream € 0.90

THE GIFT OF JOY
AT THE SEEPARK WÖRTHERSEE RESORT

Are you looking for the right gift for your loved one? Is it a good friend's birthday? Would you like to surprise your family with a unique gift for Christmas or Easter?

We have the solution for you: give a gift voucher for brunch, a candlelight dinner or a value voucher and look forward to a very special experience.



APERITIF RECOMMENDATION

Prosecco Rivani Ribolla Gialla, extra dry	0,10l	€	5.10
Prosecco Holunder	0,10l	€	5.80
Rose Frizzante Szigeti	0,10l	€	5.50
Campari Soda	0,25l	€	6.50
Campari Orange	0,25l	€	7.50
Martini Bianco or Extra Dry	5 cl	€	5.90

NON-ALCOHOLIC BEVERAGES

Mineral water still / sparkling	0,33l	€	4.00
	0,75l	€	6.50

LEMONADES	0,33l	€	4.20
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Coca Cola, light, zero

Fanta, Sprite, Mezzo Mix, Almdudler

SCHWEPPES

Wild Berry, Tonic Water, Bitter Lemon, White Peach	0,20l	€	4.20
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RAUCH ICE TEA

lemon, peach	0,33l	€	4.20
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ENERGY BEVERAGES

Red Bull	0,25l	€	5.50
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RAUCH FRUIT JUICES

apple, orange, blackcurrant, strawberry,

apricot, mango	0,20l	€	4.20
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with sparkling water (surcharge)	0,30l	€	0.50
with sparkling water (surcharge)	0,50l	€	0.70
with still water (surcharge)	0,30l	€	0.30
with still water (surcharge)	0,50l	€	0.50
lemon juice	4cl	€	0.50

HOT BEVERAGES



COFFEE

Coffee / Verlängerter		€	4.20
Cappuccino (G)		€	4.60
Latte Macchiato (G)		€	4.90
Espresso		€	3.50
Espresso doppio		€	4.80

CUP OF TEA - RONNEFELDT € 4.10

100% ORGANIC, VEGAN, ECO-FRIENDLY

Lemon Green, Himalayan Heaven, Green Dream,
Natural English Breakfast, Very Early Grey,
Charming Camomile, Mindful Mint, Fruits of Joy

CUP OF NEUNER'S HERBAL TEA € 4.10

Magenwohl, Bergkräuter, Ingwer Kurkuma,
Ingwer Zitrone, Immun Plus, Immun Antiox

HOT CHOCOLATE € 4.20

HOT CHOCOLATE with whipped cream € 4.70

DRAFT BEER (A)

Pils	0,20l	€	3.50
	0,30l	€	4.50
	0,50l	€	5.20

BOTTLED BEER (A)

Hausbier 1270er	0,33l	€	4.50
Radler	0,33l	€	4.50

König Ludwig			
Hefe-Weizen Hell	0,50l	€	5.20
Hefe-Weizen non-alcoholic	0,50l	€	5.20

Clausthaler non-alcoholic	0,33l	€	4.50
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WINE & CO (O)

MIXED WINE DRINKS

Wine spritzer white or red	0,25l	€	4.60
Summer spritzer white	0,375l	€	5.10
Aperol Spritzer	0,25l	€	6.90
Lillet Wild Berry (O)	0,25l	€	7.90

MIXED PROSECCO DRINKS

Aperol Spritz Veneziano	0,25l	€	7.90
Hugo	0,25l	€	7.90

SPARKLING WINES

Prosecco Rivani Ribolla Gialla, Vidor	0,75l	€	34.00
Frizzante Rosé, Sektkellerei Szigeti	0,75l	€	37.00

BRUNCH

AT THE SEEPARK WÖRTHERSEE RESORT

Sundays and bank holidays were made for brunch. Or was it the other way around? Who knows? What we do know, however, is that on those days at our Laguna Restaurant the time between 11.30 am and 02.30 pm is exclusively reserved for brunch. We start with breakfast dishes which slowly transform into lunch dishes. Drinks from the buffet are also included.

Every Sunday and on selected bank holidays from 11.30 am to 02.30 pm

Price: € 52.00 per person including beer and Prosecco on the buffet from 11.30 am until 12.30 pm. Children under 12 pay 50%, children under 5,99 eat free of charge. Please make sure to reserve in advance!

