

Althoff

SEEHOTEL  
ÜBERFAHRT

Rottach-Egern/Tegernsee

Althoff  
COLLECTION



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The feeling of being in the right place right now and right here – that's what we want to give our guests again and again. That's why we at the Althoff Seehotel Überfahrt celebrate every single moment very extensively. Your well-being is our highest motivation. Gather your own personal moments of pleasure with us. Enjoy a glass of sparkling champagne in our lobby bar with a view of the Tegernsee and the Wallberg, while stretching out on your wonderfully comfortable bed after a day of hiking in the mountains or after a round of curling, with a yoga session in the early morning or with a wonderfully delicious culinary highlight in one of the excellent restaurants – maybe also with three-star chef Christian Jürgens! At the Althoff Seehotel Überfahrt, all of this is possible and so much more.

Warmest regards  
Frank Marrenbach  
*CEO Althoff Hotels*

The feeling  
of being in the  
right place



We would like to offer you  
an atmosphere in which you can enjoy  
life's pleasures together with people  
who are important to you.

The Tegernsee has its own special charm. There are few who don't immediately fall for it. It's the view over the lake that fascinates you immediately and usually doesn't let go again. To put this mood into words is not that easy. Therefore, you should simply go and experience the lake yourself with all its small and large special features. Personally, I'm a big fan of the quiet time of the year. Autumn bathes the valley in an extraordinary light that radiates a lot of warmth and cordiality. Winter entails a variety of activities which I was only able to get to know and love here at the Tegernsee. It always amazes me how the same place can present itself completely differently. The mood changes from season to season, from cheerful and exuberant to more cosy and contemplative. I would like to invite you to explore and experience all facets of this great spot on earth with me. My team and I are looking forward to seeing you!

Yours,  
Vincent Ludwig  
*Managing Director Althoff Seehotel Überfahrt*

It is the view over the lake  
that fascinates you  
immediately and usually  
doesn't let you go.



An aerial photograph capturing a serene sunset over a large body of water. The sun is positioned low on the horizon, casting a warm, golden glow across the sky and reflecting off the water's surface. In the foreground, a large, multi-story resort building with a light-colored facade and numerous balconies sits on a peninsula. A speedboat is moving across the water, leaving a white wake behind it. The background features rolling hills and mountains under the soft light of the setting sun. The overall atmosphere is peaceful and picturesque.

The great glow – when the  
valley gradually quietens  
down in autumn

# Althoff Holiday Pleasures

All-inclusive services during your holiday at the Tegernsee

## Überfahrt World of Pleasure included

- Large Alpine breakfast buffet with local specialities, fresh juices, home-made jams and honey, warm egg dishes and waffles a la minute, as well as separate children's buffet for the little ones
- Mineral water and a small variation of "triple of the season" on arrival in your room
- Premium coffee capsule machine in all rooms and suites
- Relaxing tea before/after spa treatments

## Optionally bookable: Dine-Around

**3-course à la carte menu at lunch or dinner in one of our four themed restaurants of your choice:**

Il Barcaiolo - Cucina Casalinga  
Egerner Bucht - Alpenkulinarik  
Bayernstube - typical Bavarian food  
Fährhütte14 - Laissez-faire

**EUR 60.00 per person/day for direct booking**

(EUR 70.00 per person/day if booked on-site)

Or rather with exceptional chef Christian Jürgens in the three-star restaurant Überfahrt? With pleasure! Then we will add EUR 60.00 per person to your bill.



## Überfahrt water lovers' package

- Indoor spa pool, 28 m, heated
- Outdoor spa pool, 20 m, heated (during summer months)
- Indoor children's fun pool, heated
- Ice fountain in the cool-down area
- Indoor whirlpool
- Outdoor whirlpool (during summer months)
- Private lake access with lawn for sunbathing and loungers
- Poolside bar (outdoor and indoor) for all-day refreshments
- Lakeside service: drinks and food (during summer months)



## Überfahrt relaxation package

- Tegernsee lounge with spa beds
- Relaxation area with fireplace
- Fire lounge (adults only) for rest and relaxation
- Daily newspaper of your choice
- Live piano music in the lobby
- Large selection of special pillows and anti-allergy bedding
- Skincare products by Penhaligon's in our rooms and suites
- Priceless but included: fresh mountain air, peace, pure nature and a breathtaking view of the Alpine foothills and/or the Tegernsee

## Überfahrt sauna package

- Finnish sauna with special infusions
- Salt sauna
- Bio sauna (with hay)
- Rock crystal steam room
- Hammam
- Laconicum

## Überfahrt Sports World included

- Sports and fitness centre on 200 m<sup>2</sup> with TechnoGym cardio machines
- Movement and yoga room
- Changing and supervised sports and activity program
- Aqua-power gymnastics, stretching, body-shaping, abdominal-leg-po gymnastics, back and spine gymnastics, aerobics, functional training, yoga, etc.

## Überfahrt Kids World included

- Breakfast buffet for children
- Indoor baby pool
- Baby bed and various baby supplies in the rooms
- Baby and children's bathrobes, children's slippers and childcare products
- Children's menu in all restaurants
- Various games to borrow at the reception
- Varied children's programme during Easter and Christmas
- Kids active programme (extra charge): Tegernsee holiday is called active holiday with kids: ski courses, toboggan, ice skating, bicycle routes, winter hikes – our guest relations team has many trip ideas

## Überfahrt Bonus included

- WLAN in the whole Elegant Nature Resort
- Sky Entertainment in all rooms and suites
- Be green: guest card for free use of all public transportation in the Tegernseer Valley
- Cosy bathrobes, slippers, hair dryer and wellness bag in the room
- Guest relations and bellboy service
- Shoe cleaning service
- On request reading glasses, hot water bottle, sleep masks and books
- Selection of regional information material
- A large selection of DVDs for old and young
- Over 260 friendly, courteous staff at the Elegant Nature Resort



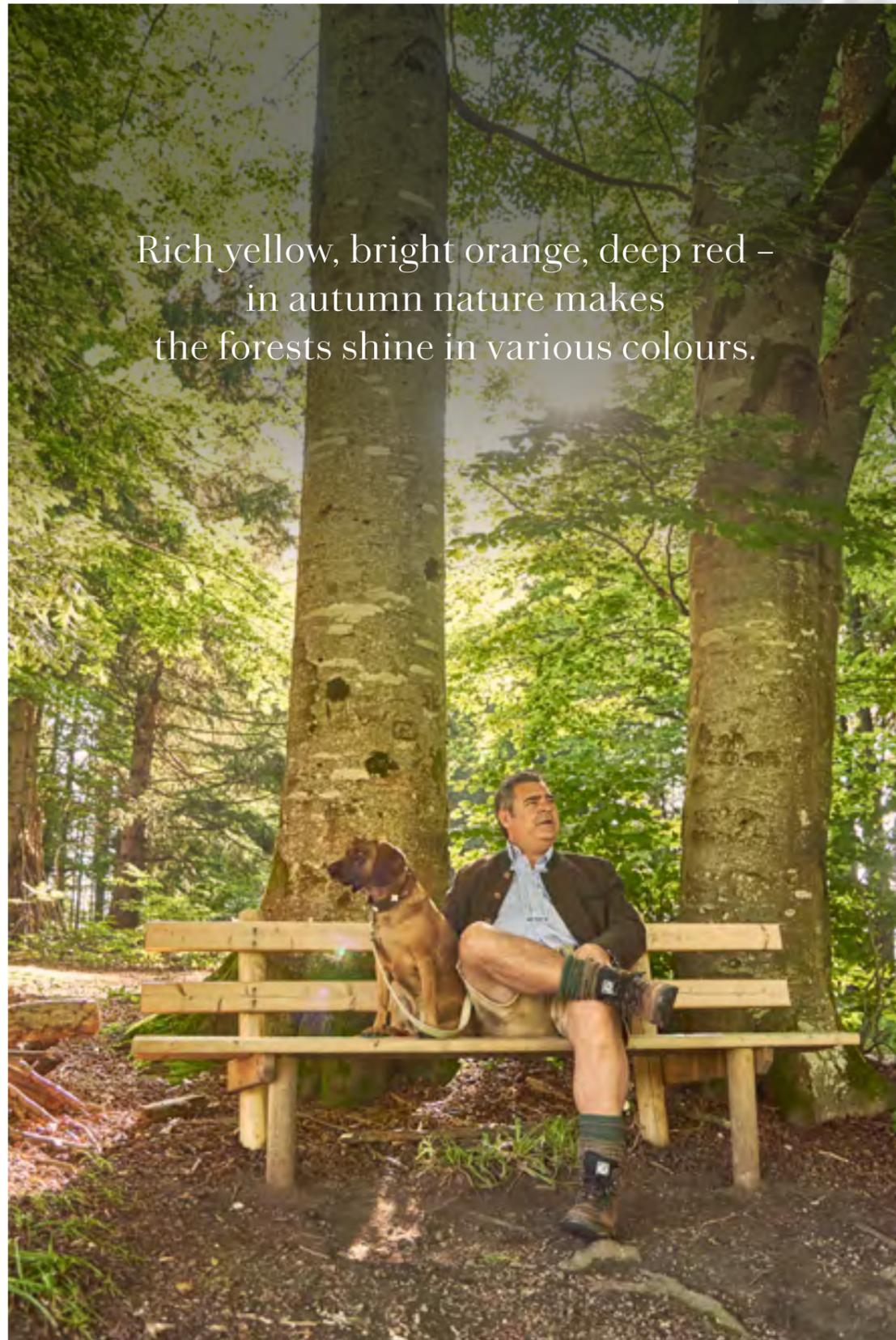
We would like to invite you  
to sit back, relax,  
breath deeply and forget  
about everyday life.



## Indian summer – Tegernsee style

Admittedly, the real Indian summer is probably only found in the United States. However, a really beautiful and magical autumn can also be found here in the Tegernsee Valley. For Executive Head Chef Walter Leufen, the golden autumn in the Tegernsee Valley has something magical about it. Especially during this time of the year, he loves to spend time outside and roam around. And there are always new corners to discover. Again and again, he is inspired by the diversity of nature, and along the way ideas for unusual dishes and special culinary delicacies develop.

Walter Leufen likes to use these walks to recharge his batteries before Christmas and to ground himself a little, as he says himself. The time in the forest lets you breathe deeply and consciously, the view from the peaks down into the valley makes you a little humble and at the same time gives you so much strength. The relaxed dog Trudl is often part of the party. A loyal companion who also enjoys long walks to the fullest. However, both agree that a short break and a little pause in a beautiful spot also has its charm.



Rich yellow, bright orange, deep red –  
in autumn nature makes  
the forests shine in various colours.



*Walter Leufen is firmly rooted in the region around Tegernsee. He therefore attaches particular importance to high-quality, regional products for his restaurants Egenerer Bucht, Il Barcaiolo, Fährhütte 14 and the Bayernstube.*

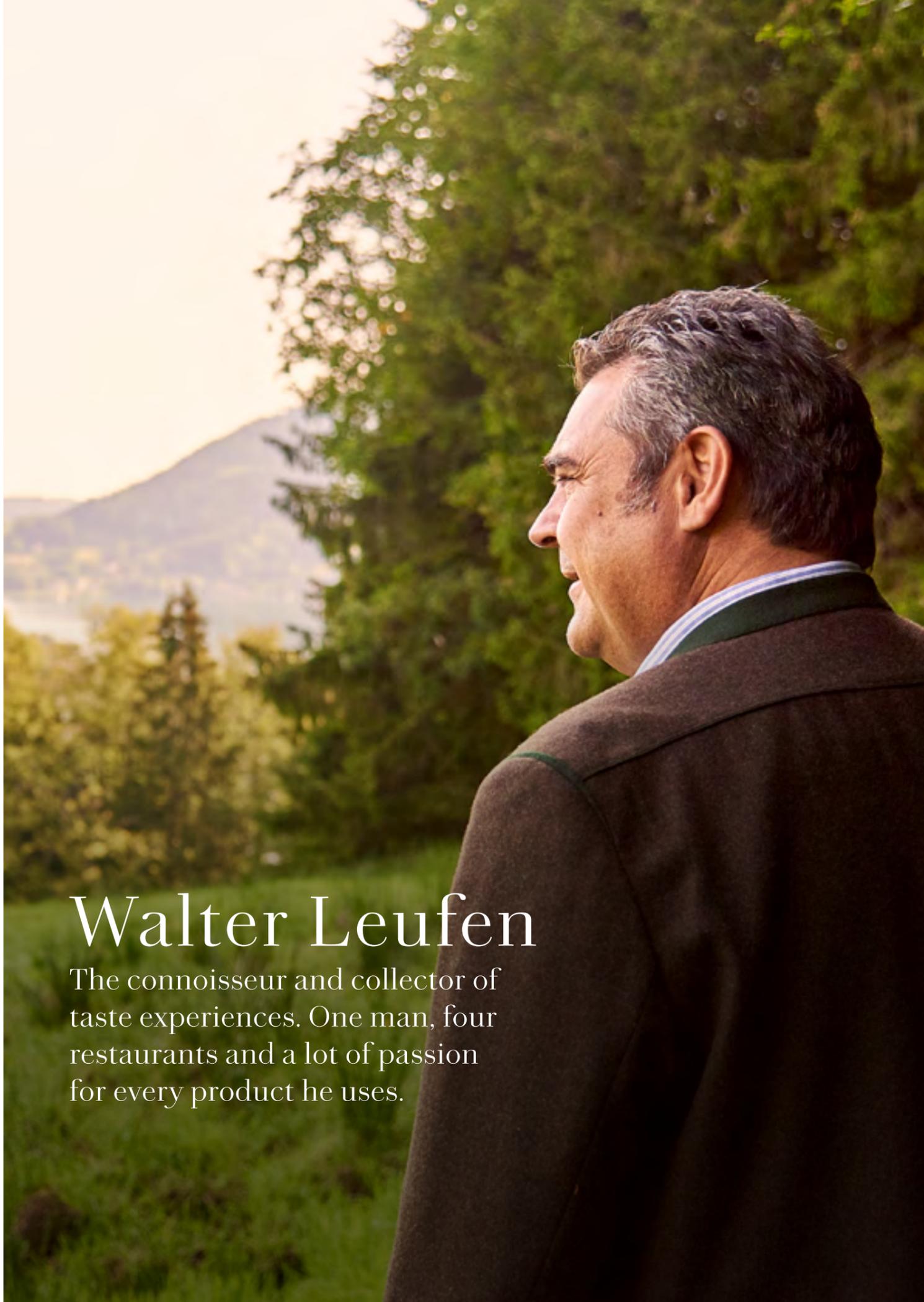
## Time for Tradition

The Time for Tradition package offers you all the authenticity of the Althoff Seehotel Überfahrt at the Tegernsee.

### The offer includes:

- Two nights in your chosen room category
- Our rich breakfast buffet
- A culinary welcome on arrival
- A 3-course lunch or dinner in one of our three theme restaurants (Egerner Bucht, Il Barcaiolo or Bayernstube)
- **5% discount on your Trachten Greif purchase and a glass of champagne per person on-site at Trachten Greif**
- The comforts of the Althoff Holiday Pleasures

**Starting from EUR 385.00 per person in an Elegant Nature double room with alpine view. \***



## Walter Leufen

The connoisseur and collector of taste experiences. One man, four restaurants and a lot of passion for every product he uses.

# Scallops and bacon

A favourite autumn recipe from Walter Leufen for you:  
 scallops and bacon on a warm salad of autumn mushrooms  
 and croutons with truffle beurre blanc

## Ingredients:

### (Recipe for six people):

- Six scallops without roe
- Six slices of bacon or pancetta
- Approx. 500 g autumn mushrooms, e.g. porcine mushrooms, autumn trumpets, button mushrooms, hedgehog mushrooms, etc.
- About 120 g croutons made from white or brown bread
- Approximately 150 g washed, fine mixed lettuce tips
- One bunch of flat-leaf parsley, cut into strips
- Olive oil, lemon juice, salt and pepper to taste
- 25 g truffle butter
- 100 ml chicken or vegetable stock
- A dash each of Marsala and dry sherry
- Some cream
- About 50 g cold small butter cubes
- Salt, pepper, lemon to taste
- 40 g fresh truffles

### Preparation of the truffle beurre blanc:

Melt the truffle butter in a saucepan, deglaze with Marsala and sherry. Add the chicken stock and cream and simmer for approximately five minutes.

Gradually add the butter cubes to the slightly boiling liquid and then season with salt, pepper and a dash of lemon juice. Important: the sauce must not boil again!

### Preparation of the salad:

Clean the mushrooms well (not with water) and sauté in a little olive oil, place in a bowl and mix with the parsley. Season to taste with salt, pepper and lemon and if necessary enrich with a little fresh olive oil.

Season the scallops with a little salt, wrap in the bacon and sauté in a non-stick pan over medium heat with a little olive oil for about two minutes on each side. Keep the bacon mussels warm. Arrange the lettuce as a bed on a plate, spread the mushroom salad and croutons on the bed, add the scallops and drizzle with the truffle butter. Finally, grate the fresh truffle over the dish.

If desired, the dish can be decorated with cherry tomatoes and chervil leaves.



# Excursion to a winter wonderland



Of course, you can have a fantastic time in our hotel. But that shouldn't stop you from getting to know and maybe even loving the numerous outdoor possibilities. Because the landscape, atmosphere and panorama are unique! Blue skies, clear air and powder snow in a fantastic mountain setting: these are the best conditions for very special outdoor experiences. Vincent Ludwig insisted on testing the winter fun offers!

## Wintertime means cosiness

After a long walk in the fresh winter air or after a day on the cross-country ski run it's time to get comfortable. Relax in our 4 elements spa in the sauna, in the beautiful relaxation rooms or during a soothing wellness treatment. Later on simply enjoy a culinary highlight in one of our fine restaurants. What else do you need?

### The offer includes:

- Three nights in your chosen room category
- Our Alpine breakfast buffet
- 2x dinner: you can choose between our Restaurant Egerner Bucht or the cosy Bayernstube
- 1x pure relaxation treatment in our 4 elements spa: choose between a full body mud pack, the special seaweed wrap or the 4 elements body pack. You can enjoy these body packs in our warm water bed.
- The comforts of our Althoff Holiday Pleasures

Starting from EUR 682.50 per person in our Elegant Nature double room with alpine view.\*

With more than 100 kilometres of well-maintained trails, the words "cross-country skiing" can be taken seriously. With its reliable snow conditions and the charming landscape, the Tegernsee winter sports region is extremely popular with classic cross-country skiers as well as with skaters. In winter, the nature transforms into a true fairy-tale landscape. It is considered one of the most beautiful regions for cross-country skiing here in Upper Bavaria. Through romantic valleys, past snow-covered treetops and fields, up on attractive high-altitude trails, athletes can ski for kilometres on well-maintained cross-country trails through the glittering snow. Whether it's

an easy tour or a challenging route: in the towns of Kreuth, Gmund, Rottach-Egern and Bad Wiessee, various route options ensure the right choice. What they all have in common is the truly breathtaking view of mountains, water and villages.

Of course, that's not all that awaits you around the Tegernsee: the region is also known for the variety of toboggan runs, a hearty game of curling, dreamy little towns and fairy-tale Christmas markets. No matter what you are passionate about: our employees are happy to help you with specific tips, tours and organisation.



Here you will find an overview of all cross-country ski trails of the Tegernsee winter sports region.



# Vincent Ludwig recommends: sledding fun in the foothills of the Alps



If you want to go tobogganing in Upper Bavaria, you've come to the right place! Because there is a whole range of toboggan runs here, above all one of the longest natural toboggan runs in Germany on the Wallberg! A total of 6.5 kilometres – that's about half an hour – you can dare to have fun downhill here. To ensure that everything goes

as it should and that no one lands off the beaten path, the run, which can be conquered on foot or by Wallbergbahn, is prepared and checked daily. And one thing is for sure – tobogganing is definitely great fun for young and old alike!



## Sibli toboggan run

Length of the toboggan run: 1.6 km  
Altitude: 181 m

Access is via the Enterrottach-Sutten toll road. From the first large hiking car park, the trail takes about 30 minutes to the Sibli Winterstube. The toboggan run is approx. 1.6 km long and also suitable for families with children!

## Wallberg toboggan run

Length of the toboggan run: 6.5 km  
Altitude: 825 m

## Bavarian curling – a traditional sport at the Tegernsee! Lots of fun for the whole family

Surely everyone has heard of curling at some point. But have you ever tried it? Bavarian curling is as much a part of the Tegernsee Valley as the mountains and the water. The nice thing about it is that it's a sport for all ages, because it's actually more about socialising than a sporting event. What to do: lunge, bend your knees and swing, confirms Vincent Ludwig with a happy grin. Anyone can go curling and it gets better with every attempt. The aim is to get as close as possible to the "pigeon" – a hard rubber puck – with the (ice) stick at approximately 25 metres and, if possible, to also push the opponent away from it. The secret is: a lot of feeling. Because you can't get any further here with strength alone.

For professionals, ten different plates are available in winter and summer, which are selected depending on the surface condition and mounted under the curling stone.

Our recommendation: just try it once. Bavarian curling is great fun for the whole family.

*Eisplatz Kreuth  
Mrs. Elisabeth Hörth  
Am Raineralmweg in Kreuth  
[eisplatz-kreuth.de](http://eisplatz-kreuth.de)*



# Our restaurants – heart and soul of the Althoff Seehotel Überfahrt



## Five Restaurants:

### local ingredients, innovation and gastronomy

From one of Bavaria's best Italian restaurants to fine Alpine cuisine with a lake view and Christian Jürgens' triple-starred culinary triumphs: with five restaurants under one roof, the Seehotel Überfahrt occupies a special place among Germany's leading gourmet hotels.



When you open the door to Restaurant Überfahrt, you enter a whole new world, a universe unto itself, where great taste and exquisite hospitality go hand in hand.

## Christian Jürgens – at the height of good taste

Guests first experience the exceptionally generous feeling of space, accompanied by a spectrum of colours from umber and cognac to sand colours, walls covered with the finest deerskin and highly aesthetic black-and-white photographs of the Tegernsee. An atmospheric setting for a menu that will be remembered for a long time to come, as it makes the taste buds dance with delight and leaves a deep mark in the sensory memory.

This elegant ambience is the perfect setting for one of Germany's most ambitious and imaginative chefs. Christian Jürgens' culinary style is characterised by a profound sense of taste and sensual opulence as well as superior ingredients and a unique signature style that is often light-hearted and playful. Together with his dedicated team, Jürgens has used the past two years to further refine his aesthetic with verve and never-ending energy, resulting in a perfection of dining culture and the surprising discovery of new creations.

Culinary experts have honoured the achievements of Christian Jürgens and his 20-strong team with three Michelin stars and the highest accolades in all major restaurant guides. Much more important, however, is the praise of the restaurant's guests, who meanwhile come from as far as London, Milan or New York – Restaurant Überfahrt has firmly anchored the tranquil Tegernsee Valley on the culinary world map.

The fact that the Bavarian by choice has not only established close contacts with local producers over the years, but that the picturesque landscape on his doorstep has also influenced his personal culinary world has always been reflected in Christian Jürgens' dishes. This begins with the beautiful amuse-bouche arrangement – black "Tegernsee pebbles" are served,

which are initially reminiscent of a mountain stream only to reveal a delicious potato-and-sour-cream filling under their pitch-black shell. To get in the mood for the depth of flavour characterising Jürgens' cuisine, he also likes to serve three "flavour pearls" to start the meal off: paprika chorizo, pear ham and shiitake dashi tantalise the palate in the form of intense flavour flashes.

"With us, the bee stings differently" – Jürgens also typically adds a certain twist when naming his dishes. The hint of the bee sting cake is visually obvious on the plate, but the taste experience of this beautiful appetiser is completely different: the mini torte made from light and fluffy sour cream and asparagus mousse, with a filling of green asparagus, is accompanied by a generous spoonful of "Premium Caviar Edition Christian Jürgens". The play of delicate, vegetable and nutty notes lingers on the palate for a long time.

No other chef far and wide puts so much thought into developing their dishes and experimenting in order to serve something so reduced to the delicious essentials. If surf and turf – the classic combination of meat and seafood – is on the menu, then you can look forward to a surprise. Take a plate whose star is the captivating delicacy of a poached king prawn, while the glaze of finely cubed and wafer-thin slices of calf's head terrine creates an exciting contrast. Tapioca pearls and cucumber provide an intense mouthfeel, while shiso cress and wasabi add a fresh herbal flavour and cool spiciness.

The chef is always on the lookout for new tastes and is increasingly focusing on vegetable dishes, which are always both visually attractive and as deliciously intense as all other dishes. For example, Breton

artichoke accompanied by umami-rich partners such as truffles and Parmesan. Or his sweetheart cabbage cake, which is nothing less than a cabbage roulade with mushrooms, yogurt and a sauce refined with leek oil.

His interpretation of Poltinger lamb shows just how consistently Jürgens likes to concentrate on one main product, showcasing it with the help of the symphony of aromas woven around it: the saddle of lamb is relieved of all its usual heaviness – the meat has been cooked to perfection in the oven and comes with lots of fresh herbs, apricots bring fruitiness, chanterelles add umami, and flavoursome lamb jus is added at the table.

The patisserie works hand in hand with the kitchen and always has surprises in store for experienced gourmets – from a beautiful reinterpretation of a Zuppa Romana to a fruity dessert bearing the poetic name of Melon blossom. Mascarpone cream, raspberries, currants and charentais melon are draped on the plate like a beautiful flower, framed by petals of dehydrated melon.

It is not always easy to accompany and complete the play of flavours in such a complex and often courageously seasoned kitchen with a perfectly selected bottle of wine. Yet the sommelier's artfully designed and well-stocked wine book has something for every taste – with a focus on Germany, Austria and France. Good Service rounds off the Überfahrt experience.

New ideas can be found everywhere, if you walk through the world with open senses.



*WALLBERG AUTUMN LEAVES*

*Chocolate, blackberries, lime cream, crunchy leaves*



*CAULIFLOWER 2.0*  
*Cauliflower, spiced gravy, herbs*



*FIREBIRD 2.0*  
*Charcoal-grilled Bresse pigeon, with fig,  
spinach and Rouennaise sauce*

RESTAURANT  
**ÜBERFAHRT**  
CHRISTIAN JÜRGENS

## Awards

Three Michelin stars  
Five Feinschmecker magazine Fs  
Five Schlemmer Atlas spoons  
Five Varta diamonds  
Ten Gusto guide pans  
Four Gault&Millau toques  
Chef of the year 2012, Gault&Millau  
Restaurant of the year 2010, Der Feinschmecker  
Restaurant of the year 2010, Frankfurter Allgemeine  
Sonntagszeitung  
Chef of the year 2008, Der Feinschmecker

## Plan your visit to Restaurant Überfahrt

**Open for reservations**

Wednesday to Saturday 6.30 p.m. until 7.00 p.m.  
Sunday 1 p.m. until 1.30 p.m.

**Closed 2022**

24 October until 17 November 2022

Dress code at Restaurant Überfahrt  
Smart casual | casual elegant

Restaurant Überfahrt - Christian Jürgens  
at Althoff Seehotel Überfahrt  
Überfahrtstrasse 10  
83700 Rottach-Egern  
Germany

info@seehotel-ueberfahrt.com  
+49 (0) 8022 669-0

## Three stars for Bavaria

Experience culinary delights with a 5-course meal at Restaurant Überfahrt – awarded with three Michelin stars – which impresses with creative cuisine under the management of Christian Jürgens.

### The package includes:

- One night in your chosen room category
- Alpine breakfast buffet
- 5-course dinner at Restaurant Überfahrt - Christian Jürgens with Sommelier Selection
- The comforts of our Althoff Holiday Pleasures

Starting from EUR 632.50 per person in our Elegant Nature double room with alpine view.\*



# Egerner Bucht – the entire Alpine region in culinary form



Egerner Bucht serves nothing but the best the Alps have to offer: fresh Alpine butter and aromatic local cheese, freshly caught fish, fine game, herbs, stunning wines, the finest fruits for desserts and exquisite liquor.

In short – here you may find the pinnacle of pleasure on your plate. Head chef Akwasi Yeboah wishes to uphold tasteful traditions by discovering them anew – as he respects these traditions and because he is a born vivant himself.

EGERNER BUCHT  
restaurant

#### Opening hours, daily

6.30 p.m. until 10.00 p.m. | kitchen until 9.30 p.m.

#### Every Thursday

From 6.00 pm to 9.30 pm at our restaurant Egerner Bucht: 250 g Simmental filet steak from the region with alpine béarnaise, herb baguette and delicious dips, plus a glass of house wine (0.2 l). We are happy to serve you with mountain potato gratin, cremini mushrooms or grilled vegetables for EUR 7.00 each.

EUR 48.00 per person, incl. 0.2 l house wine



*Head chef Akwasi Yeboah // Plum carpaccio*

## Awards

6 Gusto guide pans  
Two Varta diamonds  
Two Schlemmer Atlas Cooking spoons  
One Gault&Millau toque  
Two Feinschmecker magazine F



IL cucina italiana BARCAIOLO

## Highlights of the week

### Every Monday: truffle & pasta

Fettuccine and freshly shaved truffle from the Parmesan wheel and 0.2 l house wine.

EUR 27.00 per person incl. 0.2 l wine

### Every Tuesday: grilled scampi

Delicious grilled scampi, as much as you like to eat, plus home-made aioli, baguette and 0.5 l house wine.

EUR 49.00 per person incl. 0.5 l wine  
(up to eight persons bookable)

### Opening hours

Lunch: 12.00 noon until 2.30 p.m. | kitchen until 1.30 p.m.  
Dinner: 6.00 p.m. until 10.30 p.m. | kitchen until 10.00 p.m.



Head chef Stefano Romano // Fillet of turbot  
with aubergine and cherry tomato ragout



## At Il Barcaiolo traditional dishes are interpreted in a sophisticated way

Look forward to an encounter brimming with lightness and zest for living. But above all to the passion for sophisticatedly interpreted, traditional cuisine from Northern Italy. Discover the aroma of home-baked focaccia with wafer-thin sliced salami as a welcome start in your culinary journey.

Head chef Stefano Romano is always drawn to his home country to select the best products for Il Barcaiolo.

## Awards

Two Gault&Millau toques  
Six Gusto guide pans  
Two Varta diamonds  
Two Schlemmer Atlas Cooking spoons

# Il Barcaiolo Magnifico Italia



## Elegant Nature Lobby Bar

### Stylish moments of pleasure



## Bayernstube

### Down-to-earth and simply cosy

The charming vaulted ceiling of our Stube offers Bavarian flair and a variety of Alpine delicacies. Served are Bavarian classics, such as veal sausage and knuckle of pork, oven-fresh duck and roasted trout. A Tegernsee Helles or Franconian wine are ideal companions for the cosy meal.

**BAYERN**  **STUBE**

Opening hours  
Friday to Tuesday  
6.00 p.m. until 10.00 p.m. | kitchen until 9.30 p.m.

A relaxed style, international flair, elegance and freshly made aromatic cakes from our own patisserie, the finest coffee and tea specialities. Throughout the day we serve exquisite small delicacies with chilled champagne and create the most fashionable drinks.

Every weekend and on public holidays we bake fresh waffles for you in the lobby.



Opening hours  
Friday and Saturday  
10.00 a.m. until 1.00 a.m. | kitchen until 11.00 p.m.  
Sunday to Thursday  
10.00 a.m. until midnight | kitchen until 11.00 p.m.

# Fährhütte 14

Far away from the  
hustle and bustle



*Restaurant Manager Sarmeela Rupietta  
and head chef David Iser*

Light-hearted and casual, international and open, young and excellent: this is what distinguishes the atmosphere of Fährhütte 14 under the leadership of the power team Sarmeela Rupietta and David Iser. Head chef David Iser passionately serves his globally inspired sea and land food cuisine. Only the highest quality ingredients of regional origin are served for your indulgence. Together with restaurant manager Sarmeela Rupietta they create a culinary feel-good experience, combined with the casual and cosy ambience of Fährhütte 14.



## FÄHRHÜTTE 14

### Opening hours

Thursday to Sunday  
In the evening from 6.00 p.m. until 10.00 p.m.  
Kitchen until 9.00 p.m.

### Awards

One Gault&Millau toque  
Six Gusto guide pans

# The culinary experience



## Four restaurants in four days

With our four restaurants in four days offer you will get to know the whole world of enjoyment of the Überfahrt. Each of our restaurants has its own style and charm, but they all have one thing in common: excellent culinary art at the highest level. A special highlight is a dinner at three-star Restaurant Überfahrt by Christian Jürgens.

### The package includes:

- Four nights in your chosen room category
- Our Alpine breakfast buffet
- 1x dinner at the Italian restaurant Il Barcaiolo
- 1x dinner at the Alpine-style restaurant Egerner Bucht
- 5-course meal at Restaurant Überfahrt Christian Jürgens
- 1x dinner at the Bavarian restaurant Bayernstube
- 1x welcome drink at the Elegant Nature Lobby Bar
- The comforts of our Althoff Holiday Pleasures

**Starting from EUR 1.145.00 per person in our  
Elegant Nature double room with alpine  
view.\***

*Tegernsee smoked eel with a spruce glaze //  
Mustard cream, wild broccoli, buckwheat*

## Time for temptations

You start your pleasure journey with a unique 7-course menu in the restaurant Überfahrt with three-star chef Christian Jürgens. Then get to know our excellent theme restaurants and love them! Rustic Bavarian cosiness, alpine delicacies and traditional Italian cucina Casalinga.

### The package includes:

- Three nights in your chosen room category
- Our Alpine breakfast buffet
- 7-course menu at three-star Restaurant Überfahrt Christian Jürgens
- 1x 3-course menu at our Italian restaurant Il Barcaiolo
- One fondue evening in our cosy Bayernstube or alternatively, 3-course meal at our Alpine-style restaurant Egerner Bucht
- The comforts of our Althoff Holiday Pleasures

Starting from EUR 968.50 per person in our Elegant Nature double room with alpine view.\*

*GARDEN STROLL*  
*Marinated vegetables with salad, herbs and cream*





## Überfahrt holiday week

Treat yourself to a week's break – peace, wellness, relaxation and culinary delights.

### The package includes:

- Seven nights including breakfast buffet
- 7× Dine-Around offer: 3-course à la carte menu for lunch or dinner in one of our four restaurants of your choice: Egerner Bucht, Il Barcaiolo, Fährhütte14 and Bayernstube
- 7× “Delightful Afternoon” with one piece of home-made cake
- The comforts of our Althoff Holiday Pleasures

Starting from EUR 1,575.50 per person in our Elegant Nature double room with alpine view.\*

Perfect balance  
between energy and  
relaxation





## All Suite Spa

Here you are totally private and can take time for yourself only. In your very own personal All Suite Spa you choose your individual favourites from a multifaceted spa menu of skilfully applied massage and beauty treatments with the most precious of oils, creams and lotions. We hope that you, in an area of at least 38 m<sup>2</sup> with its own bathroom, changing and rest area, own fireplace and a terrace with a view of the lake, will be able to have as pleasant a time as never before.

## All Balance Spa

Four different wellness worlds await you, combining to form an entire whole for your sense of well-being. There is our world of warmth with its wide variety of saunas and steam, our world of peace for absolute relaxation and enjoyment of quietness. The water world with its indoor and outdoor pools and whirlpools, plus a separate children's pool and our own private access to the lake and, as there is no need at all to say, the world of motion for all who wish to push themselves to their limits as compensation.

# Our wellness vacation offer for you



4 elements spa

by Althoff

In accordance with the doctrine of the 4 elements fire, water, air and earth, known since antiquity, we have created for our hotel and day guests a place of refuge for recuperation, relaxation and energy renewal.

Over an area in excess of 3,000 m<sup>2</sup> you commence your inner and outer journey to yourself and experience the application of our trained team, which is concerned exclusively with your well-being.

“We invite our guests to relax in all sorts of ways – from pampering massages to a variety of infusions which often include natural treasures from the Tegernsee like fresh herbs, flowers or wood from the region,” says spa manager Melissa Körner.



# Your hideaway at the Tegernsee



## Spa dreams by Althoff – dream away at the Tegernsee

### The offer includes:

- two nights in your chosen room category
- Our Alpine breakfast buffet
- A 50-minute Überfahrt dream massage individually tailored to your ideal spa experience. You can also enjoy your massage alongside someone you care about in one of our partner suites
- A welcome cocktail in our comfortable Elegant Nature Lobby Bar
- The comforts of our Althoff Holiday Pleasures indulgent holiday amenities of the Seehotel Überfahrt

**Starting from EUR 442.70 per person in an  
Elegant Nature double room with alpine view.\***

# Highlights for the cosy times of the year

## New Face by Althoff

Experience the transformation of your facial features! With this unique manual facial treatment, you will receive an entirely "new", rejuvenated and completely relaxed face. Don't miss this wonderful procedure and get your "new face" by Althoff.

## Hot stone massage

Hot massage stones provide a warming and soothing relaxation for the whole body – 30 or 60 minutes.

## 4 elements spa signature treatments

We have developed the 4 elements spa treatments for you, taking into account the theory of the four elements. The human characteristics and their behaviour are assigned to the four elements fire, water, earth and air. For all treatments we use special oils, herbs or fragrances that are tailored to your individual needs.

### You may choose from:

- 4 elements bath
- 4 elements body peeling
- 4 elements body treatments
- 4 elements massage



# Rooms and suites



Nature deluxe:  
our comfortable rooms and suites are a stylistic homage to the region around the Tegernsee. Natural materials such as wood, leather, linen and cashmere create an inviting atmosphere. A view of the lake and the Alpine foothills is part and parcel of the concept.



## Elegant Nature Deluxe

A view of the Alps or the lake  
Approx. 42 m<sup>2</sup> of comfort



*Floor plan can differ.*

- A king-size bed
- A spacious balcony/terrace
- Plenty of space for your holiday garments
- Two washbasins, an extra-large bathtub and separate rain shower with a Swarovski starlit ceiling
- A towel heater for cosy, warm towels
- Ecologically sustainable heating and cooling system
- Free Wi-Fi
- Coffee machine

**Bookable from EUR 192.50 per person in a double room, including breakfast**

## Elegant Nature

View of the Alps or side view of the lake  
Approx. 35 m<sup>2</sup> cosiness

- A queen-size bed
- Own balcony or terrace
- An extra-large bathtub and separate rain shower with a Swarovski starlit ceiling
- A towel heater for cosy, warm towels
- Ecologically sustainable heating and cooling system
- Free Wi-Fi
- Coffee machine

**Bookable from EUR 157.50 per person in a double room, including breakfast**



*Floor plan can differ.*



# Elegant Nature Junior Suite

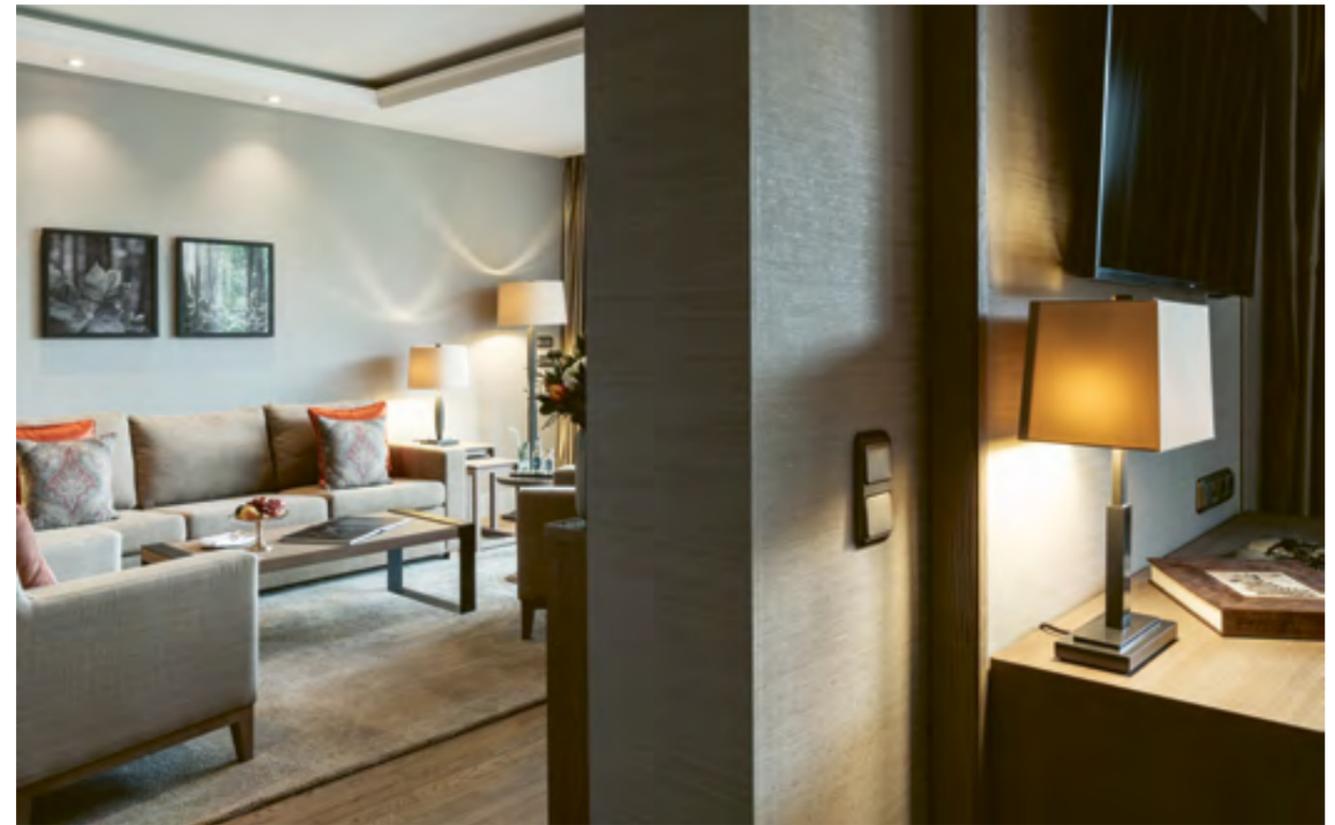
A view of the Alps or the lake  
Approx. 50 m<sup>2</sup> of comfort



*Floor plan can differ.*

- A king-size bed
- Large balcony or roof terrace
- Combined living and sleeping area
- An extra-large bathtub and separate rain shower with a Swarovski starlit ceiling
- A towel heater for cosy, warm towels
- Ecologically sustainable heating and cooling system
- Free Wi-Fi
- Coffee machine

**Bookable from EUR 237.50 per person in a double room, including breakfast**



# Wallberg Suite

View of the Alps  
Approx. 72 m<sup>2</sup> of comfort



*Floor plan can differ.*

- A king-size bed
- Separate living and sleeping area
- The perfect family suite
- A spacious balcony
- Plenty of space for your holiday garments
- Two washbasins, an extra-large bathtub and separate rain shower with a Swarovski starlit ceiling
- A towel heater for cosy, warm towels
- Ecologically sustainable heating and cooling system
- Free Wi-Fi
- Coffee machine

**Bookable from EUR 412.50 per person in a double room, including breakfast**





## Tegernsee Suite

A view of the lake  
Approx. 90 m<sup>2</sup> of  
indulgence



- A king-size bed
- Three wide balconies for sun worshippers
- Most beautiful view of the lake from right up front
- A spacious living room with dining table, a cosy sofa and the Tegernsee – wherever you look
- In some cases also with a fireplace – it couldn't be cosier!
- Wooden floor, tanned leather and finest fabrics such as linen and cashmere
- Two washbasins, an extra-large bathtub and separate rain shower with a Swarovski starlit ceiling
- A towel heater for cosy, warm towels
- Ecologically sustainable heating and cooling system
- Free Wi-Fi
- Coffee machine

**Bookable from EUR 562.50 per person in a double room, including breakfast**

*Floor plan can differ.*

## Maisonette Suite

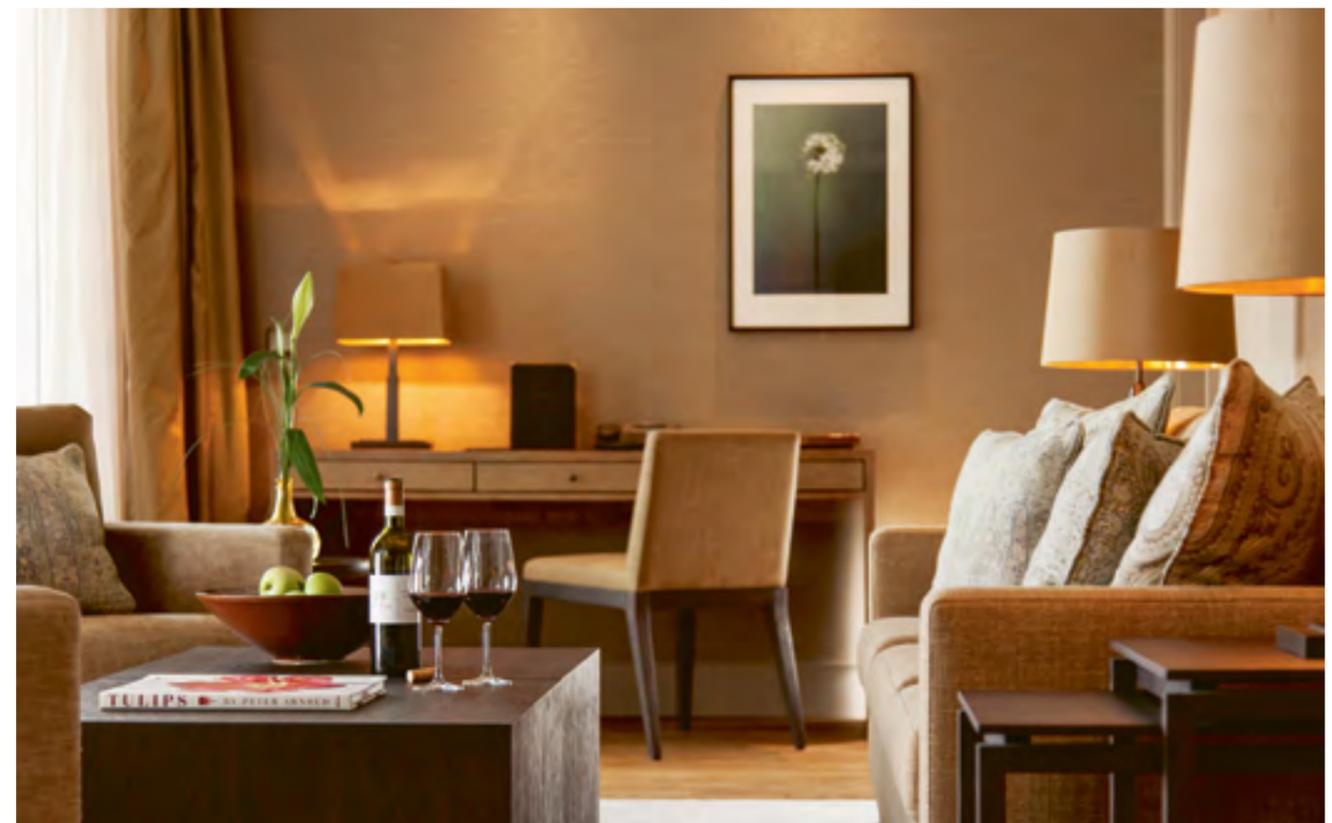
A view of the Alps and the lake  
Approx. 80 m<sup>2</sup> for your  
best-quality stay



- A king-size bed
- Limitless freedom on two floors
- A balcony overlooking the lake and, believe it or not, an additional 30 m<sup>2</sup> large private roof terrace with extremely cosy loungers and the most beautiful view of the Tegernsee mountains
- 360° panoramic view – yes, even from the bathroom!
- A cosy separate living room with a convertible sofa (200 × 160 cm) and an extra bathroom
- Soft fabrics, extra LCD TV and an extra wardrobe
- An upstairs bedroom with en-suite bathroom
- Coffee machine
- Two washbasins, an extra-large bathtub and separate rain shower with a Swarovski starlit ceiling
- A towel heater for cosy, warm towels
- Ecologically sustainable heating and cooling system
- Free Wi-Fi

**Bookable from EUR 512.50 per person in a double room, including breakfast**

*Floor plan can differ.*



# General information

## Children

- Age 0 up to and including 5 years: free of charge
- Age 6 up to and including 11 years: EUR 55.00
- Age 12 years and older: EUR 85.00 (with Dine-Around EUR 145.00)
- Extra bed/cot possible in selected rooms and only after consultation with the reservation team
- Baby cot and various baby supplies in the rooms
- Bathrobes for babies and children, slippers and toiletries for children
- Breakfast buffet for children
- Baby pool
- Access to the children's paradise for the little ones
- Kids' menu in our restaurants
- June–October: sailing courses (beginners) for kids starting from 6 years (additional charge and without transfer)
- We are happy to support you with organising childcare or a babysitter (additional charge)
- Year-round: riding courses for children (additional charge and without transfer)
- Colouring books, children's toys and a selection of games

## Your car

- Parking
- Big underground garage with camera surveillance (EUR 22.00 per day)
- Car wash service (additional charge)

## Dogs

- Your dogs are very welcome at our resort (in selected rooms and after consultation with our reservation department)
- EUR 40.00 per day
- Room service à la carte with our dogs' menu (additional charge)

## Important information

- Free cancellation is possible up to two weeks (14 days) before arrival. After that, we charge 90% of the total accommodation minus the Dine-Around
- It is not possible to book a specific room number or floor
- Your room is available from 3.00 p.m.
- On the day of departure, the room must be vacated by 12.00 noon at the latest
- Our offers cannot be combined with any other special offers
- Additional fee: visitor's tax
- Please note that meals not eaten, vouchers not redeemed or promotional content will not be refunded or transferred
- With your booking, you accept our terms and conditions, which can be viewed at [www.seehotel-ueberfahrt.com/terms-conditions](http://www.seehotel-ueberfahrt.com/terms-conditions)

\*The offer is valid on request and subject to availability. During the annual closing dates of our Restaurant Überfahrt Christian Jürgens, selected offers are not bookable:

Closed 2022

24 October until 17 November 2022

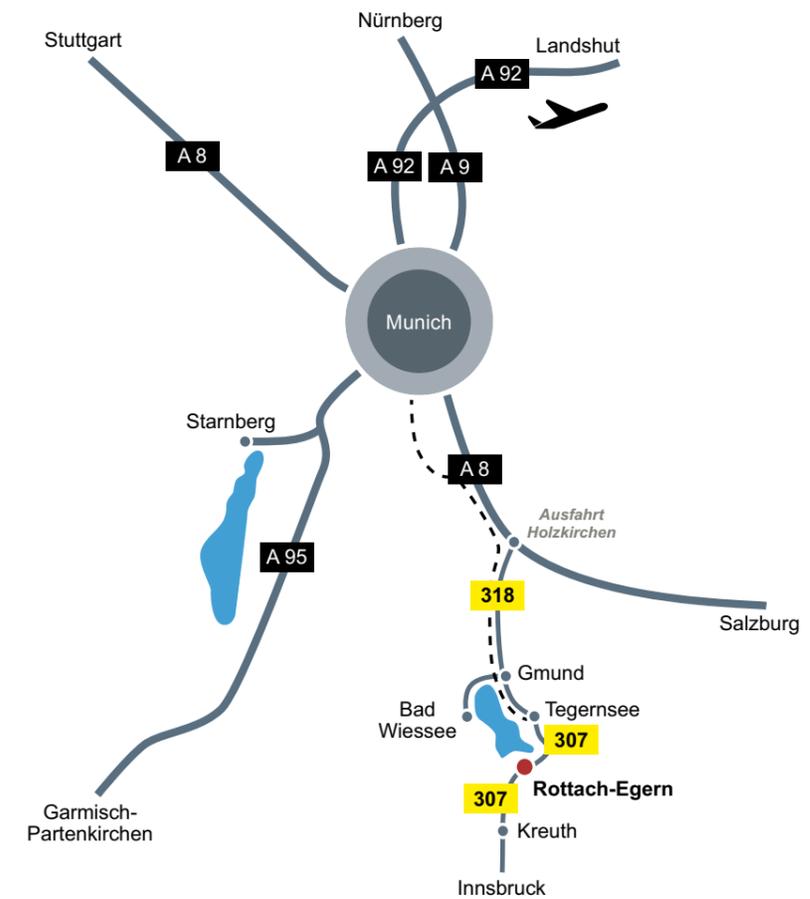
The listed prices are including value added tax and per person and night and include the Überfahrt Holiday Pleasures.

All services offered are, due to the Covid-19 virus, subject to the regulations in force in the state of Bavaria. We therefore reserve the right to make any necessary changes.

Images: all photographs with persons were taken before the start of the Covid-19 pandemic.

On weekends a minimum stay of two nights applies. Subject to change.

We expressly reserve the right to make alterations, likewise to differences due to constant improvements and updating to the print media published by us.



# How to find us

## By car

Coming from Munich: motorway A 8, direction Salzburg – exit Holzkirchen – B 318 via Gmund and Tegernsee to Rottach-Egern – turn right into Seestraße and at the end turn right into Überfahrtstraße.

## By train

From Munich central station take the Bayerische Region-albahn (BRB) to the Tegernsee station – from there, 6 km by taxi to Rottach-Egern. We would be happy to organise a transfer from Tegernsee station.

## By plane

Munich Airport – 95 km (approx. 90 min.), Salzburg Airport – 115 km (approx. 90 min.). We can organise a transfer from the airport to Seehotel Überfahrt.



See you soon at the  
Althoff Seehotel Überfahrt



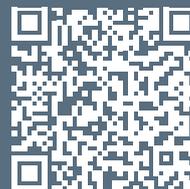
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Althoff Hotel Villa Belrose | Saint Tropez | [www.villa-belrose.com](http://www.villa-belrose.com)  
Althoff Dom Hotel | Cologne | coming soon



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