



## **Egerner Bucht – Alpine Cuisine**

Be invited to enjoy a new interpretation of the scenic views of the Tegernsee Egerner Bucht.

The alpine region still keeps the culinary treasures of our ancestors, from using native herbs through to the seasonal processing of the regional products from the lakes, woods and meadows. Our Executive Chef Mister Leufen and his team resurrect this tradition and thereby do not lose sight of modernity.

As culinary ambassadors of the alpine region we cooperate with the Tegernsee fishery and local distilleries, beekeepers and brewers from the Tegernsee valley.

We also serve you corresponding and delicate wines from Germany, Austria and South Tyrol.


We, the Team of the Egerner Bucht, wish you a wonderful evening and look forward to sharing the stories behind our products with you.

## Starters & soups

Tatar of Bio Aubrac Beef\* 45,00 €  
cauliflower espuma | Osietra caviar | marinated cauliflower (1,3,7)

\*We source our meat directly from Hofgut Reiter on the Irschenberg.

The meat is characterized by a fine marbling of fat, which makes it particularly tender.

Mille feuille of beetroot and green apple  26,50 €  
organic honey marinade | Allgäu goat's cream cheese |  
roasted walnuts (7,8,12)

\*Mille feuille means 1000 layers.

Carpaccio of Bavarian prawns\* 36,00 €  
brown bread cream | red onion | apple-cucumber-vinaigrette | spiced crumble (1,2,7,10,12)

\*Crusta Nova breeds Bavarian saltwater shrimps in a sustainable aquaculture near Munich.

These shrimps are cultivated in an appropriate manner without the use of chemicals.

Marinated salmon trout\* 24,50 €  
chard cream | hazelnut stock | pickled grapes | trout caviar (4,7,12)

\*Regional salmon trout, pickled with citrus and herb flavors.

Andi's duck roast 27,00 €  
quail fried egg | grilled king oyster mushroom | potato croutons (3,7,12)

Cream of onion soup  17,00 €  
baked onion | gratinated alpine bread | old Tegernsee mountain cheese (1,3,7)

\* We obtain our gold medal mountain cheese from the Tölzer Kasladen.

Cep\* bouillon 18,50 €  
praline of veal tail | cep | matured sherry (1,3,9,12)

\* Our cep mushroom is regionally sourced.

### Allergen labelling

1 Grains containing gluten; 2 Crustaceans; 3 Egg; 4 Fish; 5 Peanuts; 6 Soy; 7 Milk or lactose; 8 Edible nuts; 9 Celery; 10 Mustard;  
11 Sesame; 12 Sulphites; 13 Lupines; 14 Molluscs



Vegetarian



Vegan

## Carefully prepared without fish and meat

Half of head of baked cauliflower\*  25,50 €

roasted nuts | butter crumbs | pomegranate seeds | yoghurt (7,8)

*\*The cauliflowers are locally sourced from regional Bavarian greengrocers.*

Chestnut ravioli\*  26.00 €

parsley velouté | truffle | marinated Castelfranco leaves (1,3,7,12)

*\*Chestnuts are sweet chestnuts.*

Shaved zucchini cous cous  21.00 €

spiced yoghurt | dried pomegranate seeds | pea cress (1,3,12)

*\*Pea cress are young sprouts of peas.*

Organic hens' egg \*  28,00 €

truffle mayonnaise | potato espuma | truffle | nasturtium (3,7,12)

*\*The egg is cooked at 64°C for 60 minutes.*

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## Fish from regional lakes and rivers

Fried pike perch\* 36,50 €  
creamy sauerkraut | grapes | baked blood sausage | veal glace (1,3,4,7,12)  
*\*The pike perch is sourced from the Donau region.*

From the Epfenhausen fishery "Birnbäum" \* fillet of fish of the day (Subject to availability) 48,00 €  
confit fillet of saury or lake trout | potato-buttermilk espuma | Chive crumble | wild broccoli (1,4,7,12)  
*\* The Epfenhausen fishery close to Landsberg am Lech has offered an outstanding quality for many years. Due to their extralong growth period of up to four years, the brown trouts have a special strong taste and a firm rose meat.*

Bavarian prawns glazed in alpine butter 51,00 €  
savoy cabbage | bacon | XO sauce (2,7,12)  
*\* Crusta Nova breeds Bavarian saltwater prawns in a sustainable aquaculture near Munich. These prawns are bred in a species-appropriate manner and without the use of chemicals. This gives them a unique freshness that you can taste.*

## Meat

Pasture-fed veal cheek braised with aniseed 48,00 €  
potato mousseline | warm truffle salad | brioche croutons (1,3,7,12)  
*\* Aniseed is a plant species in the umbellifer family.*

Wiener Schnitzel of locally grown veal\* 36,00 €  
cold stirred wild cranberries | potato cucumber salad (1,3,7,10,12)  
*\*Our veal, locally sourced from the Tegernsee butchery "Holnburger". The thin escalopes are pan fried in a coating of breadcrumbs in fine butter lard.*

Saddle of venison from the Salzkammergut 51,00 €  
red cabbage cream | pave of bread dumpling | Tegernsee spice alpine cream (1,3,7,12)  
*\* We source our game from the Salzkammergut region. Today, the term "Salzkammergut" is synonymous with a region that stretches from Lake Wolfgangsee to the Almtal valley.*

For two people:  
Simmental Chateau Briand flambéed with Slyrs single malt whiskey\* p.P.59,0€  
green pepper sauce | colorful chard vegetables | hand-cut fries (1,3,7,12)  
*\* Simmental beef is known for its fine meat marbling and nutty taste.*

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## Dessert

### “Pear Michaela”

poached pear | chocolate fondue | caramelized pecans  
haymilk\* ice cream (1,3,7,8,12)

*\* Hay milk is the most original milk available. So close to nature, like no other and is produced under strictly controlled production.*



17,50 €

### “Crème Brûlée”

aroma of orange and cinnamon bark | white fig ice cream  
organic honey\* pastry (1,3,7,8,12)

*\*The honey is from the family Graf in Bad Tölz.*



18,50 €

### “Tegernsee dome”

haymilk curd cheese | mandarin | almond biscuit |  
blueberry-Slyrs\*-Whisky ice cream (1,3,7,8,12)

*\*The Slyrs distillery is located at the Schliersee.*



19,00 €

Fresh berries from the region



24,00 €

## Cheese

Alp cheese\* with different degrees of maturity, from the Tölzer Kasladen (7,12)

*\* Small selection of the valleys and alp regions well known cheeses.*



19,50 €

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