



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 veal* truffle cauliflower cream flamed cauliflower florets (7,12) <i>*The calves are on the Bavarian pastures.</i>	31,00 €
Kohlrabi carpaccio Sweet mustard vinaigrette shaved radish alpine cheese* and pine nuts (7,8,10,12) <i>*The 18 months matured alpine cheese is from the Tegernsee cheese dairy and was awarded With a gold medal.</i>	 24,50 €
Smoked eel* fillet Wild garlic panna cotta nut butter foam char caviar (3,4,7,12) <i>*The eel is smoked in the Tegernsee fishery.</i>	29,50 €
Ceviche of fresh water prawns* Onion stock pepper cream marinated cucumber wood sorrel (2,7,10,12) <i>*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.</i>	36,00 €
Andi's duck roast Fried quail egg grilled king oyster mushroom* potato croûtons (3,7,12) <i>*King oyster mushrooms have a nutty taste.</i>	27,00€
Green meadow herbs* soup  Brown bread croûtons haymilk cream cheese (1,3,7,9,12) <i>*Typical German kitchen herbs as borage, parsley, chervil, tarragon, chive and burnet.</i>	17,00 €
Cream of Jerusalem artichoke Baked veals' head* chive oil sautéed mushrooms (1,3,7,9,12) <i>*The veals' head is a baked praline.</i>	18,50 €

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.*

Warm Bavarian asparagus* salad  28,00 €
Vinaigrette | red onion | young spinach leaves | poached organic egg (1,3,7,12)

**For 100 years asparagus is cultivated in and around Schrobenhausen. The sandy soils in this region lead to delicate asparagus with a typically nutty taste.*

Alpine whole grain pasta*  26,00 €
Almond foam | wild garlic oil | artichoke (1,3,7,12)

**The dough is made of wholegrain bread, egg and flour.*

Filled parsley pancake  29,00 €
ragout of asparagus and morel | tomato confit (1,3,7,12)

**The morel has a nutty taste.*

Fish from regional lakes and rivers

Poached pike* 36,50 €
Cauliflower puree | chive velouté | parsley (1,3,4,7,9,12)

**The pike is sourced from the Tegernsee*

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 | white wine velouté | leek (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 €
Orange fennel cream | wild broccoli | 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.*

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 Vegetarian  Vegan

Meat

Duo of fillet of veal and sweetbreads* 48,00€
Ragout of morel and peas | potato mousseline | hazelnut brittle (1,3,7,12)

**Sweetbread is the gland of the veal and has a slighty sweet taste.*

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.*

Fried fillet of saddle of lamb* 47,00 €
Lamb jus with herbs and sundried tomatoes | grilled cabbage | celeriac cream

Shaves of six months fermented celeriac (1,7,9,12)

** We source our lamb from the Franconian Altmühltal.*

For two people:

Entrecôte double* p.P.64,00€

Sauté of artichoke and king oyster mushrooms | alpine sauce bearnaise | handcut fries (1,3,7,9,12)

** The Entrecôte Double is from the German Black Angus.*

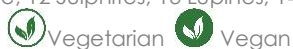
Asparagus specials

One pound of fresh Bavarian asparagus with melted butter or sauce Hollandaise
and new potatoes (3,7,9) 26,50 €





- With raw and cooked ham 38,50 €
- With fillet of trout (4) 45,50 €
- With small Wiener Schnitzel (1,3,7) 42,50 €

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Dessert

- “Iced chocolate soufflé”  19,50 €
 White chocolate and haymilk* cream | pistachio sponge | roasted rhubarb (1,3,7,8,12)
** Haymilk is the most original milk available. So close to nature, like no other and is produced under strictly controlled production.*
- “Crème Brûlée”  18,50 €
 Vanilla cream | Kir Royal sorbet | blueberry pastry* (1,3,7,8,12)
**The pastry is thinly rolled out.*
- “Braised apricot”  19,00 €
 Apricots braised in alpine herbs | sourcream ice cream | strawberry baisier (1,3,7,8,12)
**The herbs are anis, wild thyme and wild rosemary.*
- Fresh berries from the region  24,00 €
- Cheese**
- Alp cheese* with different degrees of maturity, from the Tölzer Kaslادن (7,12)  19,50 €
** Small selection of the valleys and alp regions well known cheeses.*

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