



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 & soup

Tatar of organic Aubrac* beef 23,50 €
alpine bread croûton | onion cream | matured Tegernsee alpine cheese (1,3,7)

** Our meat is sourced from Hofgut Reiter near Irschenberg. The fine fat marbeling reflecting the tenderness of the meat.*

Smoked eel* from Aschau glazed with its own stock 25,00 €
poached pear | green beans stock | marinated small onions (4,7,12)

** Our smoked eel is sourced from the area around Aschau.*

Ceviche of Bavarian prawns* 28,50 €
marinated fennel | wild fennel herbs | alpine milk (2,7,12)

** 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.*

Home-cured graved salmon trout with winter aromas* 21,50 €
braised fennel | parsley-fennel stock | mandarin confit (4,7,10,12)

** We use anis, cinnamon, juniper and cloves as aromas.*

Salad of endive* and wild herbs  18,50 €
grilled pumpkin from Rottach-Egern | goat cheese from Chiemgau (7,10,12)

** The endivie is known for its typical bitter taste.*

Onion broth 17,50 €
pickled pearl onions | mountain cheese praline* | alpine bread (1,3,7,8)

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

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

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|---|---|
| <p>Half of head of baked cauliflower*
roasted nuts butter crumbs pomegranate seeds yoghurt (7,8)
<i>* The cauliflowers are sourced locally from regional Bavarian greengrocers.</i></p> |  19,50 € |
| <p>Almond Risotto*
Baked beetroot caramelized prunes thyme oil (8)
<i>* We obtain our risotto from the "Chiemgauer Genussmanufaktur".</i></p> |  21,00 € |
| <p>Tegernseer "Schlutzkrapfen"
Laurentius* cheese-ricotta filling alpine butter fond truffle (1,3,7,12)
<i>* The Laurentius cheese has a pleasantly mild, nutty aroma.</i></p> |  26,00 € |
| <p>South tyrolean spinach Canederli*
caramelized apple roasted walnuts king oyster mushrooms in cream (1,3,7,8,12)
<i>* Cannederlie means dumplings in South Tyrol.</i></p> |  24,00 € |

Fish from regional lakes and rivers

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| <p>Pike perch* in hazelnut crust
pickled cauliflower mash of potatoes and swiss chard chives velouté trout caviar (1,3,4,7,9,12)
<i>* The white meat of the pike is a special delicacy with a subtle taste and a tender bite.
We obtain the pike perch from the Danube.</i></p> | <p>33,50 €</p> |
| <p>From the Epfenhausen fishery "Birnbäum" * filet of fish of the day
(Subject to availability) capers-bacon butter steamed root vegetables potato croûtons (1,4,7,8,12)
<i>* 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.</i></p> | <p>42,00 €</p> |

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Vegan

Meat and venison

Braised ox cheek | burgundy anise glace 39,00 €
forest mushroom sauté* | parsnips | pumpkin dumplings (1,3,7,12)

** The preparation method sauté originally comes from French cuisine and means fried or stewed.*

Wiener Schnitzel of locally grown veal* 32,00 €
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.*

Tournedo from alpine beef* 49,00 €
herb and marrow crust | gravy | mashed potatoes and chard (1,3,7,9,12)

** We source our alpine beef from farmer Sepp in Bad Wiessee.*

For 2 persons:

Saddle of venison* roasted on the bone p.P. 54,00 €
flambéed chestnuts | juniper truffle jus | Brussel sprouts | sautéed potato and pumpkin dumplings
(1,3,7,9,12)

** We sourced our venison from Salzkammergut. The term "Salzkammergut" is a synonym of a region covering the area from Wolfgangsee to Almtal.*

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Dessert

Sweet winter at lake Tegernsee  18,50 €
 white chocolate mousse in its own bark | walnut moss
 spruce tips* ice cream | clementine filets (1,3,7,8,12)
 *The spruce tips are collected in spring, placed in sugar syrup and made into ice cream.

Roaster* and panna cotta  17,50 €
 hay milk sour cream | cold caramelized plums in a stock of cinnamon bark
 and red wine | crispy baked walnut strudel (1,3,7,8,12)
 *The roasters are made from pickled plums.

Chocolate speculoos tartlet  18,00 €
 ice cream of Tegernsee hay milk | Slyrs* Whisky almonds (1,3,7,8,12)
 *The whisky is distilled by the famous Bavarian distillery Slyrs from lake Schliersee.

Fresh berries from the region  21,00 €

Cheese

Alp cheese* with different degrees of maturity, from the Tölzer Kasluden (7,12)  21,00 €
 *Small selection of the valleys and alp regions well known cheeses.

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 Vegetarian  Vegan