



Egerner Bucht – Alpine Cuisine

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

The alpine country still keeps the culinary treasures of our ancestors, from the utilization of 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 the 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 and Austria.

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

Starters

Tatar of organic Aubrac* beef | alpine bread croûton | onion cream |
matured Tegernsee alpine cheese (1,3,7) 19,50 €

** Our meat is sourced from Hofgut Reiter near Irschenberg. The meat has a fine fat marbeling which reflects the tenderness of the meat.*

Lamb's lettuce and endive | in cinnamon bark marinated pear |
potato olive oil* dressing | pumpkin crisps (7,10)  16,50 €

** The olive oil is produced by the family Steinl in Kitzbühel.*

Lukewarm duck* breast bar | spiced port wine syrup |
braised pumpkin | walnut brittle (7,8,12) 19,50 €

** The duck is sourced from the Geflügelhof Lugeder near Altötting.*

Smoked eel from Aschau with glaze of apple and balsamico |
South Tyrolean Granny Smith apple sauce | ice cream of beetroot and sour cream
from organic hay milk* (4,7,12) 18,00 €

** Hay milk is the most original milk available. So close to nature, like no other and is produced under strictly controlled production. Our hay milk comes from the natural dairy Tegernsee.*

Carpaccio of Bavarian prawns* | smoked pepper cream | salad tips |
spicy alp salami (2,3,7,12) 26,50 €

** Crusta Nova breeds Bavarian saltwater shrimps in a sustainable aquaculture near Munich. These shrimps are bred in an appropriate manner without the use of chemicals.*

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


Soups and entremets

Consommé of regional game and feathered game | poached truffle* |
baked poultry puff pastry (1,3,7,9,12) 17,00 €
**The truffle is preserved and then poached in its own stock.*

Cream of Upper Bavarian parsnip | crispy fried black pudding* and
alpine bread croûton | parsley nectar (1,3,7,12) 15,50 €
**Black Pudding is produced from the butcher Holnburger in Miesbach.*

In cinnamon bark sautéed Bavarian prawns* | nut butter Beurre Blanc |
green beans and peas (3,7,12) 29,00 €
**Crusta Nova breeds Bavarian saltwater shrimps in a sustainable aquaculture near Munich.
These shrimps are bred in an appropriate manner without the use of chemicals.*



Carefully prepared without fish and meat

Puree of potatoes and peas | organic fried egg | autumn truffle* |
foamed truffle milk (3,7)  27,00 €
**A seasonal truffle from North Italy.*

Fried parsley bread dumpling | fresh cep in nut butter | braised pumpkin* (1,3,7,13)  19,50 €
**The pumpkin is marinated in olive oil, cinnamon bark, herbs and honey.*

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

Fried autumn mushrooms | warm oxheart tomato* carpaccio | leek | roasted seeds | wild herbs (8)  21,00 €

* The oxheart tomato is an ancient type of the tomatoes.

Pumpkin potato gnocchi | wild broccoli | toasted pumpkin seeds | matured Tegernsee alpine cheese* (1,3,7,8)  18,00 €

* The cheese matured from nine up to twelve months. The taste is strong and fruity.

Fish from regional lakes and rivers

Pike* dumplings | Bavarian prawns | steamed root vegetables | dill cream velouté (1,2,3,4,7,12) 29,50 €

* The white meat of the pike will get processed to a fluffy farce (consistency) and cooked with the root vegetables. The pike gets fished right here at lake Tegernsee and lake Chiemsee.

Filet of whitefish from Tegernsee fishery* cooked in anise and fir butter | creamed champagne cabbage | South Tyrolean ham sauce | salted lemon (1,4,7,12) 28,50 €

* The fishery sells the common fish from the Tegernsee like whitefish, trout or char.

From the Epfenhausen fishery "Birnbaum"* filet of fish of the day (subject to availability) | bisque of Bavarian prawns | walnut and spinach leaves | potato croûtons (1,4,7,8,12) 35,00 €

* The Epfenhausen fishery close to Landsberg am Lech already offers an outstanding quality for many years now. Due to their extra long growth period of up to four years, the brown trouts have a special strong taste and a firm rose meat.

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

Meat and venison

48 hours braised Böfflamott of the organic Aubrac* beef | 31,00 €
puree of chervil root | fried oyster mushrooms (1,7,9,12)

** The Aubrac beef is an 150 years old breed and the meat is tender and aromatic.*

Wiener Schnitzel of the locally grown veal* | cold stirred wild cranberries | 29,00 €
potato cucumber salad (1,3,7,10,12)

** Our veal, locally sourced from the Tegernsee butchery "Holnburger". The thin escalopes get baked in a coating of bread in fine butter lard.*

In anise seared saddle of venison* | Brussels sprouts | 48,00 €
praline of potato and bacon (1,3,7,9,12)

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

Fried rack of lamb* with rosemary crust | potato celery puree | 34,00 €
rock salt and lemon jus (1,3,7,12)

** The lamb is sourced from the region, the Neuhüttenalm.*

For 2 persons:

Châteaubriand of Simmental beef* | p.P. 51,00 €
walnut and spinach leaves with melted alpine cheese from Kreuth |
wild herb Béarnaise | potato fritter (3,7,9,12)

** The Simmental beef is known for the fine marbling of the meat and the taste is nutty.*

Whole gratinated cauliflower | velouté of matured alpine cheese* |
planed truffle | toasted almond (1,7,12)

vegetarian  p.P. 38,00 €
with South Tyrolean truffle ham p.P. 44,00 €

** The cheese matured from nine up to twelve months. The taste is strong and fruity.*

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

Dessert


Egerner Bucht mousse au chocolat  18,00 €
 Valrhona dark | Toblerone classic | Valrhona white |
 caramel puff pastry | marinated autumn berries* (1,3,7,8,12)
 * These are blackberries, raspberries, blueberries and red currant.

Alpine crème caramel  16,50 €
 hazelnut foam | wild blueberry* sorbet | rock salt and honey pastry (1,3,7,8,12)
 * The wild blueberries are locally harvested and known for the intense blue color.

Baked plum strudel | white Dinzler* coffee ice cream |  17,00 €
 cold plum and poppy seed sabayon (1,3,7,8,12)
 * The family owned company is seated at the Irschenberg in the Alpine forelands of Upper Bavaria.

Fresh berries from the region (----)  18,00 €

Cheese

Alp cheese* with different degrees of maturity, from the Tölzer Kasluden (7,12)  18,00 €
 * Small selection of the valleys and alp regions well known cheeses.

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