

CULINARY FOR YOUR WEDDING.

Althoff
SEEHOTEL
ÜBERFAHRT
Tegernsee



CULINARY TO FALL IN LOVE WITH

Package „Happy Moments“: Select your your 4-course-menu or buffet
Package „Emotional Moments“: Select your 5-course-menu or buffet

AMOUSE BOUCHE

Tonnato Vitello „il Barcaiolo“
Tatar of „Tegernsee“ char | Creme fraîche | Salad fumet
Procini mushroom-shooter | Thyme croutons

APPETIZERS

Prosciutto di Modena | Tomato-rocket salad bouquet | pepper vinaigrette | frothed truffle milk
Crayfish & shrimps | Salad shignonade | planed white mushrooms | Orange-Cognac-Dip
Caramelized picandou | Farm salads | Bacon-Croutons | Tomatos-Thyme vinaigrette

SOUPS | INTERMEDIATE COURSES

Tomato beef consommé | Parsley-semolina dumplings | Pesto oil
Lemongrass Curry Soup | Coriander | Scampi
Spinach ravioli | Porcino fondue | Leek

SGROPPINOS

Lemon sorbet | Creme | Prosecco
Passion fruit sorbet | Coconut foam
Wild berry plombiere | Cinnamon crumble

MAIN COURSES

Saddle of veal pink | Sherry butter jus | Mashed potatoes | Vegetables | Braised panicle tomato
Guinea fowl breast in truffle glaze | Roast stock | Kohlrabi carrot cassoulett | Rissolé in nut butter
River pike-perch and shrimp flavoured with herbs | Tomato basil risotto | Mediterranean saffron nage

DESSERTS

Raspberry ganache tarte | Sour cream ice cream | Raspberry topping | Pistachio
Roasted blueberry cream | Honey bump | Orange cinnamon ice cream
Sacher Pavé | Iced bourbon vanilla | Red berry coulis