

Althoff

SEEHOTEL ÜBERFAHRT

Tegernsee

CULINARY HIGHLIGHTS FOR YOUR EVENT

- 
- I ITALIAN FESTA
 - II BAVARIAN FESTA
 - III BARBECUE
 - IV COOKING DINNER
 - V GALA DINNER
 - VI FONDUE EVENING
 - VII DUCK MENU
 - VIII FINGERFOOD
 - IX WELCOME DRINKS

YOUR DINNER IN ITALIAN.

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ENJOYING FOOD TOGETHER LIKE IN ITALY

FESTA I

Thinly sliced veal in tuna sauce with lemon filets and salt capers
Tomato-Bread salad with scampi
Pickled vegetables and mushrooms with Tuscan ham and olives



Hand cut pasta with ham and rocket salad



Veal steak with potato gnocchi and sage butter
Gilthead sea bream "Romanian" style with mashed potatoes and tomato



Dessert Variation il Barcaiolo

EUR 69.00 | without pasta course EUR 54.00

FESTA II

Hand flatted beef carpaccio with balsamic vinegar and olio verde
Liguria potato salad with octopus and calamari
Pickled vegetables and mushrooms with Tuscan ham and olives



Fettuccine pasta with truffle and parmesan reggiano
Potato gnocchi with pesto and parma ham



Tips of beef filet in red wine sauce with creamy polenta and shallots
Fried pike perch with tarragon-pearl barley risotto



Dessert Variation il Barcaiolo

EUR 84.00 | without pasta course EUR 65.00

YOUR BAVARIAN FESTA.

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HEARTY PLEASURE TRIP THROUGH BAVARIA

FESTA I

Bavarian specialty board with: Pretzels, marinated Camembert cheese, Horseradish, garden radish, ham, smoked sausages, beef tatar and brawn with onions



Liver dumpling soup with vegetables and chives



Haunch and breast of farmers duck with rosemary sauce, blue cabbage and potato dumplings



„Kaiserschmarrn“ with apple compote, cranberries and vanilla ice-cream

EUR 68.00

FESTA II

„Tegernsee“ fish specialties with Pretzels, smoked fish paste, Graved-Lax, char, smoked trout, shrimp salad with cocktail sauce, dill mustard sauce, horseradish cream



„Tegernsee“ beef broth with bone marrow dumplings, pancakes and root vegetables



Sliced veal knuckle in gravy, small bread dumplings, chanterelles in cream, savoy cabbage, cabbage salad



Curd dumplings with pancakes with strawberry compote and vanilla ice-cream

EUR 76.00

FRESH FROM THE GRILL. THE BARBECUE.

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FANTASTIC VIEW FOR YOUR BBQ PLEASURE

BBQ I

Bread, bread rolls and butter
Variation of salads with French dressing and vinaigrette
Antipasti Misti
Salad 'Caprese'
Marinated Shrimps
Melon and Parma ham



Herb butter, curry dip and BBQ sauce
Sirloin steaks
Sausages
Scampi skewers
Pork chops
Fried vegetables
Rosemary potatoes



Fruit platters
Curd dessert
Lemon tart

EUR 56.00

(AVAILABLE FROM 30 PEOPLE)

BBQ II

Farmer's bread and Baguette
Butter and BBQ Sauce
Caprese salad
Pickled vegetables in olive oil and balsamic vinegar
Selection of salad with dressings
Prime boiled ox with Bavarian garden radish vinaigrette
Shrimps with basil and vine tomatoes
Selection of smoked fish from „Wildbad Kreuth“



King prawns in lemon thyme and garlic oil
Veal steaks, Rumpsteaks
Sausages
Potatoes in rosemary butter
Summer vegetables



Trilogy of Bavarian cream
Crème brûlée with coco and rum
Fresh raspberries and strawberries with vanilla cream
Selection of ice-cream

EUR 72.00

(AVAILABLE FROM 30 PEOPLE)

FRESH FROM THE GRILL. THE BARBECUE.

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FANTASTIC VIEW FOR YOUR BBQ PLEASURE

BBQ DELUXE

Pretzels, Boule Rustique, marinated Camembert, Butter, lard
Mini fish verrine from the „Wildbad Kreuth“ fishery with trout viar
Baked ham, deer ham, „Tegernsee“ veal tatar with red onions Bavarian air-dried sausages
„Tegernsee“ cheese selection



Kotelette from veal
Kind prawns
US-Entrecôte
„Tegernsee“ char with fresh herbs and vegetables, grilled in foil
Rosemary potatoes
Gratinated farmer's baguette with butter and herbs
Grilled vegetables
BBQ Dips



Small curd-apricot dumplings
„Kaiserschmarren“ and cream ice-cream
Fresh berries marinated in red wine
Crème brûlée

EUR 98.00

(AVAILABLE FROM 30 PEOPLE)

YOUR LIVE-COOKING EVENT.

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YOUR HOME OF GOOD TASTE.

LIVE-COOKING MENU I

Tatar and caviar of „Tegernsee“ char with
concentrated salad juice and lime crème fraîche



Veal ravioli with porcini mushroom sauce and summer truffle



Filet and bone marrow in red wine-butter jus with glazed turnip and potato-chervil mash



Chocolate, coffee and passion fruit

LIVE-COOKING MENU II

Beef carpaccio, marinated chanterelles and bergamot vinaigrette



Pot-au-feu of crab and turbot in saffron with root vegetables



Filet of veal with sweetheart cabbage, pesto gnocchi's, tomato and balsamic sauce



Crème Brûlée with almond milk ice-cream and blueberry salad

LIVE-COOKING MENU III

Modena with tomato-rocket salad bouquet, truffle froth and peppr vinaigrette



Fried scallops in pancetta with pea mousse and frothed sherry-aniseed fond



Pink roasted loin of ox with sauce foyot, fried green asparagus and baby potatoes



Warm chocolate cake, chocolate sauce, vanilla cream and pistachio brittle

EUR 98.00 each

THAT LITTLE EXTRA. THE GALA MENU.

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IT IS ALWAYS THE RIGHT CHOICE.

MENU I

Tatar of balik salmon on char caviar with herb dip



Cream soup of San Marzano tomatoes with gin and basil



Roast saddle of venison, aromatized with a chocolate pepper sauce,
cabbage and potato celeriac puree



Fondant au chocolate with sour cream ice-cream and raspberry coulis

EUR 98.00

MENU II

Raw marinated tuna with vitello sauce and salad



Filet of wild salmon in a lemon-curry broth with green asparagus



Creamed duck liver and black pudding in the pistachio crust on
caramelized apricot compote



Veal filet with morels in cream, glazed cabbage turnip and potato-chervil puree



Pave of the Sacher gateaux, blueberry coulis and passion fruit ice-cream

EUR 128.00

FONDUE - THE RUSTIC BAVARIAN EXPERIENCE.

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COSY, TRADITIONAL AND THOROUGHLY DELICIOUS

CHEESE FONDUE

All set on table:

Bread cubes
Pickled vegetables
Salted cucumbers and pickled baby onions
Dried tomatoes
"Regensburg" sausage salad
Mini meat balls
Potato- and Cucumber salad



Caquelons filled with „Tegernsee“
cheese fondue and spices

EUR 30.00

FLEISCH FONDUE

All set on table:

Strong broth with root vegetables



Loin or filet of veal, beef and pork
Breast of turkey from our local butchery



Barbecue Sauce, Tartar Sauce,
Horseradish Dip, Aioli Dip und Herb Butter



Salad (3 different kind of leaf salad)
Anti Pasti Misti
Herb baguette

EUR 30.00

SWEET HIGHLIGHT

„Kaiserschmarrn“ with apple compote, cranberries and vanilla ice-cream

EUR 14.00

THE WINTERLY DUCK MENU.

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A REAL CLASSIC OF THE BAVARIAN CUISINE

DUCK MENU

Smoked and brined duck breast with lamb's lettuce,
croutons and cranberry vinaigrette



Essence of duck with truffled butter and dumpling



Haunch and breast of farmers duck with rosemary sauce,
blue cabbage and potato dumplings



„Kaiserschmarrn“ with apple compote, cranberries and vanilla ice-cream

EUR 69.00 | without soup EUR 55.00

FOR YOUR WELCOME RECEPTION.

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FINGERFOOD - OUR LITTLE TEMPTATIONS

HEARTY

Smoked char mousse on rye bread	EUR	4.00
Smoked breast of goose on celeriac-apple salad	EUR	3.50
Marinated Camembert cheese with Pretzel croutons	EUR	2.50
Pork brawn with tatar sauce	EUR	2.50
Smoked filet of trout with creamed horseradish and mashed potato	EUR	4.50
Mini meatballs with mustard	EUR	2.50
Mountain cheese on rye bread and fig sauce	EUR	2.50
"Regensburg" sausage salad	EUR	3.00
"Tegernsee" tatar with mountain cheese	EUR	5.00
Pasta Fagioli in the espresso cup	EUR	4.00
Shooter of mini caprese salad	EUR	3.50
Crostini with Prosciutto di Modena ham and Pesto	EUR	3.50
Yellow Fin tuna and cream of veal file	EUR	8.00
Verrine of smoked "Wildbad Kreuth" trout with lime and cress	EUR	7.00
Goose liver - Rye bread praline	EUR	7.00
Involtini of ikarimi with its own caviar	EUR	10.00
Tranche of beef filet with truffled tatar sauce	EUR	11.00
andalusia tomato-bell pepper soup with crab and basil	EUR	5.50
Lobster cocktail with charantaise melon	EUR	13.00

SWEET

Bavarian Crème	EUR	3.00
"Prinzregentenschnitte" (biscuit and chocolate)	EUR	3.50
Raspberry Ganache	EUR	5.50
Pavé of mascarpone und coffee	EUR	3.50
Apple strudel	EUR	6.50
"Kaiserschmarrn"	EUR	6.00
Mini opera cake	EUR	4.50
Philadelphia cake slices	EUR	4.00
Crème brûlée with Coco and Rum	EUR	4.50

FOR YOUR WELCOME RECEPTION.

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CORRESPONDING DRINKS FOR ANY OCCASION

CHAMPAGNE AND MUCH MORE

Ruinart Brut 0.75l	EUR	136.00
Bruno Paillard Brut 0.75l	EUR	99.00
Prosecco Batiso 0.75l	EUR	44.00
Hugo or Aperol Spritz	EUR	10.00
Bellini	EUR	16.50
Little Hugo non-alcoholic	EUR	8.50
Orange juice 1l	EUR	18.00
Mineral water 0.75l	EUR	8.00



BEER - THE TYPICAL REFRESHMENT OF BAVARIA

BEER

Tegernseer Helles (pale beer) 0.5l	EUR	6.00
Tegernseer Helles (pale beer) 0.3l	EUR	4.20
Benediktiner Weißbier (wheat beer) 0.5l	EUR	6.00
Benediktiner Weißbier (wheat beer) non-alcoholic 0.5l	EUR	6.00

O'zapft is!

Freshly tapped Tegernseer Helles (pale beer) 30l barrel	EUR	320.00
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