



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.



Appetizers

Marinated slices of 40 hours braised veal shank 15,00 €
Oysters | Tomatos | Dandelion (7,9,10,12)

Wild Herbs Salad (3,7,10,12) 12,00 €
Baked goat cheese with hay milk | wild flower honey from the Bio-Beekeeper*

*Hay milk is the most pristine milk, so close to nature and traditional like no other.

Lukewarm meekly smoked char filet from the fishery Tegernsee 13,50 €
Horseradish | fine caraway kraut (4,7,12)

Bavarian Bio-Aubrac Beef Tartar* 16,00 €
plucked wild herbs salad | baked pretzel bread chip (1,3,7,10,12)

*More than 150 years old, resilient French cattle breed, arisen from a crossing of the Brown Cattle and the Maraichine Cattle. The name comes from the plateau of the Aubrac in the southeast of Auvergne.



Soups and Entremets

Essence of duck and goose from the "Lugeder Hof" <i>Root vegetables Semolina dumpling (1,3,7,9)</i>	10,50 €
Mushroom Cream Soup <i>Chicken breast dumplings tarragon(1,3,7,12)</i>	13,00 €
Spinach Dumplings <i>Brown meadow herbs butter pieces of asparagus fresh chanterelles (1,3,7)</i>	16,00 €
„Pot au feu Alpine“ <i>Fish from the tarn crabs clear stock wild thyme vegetables (2,3,4,7,9,12)</i>	16,00 €

Locally grown fish from the Herzogliche Fischerei Tegernsee

Pike dumplings and crawfish in dill cream <i>Vegetables (1,2,3,4,7,9,12)</i>	25,50 €
Char Filet <i>Braised Cucumber sorrel foam small roasted potatoes (1,4,7,12)</i>	24,00 €

Meat and poultry

Roasted rack of lamb tranche sautéed with wild mountain oregano <i>Beans Onion -Jus mountain potato gratin (1,7,9,12,13)</i>	28,00 €
Wiener Schnitzel (escallop) of the locally grown veal <i>Cold stirred wild cranberries Potato cucumber salad (1,3,7,10,12)</i>	25,00 €

For 2 persons (preparation time ca. 40min.):

Irschenberger Bio-Aubracc chop cooked in mountain gras and wild herbs 125,00 €

Hand cut fries | Alpine Bernaise (3,7,12)

(additional charge of €25 per person for half board packages)

Venison from the Salzkammergut

Saddle and ragout of the roebuck

28,50 €

Hand grated spaetzle | roasted chanterelles | alp cream | wild berries
(1,3,7,9,12)

Medaillon from red deer in cream sauce from wild cranberries

29,00 €

Slyrs-Whiskey | Hand grated spaetzle | roasted chanterelles (1,3,7,9,12)

Dessert

Chilled Blueberry fruit soup with iced almond milk 14,00 €
(3,7,8,12)

Apricots braised in rosemary 16,00 €
Iced goat's sour cream | Honeycomb | thyme blossom* (3,7,12)

*Beekeeper Stefan Bartel, Gmund, for over 30 years Stefan produces the finest organic honey in the valley. He oversees 70 hives and keeps an strict eye on the regulations of the BIOLAND association

White chocolate panna cotta 13,00 €
Currant | herbal graniteé (7,12)

Cheese

Alp cheese with different degrees of maturity, from the Tölzer Kasladen 16,50 €