



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

Tegernsee Graved Salmon Trout * | junipers - orange" | beetroot |
wildflower honey mustard | char caviar (3,4,7,10,12) 16, 50 €

* Sourced from the Deggendorf Tegernsee. Graved salmon literally means "buried salmon" and is marinated with a salt-sugar mixture, dill and other spices and herbs.

Cured ox tongue * and root vegetables in baked potato jelly |
wild herbs sauce | organic cress (3,7,9,10,12) 14, 50 €

* The ox tongue is sourced from the butcher Holnburger and comes from regional calves.

Young organic spinach leaves with truffled honey* marinade |
glazed veal liver | south Tyrolean apple wedge (1,7,9,10,12) 16, 50 €

* Our organic honey is sourced from Bad Tölz. Mister Graf, the beekeeper, fulfills his role with deep passion and has his bees only surrounded by organically kept fields and surroundings. He believes in organic beekeeping and does not use any chemicals or medication to keep his bees fit and healthy.

Wild herbs salad with avocado and wildflower honey*  12, 00 €
from organic beekeeping (3,7,10,12)

* The nectar of wildflower honey has to be collected by bees exclusively from wild plants. Our wildflower honey comes from organic master beekeeper Markus Graf from Bad Tölz.

Loin carpaccio from the Werdenfelser calf * | green herbs sauce |
wild salad tips | truffles (3, 7, 10) 18, 00 €

* The Werdenfelser calf is a real Bavarian. Its origin lies in the Lowlands of the Murnauer Moor.

Thin sliced Cannederlie from organic spelled * | radish vinaigrette |
smoked trout | goat cheese (1,3,7,10,12) 15, 00 €

* *Ur-spelled is a common brand for spelled from a given crop.*

It guarantees the exclusive use of old spelled varieties that have not been crossed with modern wheat.

* *We source our trout from the Tegernsee.*

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

Bouillon from Chiemgau chicken * | own dumplings | dried porcini mushroom | vegetables (3,7,9,12) 11, 00 €

** Les Bleues Chicken have their names from the bluish color of their legs and claws.*

On the local Locking farm, the chicken grows particularly slow and with healthy organic food.

Creamy potato soup | bavarian saltwater prawns * | parsley oil (7,12) 14, 50 €

**Crusta Nova breeds Bavarian saltwater shrimps in a sustainable aquaculture near Munich.*

Entremets

Dumplings of bakery rolls and mountain cheese * from the organic cheese dairy | fried herb patties | brown butter (1,3,7) 16, 00 €

**The used mountain cheese of the organic cheese dairy Tegernsee has matured for 12 months and received at the World Cheese Award in London the gold medal.*

Potato- butternut squash * | organic egg | truffles | smoked bacon (3, 7, 12) 18, 00 €

** The butternut squash is one of the most popular and tasty pumpkins and is characterized by its yellow peel color and its pear shape. The pumpkin meat is dark orange.*

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Carefully prepared without fish and meat

Mixed vegetable plate | wild herbs salad | jacket potatoes (7,9)  15,00 €
**The salads come partly from surrounding meadows or even from our own herb garden, but they are always supplemented with the wild herb salad from the Keltenhof.*

Potato and field salad | brussels sprouts sauté | roasted tomatoes (none)  14,00 €
**The potatoes are supplied by our potato farmer Josef Burkhart in Sauerlach, the lamb's lettuce comes from the Munich area and is sourced via the wholesale market. Asparagus comes from the farmer Rehm from Linden.*

Pumpkin dumplings | king oyster mushroom* | spinach (1,3,7,12)  16,00 €
** king oyster mushroom are considered very popular and handpicked by us.*

Fish from regional lakes and rivers

Bavarian saltwater prawns* | steamed root vegetables with anise | champagne foam | potato croûtons (1,2,7,10) 36,50 €
** 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.*

Pikeperch with horseradish crackling | organic beluga lentils* from the Waginger Lake with wild herb espuma (1,3,4,7,9,12) 27,00 €
** The Beluga lentil, or black lentil, is a very fine and aromatic lentil specialty. She actually gets her name from the "Beluga caviar", because she looks similar, is small, black and shiny. Another similarity is that they are obtained "noble" in taste.*

Filet of brown trout or char from the Epfenhausen fishery "Birnbäum"* 32,00 €
 (subject to availability) | wild herbs and pepper butter | jacket potatoes | spinach (1,7,9,12)
** 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.*

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 Vegetarian  Vegan

Meat and poultry

“Böfflamotte” (7,9,12) 29,00 €
** 60 hours cooked shoulder of Oberländer beef with broad beans and yellow turnips in fir honey glaze and potato almbutter puree.*

Wiener Schnitzel of the locally grown veal* | cold stirred wild cranberries | 25,00 €
 Potato cucumber salad (1,3,7,10,12)
** Our veal, locally sourced from the Tegernsee butchery “Holnburger”. The thin escalopes get baked in a panade of bread in a fine butter lard.*

For 2 persons:

Entrecôte double from the Tegernseer Wagyu | green beans | p.P. 49,00 €
 bacon | alpine Bèrnaise | potatoegratin (3,7,9,12)
** For several years, the meat of the Japanese Wagyu cattle has become increasingly popular. It is a culinary delicacy, above all because of its high degree of fat marbling, which makes the meat particularly taste-intensive - at the same time it is very healthy. The cattle, which were originally bred for the Japanese emperor, have now been domiciled in the Tegernsee valley for several years.*

Venison from the local “Salzkammergut”

Saddle of Venison | Slyrs-Whiskey chestnuts | brussels sprouts | 35,00 €
 potatoecream (7,8,12)
** The “Slyrs” whiskey counts already as a real classic. Brewed with a fine choice of ingredients, such as Bavarian barley, which gets dried over a smoke of local beech; water of the “Bannwald” water source from the “Schliersee” alps, guarantee a the high quality of this whiskey. Maturated in barrels of American oak, it unfolds its spicy, but very harmonic smoke flavors.*

Loin of Red Deer | juniper berry sauce | cranberry crème fraîche | 34,00 €
 hand-chopped swabian noodles (1,3,7,9,12)
** The first venison this year is served with homemade swabian noodles, which is quite traditional from a platter be scraped by hand directly into the water.*

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Dessert

- “Egerner Bucht alpine chocolate“ (3,7,8,12)  16,00 €
** Ice cream made of chocolate and Alpine milk with spruce needle aroma, mousse and juicy cake.*
- Warm hazelnut butter pancake | cinnamon cherries | iced hay butter milk (1,3,7,8,12)  15,00 €
** Hay milk is the most original milk available. So close to nature, like no other and produced under strictly controlled production. Our hay milk comes from the natural dairy Tegernsee.*
- Gugelhupf parfait of tree nuts * and honey * | pickled Slys- Whiskey fruits | almond –honeycomb (1,3,7,8,12)  16,00 €
** The tree nut or walnut, is originally from Persia and was cultivated there more than 9,000 years ago.
 * Our wildflower honey comes from certified organic farming Beekeeping Graf, Bad Tölz*
- Fresh Berries from the region (none)  15,00 €

Cheese

- Alp cheese* with different degrees of maturity, from the Tölzer Kasladen (7,12)  16,50 €
** Small selection of the valleys and alp regions well known cheeses.*

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