



FÄHRHÜTTE 14

Dear guest,

Welcome to Fährhütte14!
Enjoy our spectacular atmosphere at the hotspot of Tegernsee. Take a seat, relax and enjoy our fresh cuisine...
Your Fährhütten – Team.

Starters

Beef Tartar Pumpkin // cresse // roasted bread _(1,3,4,7,10)	18
Farmer bread salad Poached chicken egg // mountain herbs // radish _(1,3,7,8,10,12)	14
Chiemsee whitefish „matie style“ Cottage cheese // pickled onions // green apple _(1,4,7,9,10,12)	16
Oyster 4,50 /peace Chester bread // lemon // orange vinaigrette _(1,7,9,14)	
Spring salad Herb vinaigrette // black radish // falafel _(1,6,8,10,11,12,13) with smoked chicken	11,5 16

Soups

FH14 Bouillabaisse Baguette // Sauce Rouille _(1,2,3,4,9,10,12,14)	16/23
Cappuccino of articoke haselnut // topinambur bonbon // lovage _(1,3,7,8,9,12)	10
Beetroot consommé Cumin // ox tail ravioli // beet _(1,3,6,9,12)	11

Pasta

Pappardelle beef & veal - sugo // Taggiasca olives // mushrooms _(1,3,8,9,12)	15/19
Ricotta truffle ravioli Truffle creme // sliced truffle _(1,3,7,9,12)	18/24
Potato-mushroom tortelloni bacon foam // Belper Knolle // spring onion _(1,3,6,7,8,9,12)	16/20

Main course

Veggie:

Polenta cake Mini corn // ratatouille // salsa verde _(3,5,6,7,9,11,12)	18
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Main course

Fish:

Grilled skrei Roasted cauliflower // almonds // young spinach _(1,4,7,8,9,12)	25
Fried pulpo Chick peas // grilled lettuce hearts // mussels _(1,4,5,6,7,11,12,13,14)	27
Slices of trout Lemon foam // black risotto // leek saute _(1,4,7,9,12,14)	26

Meat:

Wiener Schnitzel Potato bacon salad // cranberries _{1,3,4,7,12)}	24
Lacquered chicken breast pea // home smoked bacon // mixed beans _(1,6,7,8,9,10,12)	26
Veal T-Bone cook in hay for 2 people mustard-bearnaise // young carrots // veal sweet bread _(1,3,6,7,9,10,12)	70
Stewed pork belly Fruity apple sauce // hisbi cabbage // roasted onion creme _(6,7,9,10,12)	24,5

Steaks:

Ribeye // Nebraska app. 250 g	32 €
Simmentaler tenderloin // app. 220 g	31 €
Châteaubriand from Simmentaler beef app. 450g For 2 person	65 €

Sauces:

Spicy grill sauce foyot _(3,8,12) // bearnaise _(3,8,12) //pepper sauce Café de Paris butter _(7,10,12)	each 4 €
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Sides:

Hand cut french fries Fried potatoes // bacon // onions Butter potatoes Sauted spinach Mixed vegetables Small house salad _(3,7,9,10,12,13)	each 4 €
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Sweets

Quark parfait elder // cruncy honey /melissa _(1,3,7,8,12)	8
Spanish almon cake Orange // earl grey tea // dark chocolate _(1,3,7,8,12)	9
Home made ice creme & sorbet	per scoop 3

// NEW // CHEF CHOICE MENU // NEW //

Our kitchen will surprise our with an individual menu.
Bookable from 2 to 8 people and only per table!

3 courses 48 // 4 courses 58

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Lebensmittel-Kennzeichnung

1 Glutenhaltiges Getreide; 2 Krebstiere; 3 Eier; 4 Fisch; 5 Erdnüsse; 6 Sojabohnen; 7 Milch (einschl. Laktose); 8 Schalenfrüchte; 9 Sellerie; 10 Senf; 11 Sesamsamen; 12 Schwefeldioxid und Sulphite; 13 Lupinen; 14 Weichtiere