



Menu inspirations



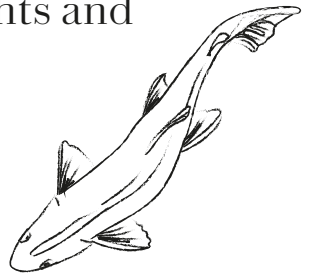
FÄHRHÜTTE 14



Dear guests,

we are delighted that you plan to celebrate with us at our beloved restaurant Fährhüttel4. Our kitchen Team is proud to offer you our special menu suggestions. On the following pages you will find all our culinary delights and important informations.

We look forward to your visit,
Your Fährhütten team





THE PERFECT START

Fingerfood & Canapés

From the pasture



Veal tartare
wood oven bread | pickled pearl onion
EUR 7,00

Smoked duck breast
mustard cream | hazelnut brittle
EUR 5,50

Pink cooked veal saddle
mediterranean tuna cream
EUR 6,50

Thinly sliced Serrano ham
tomato and olive salsa
EUR 6,00

Out of water



Label Rouge Salmon
avocado | ceviche sud
EUR 6,50

Beetroot tartare
plucked smoked fish | horseradish
EUR 6,50

Spicy curry coconut soup
grilled prawn
EUR 7,50

From the field



Saffron arancini
gremolata cream
EUR 5,00

Tomato and bread salad
toasted farmhouse bread | cherry tomatoes | burrata
EUR 4,50

Fährhütt 'n "Batzi"
pretzel sticks | radish
EUR 5,00

Quiche
baby spinach | ricotta
EUR 5,00



BBQ Arrangements

SALAD BUFFET

Potato salad with radishes
Leaf salads
Tomato mozzarella
Bean salad

DRESSINGS

Honey mustard dressing | house dressing
olive oil | balsamico

TOPPINGS

Croutons | cucumber | cherry tomatoes
Roasted nuts and seeds

SAUCES

Herb butter | BBQ sauce
Curry-mustard dip | Aioli

BARBECUE

BBQ sausages
Roast beef cooked in one piece
Grilled corn-fed poulard
Salmon steak
Mediterranean scampi
Mediterranean grilled cheese

SIDE DISHES

Small rosemary potatoes
Grilled summer vegetables
Bread selection
Herb baguette
Corn on the cob

ADD ONS

Swordfish steak EUR 15,00 per person
Spareribs EUR 11,00 per person
Lamb chops EUR 15,00 per person
Iberico steaks EUR 14,00 per person
Stuffed giant mushrooms EUR 5,50 per person

DESSERTS

Crème brûlée
Cheese cake
Tiramisu
Panna cotta
Dark chocolate mousse

*2 dessert options included,
each additional variety EUR 5,00 per person.*

*Bookable from 25 persons
EUR 98,00 per person*

Menu suggestions spring

STARTERS

Marinated Tegernsee char
radish vinaigrette | black bread crumble | green apple
EUR 21,00

Tartare of Simmental beef
parmesan cream | shallot confit | wild herb tips
EUR 24,00

Burrata
peperonata | basil pesto | pine nuts
EUR 19,00

Crunchy leaf salad
picandou | pomegranate | caramelised hazelnuts
EUR 16,00

MAIN COURSES

Pink roasted veal saddle
herb crust | green asparagus | mashed potatoes
EUR 39,00

Grilled salmon tranche
leek sauce | cuttlefish risotto | lime foam
EUR 35,00

Roasted guinea fowl breast
ratatouille | parmesan polenta | madeira jus
EUR 34,00

Homemade pappardelle
pickled tomatoes | taggiasca olives | stracciatella
EUR 29,00

INTERMEDIATE COURSES

Wild herb foam soup
smoked trout | sour cream
EUR 16,00

Bear's garlic gnocchi
sobrasada | tropea onion
EUR 21,00

Arborio risotto
green asparagus | king oyster mushrooms
EUR 22,00

Roasted Saint scallop
lardo | pea cream
EUR 27,00

DESSERTS

Chocolate Brownie
espresso | brazil nut | passion fruit
EUR 13,00

Meringue tartlet
rhubarb | sour cream ice
EUR 14,00

White chocolate mousse
marinated raspberries | pistachio crumble
EUR 13,00

Lemon Crème brûlée
marinated wild berries | hazelnut ice cream
EUR 15,00

Menu suggestions summer



STARTERS

Marinated ox heart tomato
buffalo mozzarella | basil | roasted pine nuts
EUR 19,00

Tartare of Simmental beef
egg yolk cream | black truffle | rocket tops
EUR 27,00

Wild herb salad
colourful tomatoes | parmesan shavings | blood peach
EUR 18,00

Carpaccio of pulpo
avocado cream | lime vinaigrette | herb croutons
EUR 24,00

INTERMEDIATE COURSES

Gazpacho of tomato and peppers
melon | stracciatella | thyme oil
EUR 16,00

Cucumber-buttermilk soup
confit prawns | dill | wasabi
EUR 19,00

Chanterelle risotto
glazed sweetbreads | pecorino
EUR 28,00

Ricotta-basil ravioli
cherry tomato chutney | Monte Veronese | roasted pine nuts
EUR 21,00

MAIN COURSES

Pink roasted beef saddle
thyme braised vegetables | polenta slice | port wine jus
EUR 39,00

Grilled monkfish
saffron gnocchi | mussels | bouillabaisse brew
EUR 37,00

Herbed corn fed chicken breast
courgette gratin | potato mousseline
EUR 32,00

Stuffed garden tomato
scamorza | fregola sarda | olives
EUR 27,00

DESSERTS

Tiramisu
EUR 16,00

Mille Feuille
strawberry salad | lemon verbena | buttermilk
EUR 14,00

Lemon tart
blueberries | meringue
EUR 14,00

Semi-frozen coconut tart
caramelised pineapple | alpine yoghurt | mint
EUR 15,00

Menu suggestions autumn



STARTERS

Tartare of Simmental beef
pickled wild mushrooms | sourdough bread chip
pumpkin espuma
EUR 24,00

Onion tart
salad tips | south Tyrolean bacon
EUR 18,00

Smoked Tegernsee char
marinated celery | boskop apple | horseradish
EUR 21,00

Two kinds of pumpkin
dwarf orange | quinoa | pumpkin seed oil
EUR 19,00

INTERMEDIATE COURSES

Foam soup from Hokkaido pumpkin
pumpkin seed pesto | curry
EUR 16,00

Lobster ravioli
wild broccoli | pickled fennel
lobster bisque
EUR 23,00

Roasted halibut
Dijon mustard | quince | pointed cabbage
EUR 27,00

Beetroot risotto
belper root | radicchio
EUR 24,00

MAIN COURSES

Pink roasted beef fillet
roasted wild mushrooms | celeriac cream | Madeira jus
EUR 42,00

Pink roasted Barbarie duck breast
napkin dumplings | red cabbage | spiced jus
EUR 39,00

Grilled turbot
Spinach leaves | pumpkin gnocchi
saffron beurre blanc
EUR 41,00

Spinach dumplings
mountain cheese | nut butter | mushrooms
EUR 31,00

DESSERTS

Panna Cotta
orange | blackberry | cinnamon
EUR 14,00

Plum Crumble
white chocolate | tonka bean
EUR 16,00

Chocolate cake
sour cream ice cream | pickled cherries
EUR 16,00

Limoncello Zabaione
sandorne ice cream | baked apple ragout
EUR 15,00

Winter menu suggestions



STARTERS

- Char carpaccio
beetroot and yellow beetroot | char caviar | hazelnut
EUR 28,00

- Tatar of Simmental beef
chestnut espuma | winter truffle | shallot confit
EUR 26,00

- Spinach quiche
pickled vegetables | mountain cheese | mustard cream
EUR 28,00

- Lamb's lettuce
potato and bacon dressing | goat's cheese praline
EUR 18,00

INTERMEDIATE COURSES

- Beef consommé
root vegetables | semolina dumplings | boiled beef
EUR 18,00

- Grilled black pudding
lentils | carrot | apple
EUR 25,00

- Confit prawn
Jerusalem artichoke | parsley pesto
EUR 23,00

- Pearl barley risotto
muscat pumpkin | belper root
EUR 25,00

MAIN COURSES

- Roasted venison saddle
Brussels sprout leaves | glazed chestnuts | cranberry jus
EUR 44,00

- Canard à l'Orange
potato mousseline | red cabbage | bigarade sauce
EUR 39,00

- Fried zander
champagne cabbage | triplets | beurre blanc
EUR 38,00

- Pumpkin gnocchi
taleggio | wild broccoli | quince
EUR 29,00

DESSERTS

- Marzipan parfait
orange ragout | star anise | dark chocolate
EUR 16,00

- Ferry hut baked apple
boskop apple | almond ice cream | rum
EUR 18,00

- Dark chocolate tart
walnut ice cream | port wine pear
EUR 18,00

- Rum pot
bourbon vanilla | speculoos | meringue
EUR 15,00



THE SPECIAL EXTRA

Ice cream | cheese | midnight snack

Ice cream van nostalgia

ICE

Chocolate
Vanilla
Sour cream
Pistachio
Nougat

SORBET

Mango
Raspberry
Lemon
Champagne
Wild Berry

TOPPINGS

Three sauces
Brownie cubes
Biscuit crumble
Caramelised nuts
Fruits of the season
Whipped cream
Ice cream cones

CHEESE SELECTION

Selected cheese specialities with
fig mustard | fruit bread | grapes

Bookable from 10 persons
EUR 18,00 per person

MIDNIGHT SNACK

SNACK BOARD

Bavarian sausage specialities | Tegernsee smoked fish
regional cheese specialities
EUR 17.50 per person

or alternatively

Goulash soup EUR 14.50 per person
Currywurst EUR 11.00 per person
Chilli con carne EUR 12.00 per person

Served with a choice of 3 types of bread.

«Favourite snack»

*Bookable from 25 persons; EUR 150.00 | 3 flavours of ice
cream or sorbet included, each additional flavour EUR 50.00*



EXTRACT FROM OUR MENU

Getränke

SOFTS

Fritz Cola | Orange | Lemon 0,2l EUR 4,50
 Mischmasch | Rhubarb 0,2l EUR 4,20
 Various juice spritzers 0,2l EUR 5,00
 Red Bull 0,25 l EUR 5,50

WATER

San Pellegrino 0.75l EUR 9,00
 Aqua Panna 0.75l EUR 9,00
 Water carafes with mint and/or lemon EUR 5,00

BEER

Tegernseer Helles 0.3 l EUR 4,00
 Tegernseer Helles 0,5l EUR 6,00
 Benediktiner wheat beer 0,5l EUR 6,00
 Benediktiner non-alcoholic 0,5l EUR 6,00
 König Pilsener 0.33l EUR 4,00
 König Pilsener non-alcoholic 0,33l EUR 4,00

Or rather our party keg EUR 290,00

HOT DRINKS

Espresso EUR 3,50
 Espresso double EUR 5,50
 Cappuccino EUR 5,00
 Cafe Crema EUR 4,50
 Pot of tea EUR 6,50

SPARKLING WINE

Prosecco Batiso EUR 44,00
 2021 Meisterstück Riesling sparkling wine Brut,
 Winery Schloss Ortenberg, Baden EUR 52,00
 Veuve Cliquot Brut EUR 119,00
 Laurent-Perrier Cuvée Rosé EUR 145,00
 Ruinart Brut EUR 145,00 | Ruinart Rose EUR 160,00
 Roederer Collection 243 EUR 139,00 | Roederer Rose EUR 160,00

SPRITZ

EACH EUR 10,50
 Aperol Spritz | Hugo | Lillet Wildberry | Lillet Vive
 Campari Spritz | Pimms Cup

LONGDRINKS

EACH EUR 13,50
 Beefeater Gin | Jack Daniel 's | Absolut Vodka | Havana 3

+ Filler

Tonic Water | Ginger Ale | Spicy Ginger | Bitter Lemon
 Thomas Henry Wildberry

GIN SELECTION

Gin Sul EUR 15,50 | Hendricks EUR 15,50
 Überfahrer EUR 15,00 | Monkey 47 EUR 15,50

«Moments of pleasure»



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