

DAS TEGERNSEE

Restaurant Senger

Starters

Oysters

[Mignonette-sauce	3 pieces	€ 17.00
Soy-scallion sauce Lemon]	6 pieces	€ 29.00

Smoked brook trout

[Trout caviar Herb salad Young leek	€ 24.00
Parsley cream Horseradish broth]	

Tartar

[Toasted rye bread | Pickled vegetables |
Fermented wild mushroom cream]

Avocado tartar	€ 19.00
Smoked tartar	€ 24.00
Beef tartar	€ 26.00

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Salads

Caesar salad € 18.00
[Cherry tomatoes | Parmesan | Croutons]

Baby leaf salad € 18.00
[Tomato salsa | Pomegranate | Pine nuts | Sprouts]

Toppings

Smoked tofu	€ 6.00
Corn-fed chicken strips	€ 8.00
Beef strips	€ 12.00
Shrimps	€ 12.00

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Soups

Cream of grilled cauliflower soup € 14.00

[Grilled cauliflower | Piedmont hazelnuts |
Parsley cream]

Veal consommé € 16.00

[Consommé | Praline | Mushrooms]

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In the middle

Gyoza € 20.00

[Pulled veal from the veal cheek |
Black radish | Shallot cream]

Pumpkin risotto € 22.00

[Goat cheese | Pumpkin seed oil | Pumpkin seeds]

Homemade taglioni € 28.00

[Truffle sauce | Black truffle | Parmesan cheese |
Chives | Truffle oil]

– Also available as a main course – € 34.00

Mountain cheese ravioli € 24.00

[Spinach]

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Add a touch of uniqueness to your dish and complement it
with our toppings.

From the land

Wiener Schnitzel € 34.00

[Fried potatoes with bacon | Cranberries | Lemon]

24-hour braised veal shoulder € 28.00

[Pepper cream sauce]

Grilled flank steak € 32.00

[BBQ glaze | Smoked almond]

Dry-aged beef tenderloin

[Shallot and red wine sauce]

Lady's Cut	180g	€ 38.00
Gentleman's Cut	300g	€ 45.00

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From the water

Sea bass € 36.00

[Beurre blanc | Three kinds of caviar | Wild herbs]

Zander € 32.00

[Black walnut]

Side dishes per serving € 5,00

Fried potatoes

Ice barley

Potato and celery purée

Coleslaw

Fried mushrooms

Grilled vegetables

Savoy cabbage

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Dips and sauces per serving €3.00

Seven-herb butter

Herb aioli

Chimichurri

Pepper cream sauce

Shallot red wine sauce

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After

Cheesecake-Crème € 16.00
[Hibiscus]

Vegan panna cotta € 16.00
[Peach | Basil Lemon]

Yoghurt and curd cheese mousse € 16.00
[Almond Sablé | Passion fruit | Sesame ice cream]

Tiramisu with Bavarian cream € 16,00
[Amarena cherry | Chocolate sauce]

Cheese selection from „Tölzer Kasladen“ € 22,00
[Vinegar jelly | Fruit bread]