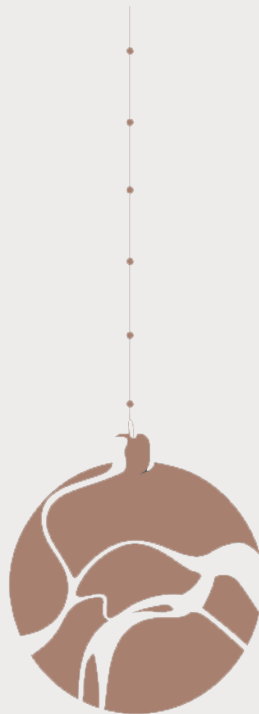


DAS TEGERNSEE |

Culinary Holiday Season 2026

HIGH ABOVE LAKE TEGERNSEE



*There is no sincerer love
than the love of food.*

George Bernhard Shaw

Subject to change

Advent & Holidays
November 28th – December 31st, 2026
2:00 p.m. – 8:00 p.m.

DAS TEGERNSEE | Winter Booth

Savory

Potato Waffle

[Apple-Horseradish Salad | Smoked Salmon]

Wild Mushroom Cappuccino

Sweet

Nougat Dumplings

[Breadcrumbs | Powdered Sugar]

Cake of the Day

and other Christmas Market Classics

Drinks

Mulled Wine

Non-Alcoholic Punsch

Coffee

Tea

Christmas Eve
Thursday, December 24th, 2026
DAS SENGER | Restaurant

3-Course Christmas Menu

Winter Lamb's Lettuce
[Potato | Bacon | Granola]

Christmas Goose Breast and Leg
[Chestnuts | Dumplings | Red Cabbage]

Winter Flavors
[Gingerbread | Spiced Orange | Nougat]

Vegetarian Christmas Menu

Winter Lamb's Lettuce
[Potato | Beet | Radish]

Roasted Pumpkin
[Red Cabbage | Morel | Patisson]

Winter Flavors
[Gingerbread | Spiced Orange | Nougat]

Accompanying beverages included
Vegan option available upon request

Reserved exclusively for our holiday packages.
Please make a reservation in advance at reservierung@dastegernsee.de.

Christmas Day
&
Boxing Day

Friday, December 25th
&
Saturday, December 26th, 2026

DAS SENGER | Restaurant

Holiday Brunch

€ 55 per person
(includes a welcome drink)

Sunday, December 27th, 2026

DAS SENGER | Restaurant

Easy Sunday Brunch

€ 35 per person
(Drinks not included)

Our reservations team will be happy to take your table reservation
at reservierung@dastegernsee.de.

Christmas Day
Friday, December 25th, 2026

DAS SENGER | Restaurant

5-Course Holiday Menu

Tegernsee Char

[Cucumber | Horseradish | Dill | Caviar]

Foie Gras

[Apple | Brioche | Port Wine]

Breton Scallops

[Cauliflower | Hazelnut | Winter Truffle]

Venison from the Bavarian Forest

[Leek | Chervil Root | Syrah]

Winter Apple

[Semi-Frozen]

Drinks are not included.

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Christmas Day
Friday, December 25th, 2026

DAS SENGER | Restaurant

Vegetarian 5-Course Holiday Menu

Sand Carrot Tartare
[Falafel | Quail Egg]

Potato Soufflé
[Jerusalem Artichoke | Pumpkin Seed Oil]

Two Kinds of Parsnip
[Pear | Belper Knolle]

Truffle Pasta
[Wild Mushrooms | Thyme]

Winter Apple
[Semi-Frozen]

Drinks are not included.
Vegan option available upon request

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Boxing Day
Saturday, December 16th, 2026

DAS SENGER | Restaurant

Festive Holiday Buffet
- Selection -

Marinated Arctic Char

[Kohlrabi | Green Apple]

Duck Liver Terrine

[Apricot | Brioche]

Roasted Beets

[Fresh Goat Cheese | Walnut]

Pasture-Raised Beef Consommé

[Oxtail Ravioli | Root Vegetables]

Pan-Fried Cod

[Champagne Sauce | Leaf Spinach]

Braised Lamb

[Juniper Jus]

Braised Pointed Cabbage

[Black Garlic | Hazelnut]

Mille Feuille

[Vanilla | Pear]

Gingerbread

[Almond | Spiced Sauce]

Blood Orange

[Spiced Yogurt | Pistachio]

Drinks are not included.

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New Year's Eve
Thursday, December 31st, 2026

DAS SENGER | Restaurant | Barocksaal | Salon Senger

4-Course Gala Dinner
„Four Seasons“

incl. a champagne reception, beverages, live music, a midnight snack,
a glass of champagne at midnight, and a spectacular fireworks display

Spring

Tegernsee Char

[Cucumber | Elderberry]

Summer

Milk-Fed Lamb

[Spring Onions | Morels | Hay-Fed Milk]

Autumn

Venison from Local Forests

[Celery | Cranberry | XO Sauce]

Winter

A Selection of Winter Desserts

Reserved exclusively for our holiday packages.
Please make a reservation in advance at reservierung@dastegernsee.de.

New Year's Eve

Thursday, December 31st, 2026

DAS SENGER | Restaurant | Barocksaal | Salon Senger

Vegetarian 4-Course Gala Dinner
„Four Seasons“

incl. a champagne reception, beverages, live music, a midnight snack,
a glass of champagne at midnight, and a spectacular fireworks display

Spring

Young Carrot

[Cucumber | Elderberry | Sorrel]

Summer

King Oyster Mushroom

[Spring Onion | Morel | Hay Milk]

Autumn

Celery in a Salt Crust

[Lingonberries | Black Garlic | Truffle Jus]

Winter

A Selection of Winter Desserts

Vegan option available upon request

Reserved exclusively for our holiday packages.

Please make a reservation in advance at reservierung@dastegernsee.de.

New Year' Day
Friday, January 1st, 2027

DAS SENGER | Restaurant | Barocksaal | Salon Senger

Exclusive New Year's Buffet

Smoked Tegernsee Trout

[Horseradish | Apple | Chives]

House-Cured Salmon

[Lemon Cream | Herb Oil]

Shrimp

[Alpine Herbs | Bergamot]

Tafelspitz made with Bavarian Beef

[Pumpkin Seed Vinaigrette]

Local Wild Ham

[Lingonberry | Pickled Vegetables]

Bavarian Cheese Affineur

[Fig Mustard | Nuts | Fruit Bread]

Winter Leafy Salads

[Roasted Beets | Goat Cheese | Celery-Apple Salad]

Roasted Pumpkin

[Hazelnut | Herbs]

Tegernsee Potato Salad

Sourdough Breads & Pretzels

Butter, Herb Butter & Various Spreads

New Year' Day
Friday, January 1st, 2027

DAS SENGER | Restaurant | Barocksaal | Salon Senger

Exclusive New Year's Buffet

Clear Beef Consommé

[Root Vegetables | Sherry]

Carving Station
„The Best of the Mountains“

Beef Entrecôte &

Lamb Rump &

Braised Ox Cheek &

Guinea Fowl Breast &

Tegernsee Char Fillet

[Creamy Barley Risotto | Lobster Ravioli |

Wild Mushrooms | Mountain Cheese |

Béarnaise Sauce | Pepper Cream Sauce | Chimichurri]

Winter Vegetable Consommé

[Root Vegetables | Sherry]

Creamy Barley Risotto

[Wild Mushrooms | Belper Knolle]

Selection of Bavarian & International Cheeses

Delicacies from our Pastry Shop

Accompanying beverages included

Reserved exclusively for our holiday packages.
Please make a reservation in advance at reservierung@dastegernsee.de.



DAS TEGERNSEE | Team wishes you a festive Advent,
a peaceful holiday season, and many unforgettable moments!