

Althoff

# SEEHOTEL ÜBERFAHRT

Tegernsee



## Menu Inspirations

*"Our secret? A dash of warmth."*



## Dear guests,

We are thrilled that you have chosen to share your special moments with us. Our team of elite chefs has crafted recipes for culinary adventures, and our venue provides the ideal setting for captivating encounters and stimulating conversations.

Experience a culinary journey ranging from traditional Bavarian to modern Alpine cuisine, from Italian Cucina Casalinga to top-class culinary delights, all presented at the highest level in the perfect setting at Lake Tegernsee.

Your stay deserves nothing less than exceptional!

We are looking forward to your visit.

*Warm regards from your team at Althoff Seehotel Überfahrt!*



## THE PERFECT START

# Finger Food & Canapées

## SAVOURIES

- |                                                                              |                                                                                |
|------------------------------------------------------------------------------|--------------------------------------------------------------------------------|
| Smoked Char Mousse on Black Bread   EUR 4.00                                 | Mini Caprese Salad Bites   EUR 3.50                                            |
| Smoked Goose Breast on Walldorf Salad   EUR 3.50                             | Crostini with Prosciutto di Modena and Pesto   EUR 3.50                        |
| “Obazda” Cheese spread with Pretzel Croutons   EUR 2.50                      | Yellowfin Tuna on Veal Fillet Cream   EUR 8.00                                 |
| White Collared Pork with Remoulade   EUR 2.50                                | Foie Gras-brown Bread Praline   EUR 7.00                                       |
| Smoked Trout Fillet<br>with Cream Horseradish and Mashed Potatoes   EUR 4.50 | Glass Pot of Wildbad Kreuther Smoked Fish<br>with Lime and Cress   EUR 7.00    |
| Mini Meatballs with Herbal Mustard   EUR 2.50                                | Involtini of Ikarimi with own Caviar   EUR 10.00                               |
| Mountain Cheese on Black Bread with Fig Sauce   EUR 2.50                     | Beef Fillet Tranche with Truffle Remoulade   EUR 11.00                         |
| Regensburg Sausage Salad in a Jar   EUR 3.50                                 | Andalusian Tomato and Bell Pepper Soup,<br>Crayfish Tails and Basil   EUR 5.50 |
| Fagioli Pasta from the Espresso Cup   EUR 4.00                               | Lobster Cocktail with Charentais Melon   EUR 13.00                             |
| Tegernsee Tartar with Mountain Cheese   EUR 5.00                             |                                                                                |

## SWEETS

- |                                       |                                                    |
|---------------------------------------|----------------------------------------------------|
| Bavarian Cream   EUR 3.00             | Apple Strudel (served buffet style)   EUR 6.50*    |
| “Prinzregententorte”   EUR 3.50       | “Kaiserschmarrn” (served buffet style)   EUR 6.00* |
| Raspberry Ganache   EUR 5.50          | Mini Opera   EUR 4.50                              |
| Mascarpone and Coffee Pavé   EUR 3.50 | Philadelphia Cake   EUR 4.00                       |
|                                       | Rum and Coconut Crème Brûlée   EUR 4.50            |

*The prices quoted are per piece. Prices marked with \* per person.*



*"In an ideal menu, pleasure and creativity come together  
to create a harmonious symphony."*

# Spring Menu Inspiration

## APPETIZERS

Crustacean Cocktail | EUR 21.00  
Crayfish | Pineapple | Spring Leek | Honey Cocktail Dip

Caramelised Goat Cheese | EUR 18.50  
Castelfranco Salad | Marinated Fig Carvings | Nut Bread Chip

Tartare & Caviar | EUR 52.00 *without caviar 29,00 EUR*  
Simmental Sirloin | Osietra Caviar | Quail Egg | Alpine Cream

Lightly Seared Tuna | EUR 23.00  
Vitello Sauce | Baked Capers | Lime | Cresses

## ENTRÉES

Potato Soup | EUR 18.00  
Truffles | Thyme Croutons | Spring Onion

Lobster & Champagne ( $\frac{1}{4}$  lobster) | EUR 42.00  
Creamy Velouté | Bean Seeds | Coriander | Bacon

Ricotta Mushroom Ravioli | EUR 26.00  
Steamed Quail Breast | Parsley-Tarragon Glaze

Roasted Char Fillet | EUR 26.00  
Nut Butter Foam | Spinach Cream | Date Tomato

## MAIN COURSES

Sesame-coated Guinea Fowl Breast | EUR 36.00  
Mascarpone Lime Risotto | Tarragon Jus  
Salt-braised Pearl Onion

Lamb Rack | EUR 48.00  
Rosemary Garlic Brew | Stirred Mountain Cheese Polenta  
Glazed Baby Turnips

Pike-Perch | EUR 38.00  
Bacon-wrapped beans | Mashed Potatoes with Lamb's  
Lettuce | Vine tomato sugo

Veal Loin | EUR 42.00  
Gravy | Walnut Leaf Spinach  
Potato and Chervil Puree

## DESSERTS

Lemon Tart | EUR 19.00  
Flamed Meringue | White Coffee Ice Cream | Almond Waffle

Crème Brûlée | EUR 19.50  
Coconut-Rum Flavor | Orange Sorbet | Chocolate

Strawberry Cake | EUR 17.00  
Pistachio | Vanilla Ice Cream | Kumquats

Eggnog Sand Cake | EUR 18.00  
Rhubarb Compote | Woodruff Oil | Cream Ice



# Summer Menu Inspiration

## APPETIZERS

**Barbarie Duck Breast** | EUR 24.00  
Mango-Basil Ratatouille | Forest Honey | Sesame Seeds

**Mixed Tomatoes** | EUR 21.50  
Creamy Burrata | Wild Herb Pesto | Aged Balsamic Vinegar

**Garnished Prawn Carpaccio** | EUR 36.50  
Smoked Paprika | Chorizo | Lemon Oil  
Micro Leaves

**Tartare of Aschauer Graved Salmontrout** | EUR 27.00  
Butterhead Lettuce Fumet | Spiced Cream  
Char Caviar

## ENTREES

**Foamed Meadow Herb Soup** | EUR 18.50  
Scallop | Fennel Brunoise | Black Bread

**Pasta** | EUR 27.00  
Fettuccine | Summer Truffle | Truffle Nage

**Sautéed Chanterelles** | EUR 26.50  
Vegetable-chervil Velouté | Potato Dumplings | Tomato Crumble

**Paupiette** | EUR 32.50  
Sole | Salmon | Riesling Sauce | Root Vegetables

## MAIN COURSES

**Beef Fillet Steak** | EUR 51.00  
Chanterelles | Arugula | Tomato | Pecorino | Rosemary Rissole

**Poulard Breast in Rosemary Butter** | EUR 38.00  
Asparagus Risotto | Baked Leek | Poultry Sherry Glace

**Summer Roebuck** | EUR 54.50  
Pepper | Fillet of Loin | Truffle Savoy Cabbage  
Lingonberry-juniper Jus  
Potato and Parsley Root Puree

**Alpine Salmon Trout Fillet** | EUR 34.50  
Shrimps in Dill Cream | Steamed Vegetables Julienne  
Small Potatoes

## DESSERTS

**Yoghurt Parfait** | EUR 19.00  
Raspberries | Blueberries | Blackberries | Currants

**Triple Chocolate Mousse** | EUR 21.00  
Plain | Toblerone | White | Garnish

**Plombières** | EUR 18.50  
Whipped Strawberry Sorbet | Strawberries | Baked Crisps

**Sogno di Lampone** | EUR 22.50  
Raspberries | Sponge Cake | Mascarpone | Raspberry Coulis



THE MENUS - FOR EVERY SEASON

# Autumn Menu Inspiration

## APPETIZERS

**Smoked Goose Carpaccio** | EUR 19.50  
Mango | Celery | Velvet Shank Mushrooms

**Beef Tenderloin marinated for 48 hours** | EUR 28.00  
Buttermilk | Beetroot | Pickled Cucumber

**Tonnato Vitello** | EUR 21.50  
Tuna | Veal cream | Lime | Capers

**Mushroom Bread Salad** | EUR 26.00  
Scallop | Pancetta | Tomato Thyme Vinaigrette

## ENTRÉES

**Celery Velouté** | EUR 19.00  
Parsley Oil | Brioche | Truffle

**Gnocchi** | EUR 23.50  
Potato-pumpkin Dumplings | Wild Boar Bolognese  
Parmesan Foam

**Goose Liver** | EUR 34.00  
Mousseline | Apple | Beans

**Turbot Slice** | EUR 36.00  
Anise | Black Salsify | Vermouth Foam

## MAIN COURSES

**Pheasant Breast** | EUR 49.00  
Champagne-infused Sauerkraut | Truffle Glace  
Buttered Grapes | Purée

**Duo of Veal** | EUR 52.00  
Filet | Sweetbreads | Artichoke | Pumpkin Puree | Port Wine

**Deer** | EUR 49.50  
Venison Loin | Mushroom Crust | Parsley Root  
Cherry in Merlot Gravy

**Monkfish & Bacon** | EUR 24.50  
Medallion wrapped in South Tyrolean Ham  
Chestnut-pear Risotto | Cognac-crustacean Bisque

## DESSERTS

**Crème Brûlée** | EUR 19.00  
Lemon Cream Ice Cream | Blueberries

**Plum Strudel** | EUR 21.50  
Brick Pastry | Salted Caramel | Iced White Chocolate

**“Mohr im Hemd”** | EUR 18.00  
Warm Chocolate Cake | Chocolate Sauce | Vanilla Whip

**Tarte Tatin** | EUR 22.50  
Braeburn Apple | Puff Pastry | Sour Cream Ice Cream



# Winter Menu Inspiration

## APPETIZERS

**Mildly Smoked Salmon Back Fillet**  
EUR 54.00 *without caviar EUR 29.00*  
Horseradish Cream | Beetroot Jelly | Cress | Imperial Caviar

**Tegernseer Tartar** | EUR 28.00  
Willow Calf | Mountain Cheese | Wildflowers | Truffles

**Martini Glass** | EUR 38.00  
Lobster | Pineapple | Paolo Berta Cream | Orchid Salad

**Venison Terrine** | EUR 26.00  
Lamb's lettuce | Lingonberry Cream | Apple-Nut Vinaigrette

## ENTRÉES

**Wild Poultry Essence** | EUR 21.00  
Poulard Quenelles | Vegetable Pearls | Rosemary Oil

**Oxtail Ravioli** | EUR 25.50  
Sage-walnut Butter | Sun-dried Tomatoes | Shaved Gruyère

**À la Nage** | EUR 39.00  
Crayfish | Pike-perch | Julienned Root Vegetables  
Dill and Saffron Broth

**Egg in a Jar** | EUR 29.50  
Confit Organic Egg Yolk | Mashed Potatoes | Spinach Cream  
Black Truffle

## MAIN COURSES

**Bavarian Ox** | EUR 39.00  
48-hour Braised Shoulder | Braised Gravy  
with Star Anise | Potato-celery Cream | Brussels Sprouts

**Tournedo "Rossini"** | EUR 54.00  
Marsala Truffle Sauce | Foie Gras | Vegetable Garnish  
Mashed Potato

**Duck Breast in Wintery Aromas** | EUR 39.00  
Honey Mustard Seed Jus | Parsnip | Caramelized Carrots

**Epfenhausen Lake Trout** | EUR 44.00  
Anise Root Vegetables | Caramel Peas  
Foamed Champagne Nage

## DESSERTS

**Speculoo Panna Cotta** | EUR 22.50  
Blueberry Broth | Flower Meringue | Roasted Whiskey Almonds

**"Topfenknödel" Curd Dumplings** | EUR 19.00  
Apricot Compote | Butter-vanilla Crumbs  
Mulled Wine Reduction

**Frozen Soufflé** | EUR 21.00  
Mandarin Orange Parfait | Cocoa | Fruit Coulis

**Poached Pear** | EUR 22.00  
Chilled Goat Sour Cream | Cinnamon Crumble  
Red Wine Reduction



*"The taste of summer."*

# BBQ Packages

## BBQ PREMIUM

### TABLE CULTURE

Selection of Bread and Rolls

### APPETIZERS

Tomato Bread Salad  
Pasta Salad with Cucumber and Egg  
Pickled Vegetables in Olive Oil and Balsamic Vinegar  
Selection of Leaf Salads with Varied Dressings  
Vitello Tonnato

### BBQ

Beef Sirloin Steaks  
Marinated Pork Neck Steaks  
Shrimp Skewers in Garlic Oil  
Grill Sausages

### SIDE DISHES AND DIPS

Small Potatoes in Rosemary Butter  
Stir-fried Summer Vegetables

Herb Butter | Curry Dip | BBQ Sauce

### DESSERTS

Chocolate Mousse  
Bavarian Cream  
Fresh Strawberries with Vanilla Cream

EUR 86,00 per person

## BBQ EXTRAVAGANT

### TABLE CULTURE

Cottage Bread | Baguette | Butter | BBQ sauces

### APPETIZERS

Caprese Tomato, Mozzarella and Basil  
Pickled Vegetables in Olive Oil and Balsamic Vinegar  
Selection of Leaf Salads with Varied Dressings  
Boiled Beef from Grass-fed Ox with Radish Vinaigrette  
Shrimp marinated with Basil and Vine-ripened Tomato  
Selection of Smoked Fish from Wildbad Kreuth Fishery

### BBQ

Greek Grilled Cheese  
Prawns in Lemon-Thyme and Garlic Oil  
Marinated Pork Neck Steaks  
Angus Rump Steaks  
Grill Sausages from local Butchery

### SIDE DISHES AND DIPS

Small Potatoes in Rosemary Butter  
Summery Stir-fried Vegetables

Herb Butter  
Mango Basil Cream | Curry Dip | BBQ Sauce

### DESSERTS

Bavarian Cream Trilogy  
Cream Brûlée with Coconut and Rum Aroma  
Fresh Raspberries and Strawberries with Vanilla Cream  
Chocolate and Vanilla Ice Cream

EUR 98.00 per person



SUMMER SUN = AL FRESCO DINING

# BBQ Packages

## BBQ DELUXE

### TABLE CULTURE

Dark Country Bread | Focaccia | Grissini | Olives  
Balsamic Vinegar | Olive Oil

### APPETIZERS

Grilled Aubergines with Green Pepper and Arugula  
Marinated Tuna with Mediterranean Vegetables  
Antipasti  
Vitello Tonnato  
Beef Carpaccio with Fried Capers  
and Basil Vinaigrette  
Stuffed Mushrooms with Ricotta and Leek  
Tomato - Asparagus Salad with Buffalo Burrata

### BBQ

Entrecôte of Bavarian Heifer  
Marinated Neck Steaks from Country Pork  
Poulard Breast in Rosemary Garlic Marinade  
Wild-caught Giant Prawns with Herbal Texture  
Skewer of Atlantic Monkfish

### SIDE DISHES AND DIPS

Small Rosemary Potatoes | Letscho Vegetables  
Leaf Spinach with Pine Nuts | Curry Rice with Peas

Café de Paris Butter | Curry Mango Cream  
Lemon Aioli | Smoked BBQ Sauce

### DESSERTS

Chocolate Fountains  
Fresh Fruits  
Trilogy of Bavarian Cream  
Cream Brûlée with Coconut and Rum Aroma  
Fresh Raspberries and Strawberries with Vanilla Cream  
Ice Cream Selection from the Trolley

EUR 159.00 per person

*All our BBQ arrangements can be booked for 25 people or more.*



"Eating doesn't just fill you up, it makes you happy – especially in Italy!"

ITALY, WHERE LOVE IS SERVED ON THE PLATE

# Festa Italiana at our Restaurant Il Barcaiolo

## „DELIZIOSO”

### APPETIZERS

#### *Vitello Tonnato*

Thinly Sliced Veal in Tuna Sauce  
with Lime Fillets and Salt Capers

#### *Panzanella con Gamberoni*

Tomato Bread Salad with Scampi

#### *Antipasti Misti Toscani*

Pickled Vegetables and Mushrooms  
with Tuscan Country Ham and Olives

### PASTA

#### *Maltagliati con Pancetta di Maiale e rucola*

Hand-cut Noodles with Bacon and Arugula

### MAIN COURSES

#### *Bistecca di vitello con gnocchi di patate*

Veal Steak with Potato Gnocchi and Sage Butter

#### *Orata alla Romana*

Roman-style Golden Seabream  
with Mashed Potatoes and Tomatoes

### DESSERTS

#### *Variazione Dolci*

Dessert Variation il Barcaiolo

EUR 89,00 | without pasta EUR 76,00  
per person

## „DIVINO”

### APPETIZERS

#### *Carpaccio di Manzo Tradizionale*

Hand-tapped Beef Carpaccio  
with Balsamic Vinegar and Olio Verde

#### *Insalata Ligurese*

Ligurian Potato Salad  
with Rock Octopus and Calamari

#### *Antipasti Misti Toscani*

Pickled Vegetables and Mushrooms  
with Tuscan Country Ham and Olives

### PASTA

#### *Fettuccine con Tartufi e Parmigiano Reggiano*

Fettuccine Pasta with Truffles and Parmesan Reggiano

#### *Gnocchi Genovese con Prosciutto di Parma*

Potato Dumplings with Pesto and Parma Ham

### MAIN COURSES

#### *Punte di manzo in salsa di vino rosso*

Beef Tenderloin Tips in Red Wine Sauce  
with Creamy Polenta and Shallots

#### *Filetto di Lucioperca con Risotto d'orzo e Dragoncello*

Fried Pike-perch Fillet on Tarragon Pearl Barley Risotto

### DESSERTS

#### *Variazione Dolci*

Dessert Variation il Barcaiolo

EUR 124,00 | without pasta EUR 92,00 | with one pasta EUR 108,00  
per person



BAVARIA, THE LAND LIKE ITS CUISINE: FULL OF HEART AND TRADITIONS

# Bavarian Festa at our Restaurant Bayernstube

## „GUAD“

Bavarian Delicacy Board with:  
Pretzel Stand | Obazda Cheese Spread, Radishes,  
Bavarian Ham | Fireplace Sausages  
Beef Tartare and Collared Pork with Onions

Liver Dumpling Soup with Vegetables and Chives

Chest and Leg of Farm Duck with Rosemary Sauce,  
Blue Cabbage and Potato Dumplings

"Kaiserschmarrn" with Applesauce, Lingonberries,  
and Vanilla Ice Cream

EUR 86.00 per person

## „BESSA“

Tegernsee Fisherman's Platter with:  
Pretzel Stand | Smoked Fish Paste | Graved Salmon Trout  
Char and Trout Smoked | Crab Salad in Cocktail Sauce  
Dill-mustard Sauce and Horseradish Sour Cream

Tegernsee "Festtagssuppe" Beef Broth  
with Marrow Dumplings, Savory Pancake Stripes  
and Root Vegetables

Veal Shank Slices in Gravy with Small Bread Dumplings  
in Cream Mushrooms, Savory Vegetables and Coleslaw

Apricot Dumplings and Pancakes with  
Strawberry Compote and Vanilla Ice Cream

EUR 89.00 per person

## „DA WAHNSINN“

Tegernseer Veal Tartare with Truffle Cream and Plucked Salads  
Char Herring from the local Fishery made à la maison "Hausfrauen Art"

Potato Sauerkraut Soup with Blood Sausage Hash

Braised Ox Shoulder in Red Wine with Egerling Mushrooms in Herb Butter  
Mixed Bean Vegetables and Spaetzle

Bavarian Dessert Variation with:  
Bavarian Cream | "Prinzregententorte" | "Kaiserschmarrn" | Plum Compote | Quark Vanilla Cream

EUR 94.00 per person



*„There is no problem that cannot  
be solved with good Bavarian food“.* Ludwig Thoma

# Bayernstuben Fondue

## CHEESE FONDUE

TABLE CULTURE  
White Bread and Grey Bread Cubes

Pickled Vegetables

Pickles and Pearl Onions

Dried Tomatoes

Mini Meat Balls

Potato and Cucumber Salad

FONDUE  
Caquelons Filled with Tegernsee Cheese Blend  
and Spices

EUR 52.00 per person

## MEAT FONDUE

TABLE CULTURE  
Herbal Baguette

Barbecue Sauce | Remoulade Sauce  
Aioli Dip | Horseradish Dip | Cocktail Sauce  
Herb Butter

Each with 3 Different Leaf Salads and Dressed Salads  
Dressing | Mixed Pickles | Antipasti

FONDUE  
in a Strong Broth with Root Vegetables

Back or Fillet of Veal, Beef and Pork  
Breast of Turkey or Chicken  
from our House Butcher

EUR 59.00 per person



*Events at our Pleasure Workshop venue are subject to availability and require a minimum spending.*

# Spring & Summer Menu Ideas

## "Live cooking"

### I

Alpine Bread | Focaccia | Spice Butter | Olive Oil

Warm Duck Breast Strip | Spice Port Wine Syrup  
Braised Chicory | Walnut Brittle

Mountain Potato-pea Puree | Organic Fried Egg  
Truffle | Foamed Truffle Milk

48-hour braised Irschenberger Organic Aubrac Beef in Burgundy Sauce  
Foie Gras | Parsnip Puree | Sautéed Chanterelle Mushrooms

"Tegernsee Ice Cup"  
Vanilla Ice Cream | Chocolate Slyrs Whisky Ice Cream  
Nut Ice Cream | Whipped Cream | Fine Nut Brittle

EUR 172.00 per person

### II

Alpine Bread | Focaccia | Spice Butter | Olive Oil

Tegernsee Graved Salmon Trout Marinated  
Spruce Honey-mustard Dip | Salad Greens & Watercress

Chanterelle Cream Soup | Almond Foam | Chervil Croutons

Pink-roasted Angus Fillet Slice | Roasted Asparagus  
Pesto Jus | Potato-tomato Dumplings

Pavé of Bavarian Cream | Pistachio Brittle  
Strawberry Smoothie | Mountain Salt Caramel Ice Cream

EUR 176.00 per person

### III

Alpine Bread | Focaccia | Spice Butter | Olive Oil

Carpaccio from the Bavarian Prawn  
Spicy Country Salami Cream | Roasted Pepper Coulis | Marinated Fine Endive

Pan-seared Fillet of Char  
Velouté of preserved Lemons | Root Vegetable Strips

Veal Fillet in Parsley Crust  
Chanterelles and Asparagus in Broth | Alm Butter Mashed Potatoes

White Organic Chocolate Panna Cotta  
Braised Mountain Peach with Wild Thyme | Wildflower Honey Almond Pastry

EUR 182.00 per person



# Autumn & Winter Menu Ideas "Live cooking"

## I

Alpine Bread | Focaccia | Spice Butter | Olive Oil  
  
Cured Tegernseer graved Salmon Trout  
Spruce Honey Mustard Dip | Greens & Cress Salad  
  
Porcini Cream Soup | Truffle Thyme Foam  
Whole Grain Croutons  
  
Acquerello Risotto | Mascarpone | Truffle Gravy  
Veal Fillet Medallion  
  
Warm Chocolate-Nut-Cake  
Mandarin-vanilla Compote  
Sour Cream | Roasted Pistachios  
  
EUR 178.00 per person

## II

Alpine Bread | Focaccia | Spice Butter | Olive Oil  
  
Carpaccio of Bavarian Prawn | Black Bread Cream  
Red Onion Apple Cucumber Vinaigrette | Spice Crumble  
  
Organic Chicken Egg | Truffle Mayonnaise | Potato Cream  
Truffle | Nasturtium Cress  
  
Venison Loin from the Salzkammergut | Mustard Seed Jus  
Mashed Potatoes | Braised Turnips  
  
„Crème Brûlée“  
Orange-cinnamon Infusion | White Fig Ice Cream  
Forest Berries | Organic Honey Crisp  
  
EUR 198.00 per person

## III

Alpine Bread | Focaccia | Spice Butter | Olive Oil  
  
"The Bavarian Prawn" | Ceviche | Bündner Meat | Smoked Paprika Cream | Spicy Mountain Salami  
  
"Ravioli" | Fondue | Alba Truffle | Peas  
  
"Atlantic fish" | Turbot | Potato | Roasted Butter Nage | Caviar  
  
"Bad Wiessee Beef" | Wagyu Cut | Beans in "Pretzhof" Bacon | Truffle Glace | Truffle Fries  
  
"Flambé" | Apricot | Sour Cream Ice Cream | Chocolate Nut Pudding  
  
EUR 212.00 per person

Althoff

# SEEHOTEL ÜBERFAHRT

Tegernsee



THE LEADING HOTELS  
OF THE WORLD®



VIRTUOSO

PREFERRED HOTEL

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