

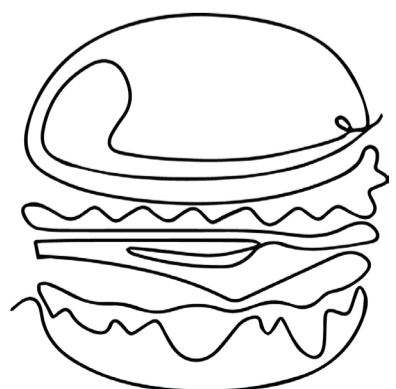
EN



**BRÄUKELLER**

**GRILL & VEGGIE**

HOMEMADE BEER / STEAKS / GARDEN PRODUCTS





# BEVERAGES

## BOTTLED BEERS

		€
0,5l	Gösser Stiftsbräu dark	5,9
0,33 l	Zipfer Märzen	4,5
0,5 l	Weihenstephaner Weizenbier – wheat beer	5,9
0,5 l	Weihenstephaner Weizenbier – wheat beer dark	5,9

## ALCOHOL-FREE AND GLUTEN-FREE BEER

0,33l	Zipfer non alcoholic	4,5
0,5l	Weihenstephaner Weizenbier non alcoholic	5,9
0,33l	Stiegl Paracelsus gluten-free beer	5,8

## APERITIFS

1 glas	Klosterbräu sparkling wine	7
1 glas	Klosterbräu beer Hugo	7,2
1 glas	Hugo prosecco	8,8
1 glas	Prosecco & Aperol	8,8
1 glas	Prosecco	7
1 glas	Campari & soda	8,8
1 glas	Campari & orange	12,9
0,2l btl.	Moët & Chandon Champagne	42
0,2l btl.	Schlumberger sparkling wine	14

## SPIRITS | LIQUEURS | DIGESTIFS

2 cl.	Fruit   Gentian   Fernet   Underberg   Jägermeister	6,5
2 cl.	Mountain pine   swiss stone pine   hazelnut schnaps	6,5
2 cl.	Psenner Williams pear   lodgepole pine   honey liqueur	6,5
2 cl.	Grappa Nonino	6,9
4 cl.	Remy Martin VSOP	14
4 cl.	Ramazotti   Averna   Martini   Campari	8
4 cl.	Ballantines   Stolichnaya Wodka   Bacardi Rum   Broker's Gin	9
4 cl.	Black Label whiskey	11
4 cl.	Oban single malt whiskey	18

## HOT DRINKS

Coffee	4,5
Espresso   tea   hot lemon	4,2
Cappuccino   hot chocolate   latte macchiato	4,9
Double espresso	5,8

## NON-ALCOHOLIC BEVERAGES

0,33l	Mineralwater "Römerquelle" still or sparkling	4,5
0,7l	"Alpenpark Karwendel Quellwasser" still or sparkling— Magnesium Mineralized Water	7,5
0,25l	Coca Cola, Fanta, Sprite, apple juice	4,9
0,4l	Coca Cola, Fanta, Sprite, apple juice	6,3
0,33l btl.	Coca Cola Light, Coca Cola Zero, Almdudler	4,9
0,2l	Bitter Lemon, Tonic Water, Ginger Ale	4,9
0,2l	Juzz—Verjus, elderflower, lemon balm	4,9
0,25l	Grape juice, Urbanihof	5,8
0,25l	Double Dare—refreshingly regenerative isotonic drink	5,8
0,2l	Apricot, blackcurrant, strawberry, orange	4,9
0,4l	Apricot, blackcurrant, strawberry, orange (+ mineral water)	6,3

**REQUEST FOR WINES (ALSO VEGAN), PLEASE ASK FOR OUR WINE LIST. WE LOOK FORWARD TO HELPING YOU.**

If you have questions about allergies, please contact one of our staff member!



# HOMEMADE BEER

LIFE IS BREWTFUL

The Klosterbräu was already during the time of the Augustinian monastery (built in 1516 by Emperor Maximilian I) high regard far beyond the boundaries of the state popular and appreciated for its “barley juice = Gerstensaft”. The brewery was shut down between the two World Wars and has now been reactivated more than 80 years later.

**HOPFEN UND MALZ – GOTT ERHALT’S!  
[MAY GOD LOOK AFTER HOPS AND MALTS]**

In memory and appreciation of our ancestors  
we named our beers:

“Bubi’s Märzen” (named after Alois „Bubi“ Seyrling III.) and  
“Sigi’s Weizen” (named after Sigmund Seyrling III.)

We brew in accordance with the purity law

### Bubi’s Märzen

amber-coloured,  
full-bodied, subtly hoppy,  
original wort 12,5 %;  
Alc. 5,2 % vol.

### The noble beer

Brewed here, with  
sparkling Karwendel  
spring water, hops,  
barley malt & much  
love and patience.

### AI Pils

golden, slender,  
triple noble hopped,  
original wort 10,3 %;  
Alc. 4,4 % vol.

### Sigi’s Weizen

pronounced notes of  
banana and cloves,  
original wort 11,5 %;  
Alc. 4,8 % vol.

### Seasonal beers

“Limited Editions”

		€
0,125l	“Prinzessinnen Schluck” (sample)	2,4
0,3l	“A Schnelles”   as shandy	4,4   4,6
0,5l	“A Halbe”   as shandy	5,5   5,7
1,0l	“A Maß”	10,5
1,4l	“An Pitcher” – served in a large jug	16
2,0l	“A Lisl” – double litre tankard	19,5

### PERFEKT WITH BEER

Crispy gourmet fries “Klosterbräu” 8

## BIER FLATRATE – ALL YOU CAN DRINK

Groups of 4 or more people are welcome to take advantage of our beer flat-rate in our Fermentation cellar (lower area of the restaurant). Use our beer fountain to your heart’s content! **Per person, per hour €13.** (by appointment)


**TIPP:** Try it - taste it. Master brewer Florian demonstrates his skills and invites you to a tasting (registration for the brewery tour: +43 5212 2621 0). Courses are offered too.



# STARTERS

<b>CLASSIC (TRADITIONAL) BEEF TARTAR</b>	€
local alpine beef   butter   toast	
as appetizer	23
as main course	39
<b>CARPACCIO OF HERB-CURED, REGIONALLY-SOURCED FILLET OF BEEF</b>	
truffle creme   crunchy capers   wild herbs   parmesan cheese	19,5
<b>WARM SMOKED TROUT FILLET</b>	
cucumber   sour cream   trout caviar	19,5
<b>BRÄUKELLER HORS D'OEUVRES VARIATION <span>TIP</span></b>	
classic beef tartar   burrata   hummus   trout fillet	
for two persons	44
 <b>BRUSCHETTA "BRÄUKELLER STYLE"</b>	
tomatoes   basil   garlic	12
 <b>FALAFEL-BALLS</b>	
home-made kimchi (spicy fermented chinese cabbage)	
yoghurt spice dip	12

# LIQUID FOOD

<b>SPICY MISO VEGETABLE SOUP OR BEEF SOUP</b>	
with small semolina dumplings or fritattas	9
 <b>SWEET POTATO SOUP</b>	
sansho flower pepper   potato chips	10
<b>ORIGINAL HUNGARIAN GOULASH SOUP</b>	11

## FONDUE TIME!

In the rustic-casual beer pub and fermentation cellar (24h advance booking)

<b>CHEESE FONDUE</b>	€
including baguette   garlic bread   grilled vegetables   fries	49
<b>MEAT FONDUE WITH BEEF SOUP</b>	
including salad   garlic bread   grilled vegetables   fries   sauces   herb butter	49

# BURGERLICIOUS

<b>CLASSIC HAMBURGER FROM LOCAL PREMIUM BEEF</b>	€
homemade cucumber chutney   premium cocktail sauce	
onion   tomato   lettuce   gherkin	23
with cheese	+2
with tyrolean bacon	+2
<b>BREWMASTER BURGER</b>	
local beef fillet   onion chutney   beer mayonnaise	
cucumber chutney   wild herbs   tyrolean bacon	31
<b>CHICKEN BURGER</b>	
grilled chicken breast from domestic free-range chicken	
tomato   salad   cocktail sauce	23
with cheese	+2
<b>WAGYUE BURGER (DEPENDING ON AVAILABILITY)</b>	
coleslaw salad   bbq sauce   wild herb salad	39
<b>PULLED BEEF BURGER</b>	
local beef from the smoker   braised onions	
coleslaw   homemade pickle chutney	26
 <b>BEST VEGAN BURGER IN TOWN</b>	
avocado   salad   spiced ketchup	24
 <b>BURRATA BURGER</b>	
grilled burrata   tomato   basil   cocktail sauce   salad	23
with tyrolean bacon	+2





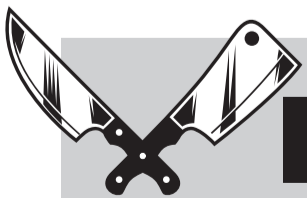
# FOREST! GOES CLIMATE FIT

As CO<sub>2</sub> compensation, we invest € 1 in regional forest projects for every meat dish consumed in order to make them climate-friendly in the long term.

© Region Seefeld

## MEAT DISHES

<b>LOCAL CORN CHICKEN GRILLED WITH ROSEMARY</b> mediterranean vegetables   spicy ketchup	€ 24
<b>JUICY TYROLEAN SPARE RIBS</b> spicy malt beer glaze as xxl portion	22 28
<b>TENDER SHORT RIBS OF LOCAL BEEF</b> cooked sous vide   refined over beechwood smoke   bbq sauce	32
<b>50/50 OF DOMESTIC SPARE-&amp; SHORT RIBS</b> <b>TIP</b> bbq sauce	29
<b>SUCCULENT DOMESTIC LAMB SHANK</b> cooked sous vide   grilled over charcoal   mountain herb jus	32
<b>CHOP FROM WOOL PIG</b> exclusively from Genussgut (delicious farm) Krispel—southeast styria baked onion rings	34
<b>BOEUF STROGANOFF “ART OF THE HOUSE”</b> beef fillet tips   cognac cream sauce with mushrooms gherkin   paprika   basmati rice	34
<b>FLANK STEAK OF DOMESTIC PREMIUM BEEF</b> black bbq pepper   mountain herb butter	37
<b>RIB EYE STEAK OF LOCAL PREMIUM BEEF</b> mountain herb butter	42
<b>FILLET STEAK “TURMFRÄULEIN” (TOWER MISS) OF LOCAL PREMIUM BEEF</b> mountain herb butter	42
<b>LOCAL SALMON TROUT FILLET FROM CHARCOAL GRILL</b> <b>TIP</b> mountain herb butter	31
<b>RAMEN - JAPANESE NOODLE SOUP</b> • tofu   mushrooms   bean sprouts   egg   spring onions   coriander • beef fillet strips   pork belly   egg bean sprouts   young onions   coriander	21 29



### WAGYU – (HIGHEST QUALITY LEVEL) Graduation A5






€

filet steak	10g	7,5
rib eye steak	10g	6,5

### DRY AGED ALP SUPERIOR


filet steak	10g	3
rib eye	10g	2,3
t-bone steak	10g	2,5

# 100 % VEGGIE LOVE

	<b>HOMEMADE PASTA</b>	€
	mediterranean vegetables   herb sauce	
	as appetizer	16
	as main course	19,5
	<b>HOMEMADE TAGLIATELLE WITH FRESH TRUFFLE</b>	
	as appetizer	24
	as main course	32
	<b>COLOURFUL SUPERFOOD BOWL</b>	
	jasmin rice   fermented vegetables   nuts seeds   selection of warm vegetables	
	as appetizer	16
	as main course	23
	<b>KLOSTERBRÄU CHICKPEA-SWEET POTATO CURRY</b>	
	coconut milk   ginger   basmati rice	
	as appetizer	16
	as main course	23
	<b>POWERFOOD SALAD</b>	
	seasonal power food   quinoa   sesam seeds   pomegranate seed	14
	optional with:	
	• grilled vegetables	+6
	• burrata	+9
	• grilled goat's cheese rolled in bacon	+6
	• grilled fillet of chicken breast	+10
	• grilled fillet of beef strips	+17



## IT'S A WRAP

	<b>BURRITO WRAPS</b>	
	wheat tortillas filled with crispy lettuce   tomato pesto   sour cream	
	optionally with:	
	• grilled vegetables	22
	• grilled chicken breast fillet	24
	• grilled beef fillet strips	29

### FRENCH FRIES ... ARE ALWAYS IN SEASON

#### SIDE DISHES (ALSO FOR SHARING)

-  **CRISPY GOURMET-STYLE KLOSTERBRÄU FRENCH FRIES** €10  
with homemade café de paris sauce
-  **SWEET POTATO FRENCH FRIES** €11  
with homemade premium cocktail sauce
-  **TRUFFLE FRIES** €16  
with truffle-mayo—just enjoy!





## SIDE DISHES

- 🌿
**SIDE SALAD WITH FRENCH DRESSING** € 8  
 tomatoes | corn | carrots
- 🌿
**TRADITIONAL COLESLAW** 8  
 carrots | cabbage | onion | sour cream mayonnaise
- 🌿
**POTATO GRATIN** 8  
 strongly-flavoured alpine cheese | au gratin
- 🌿
**BAKED POTATO WITH SOUR CREAM** 8
- 🌿
**MASHED POTATOES** 8
- BACON BEANS WITH TYROLEAN BACON** 8
- 🌿
**HUMMUS “LEVANTINE STYLE”** 8  
 olive oil | pine nuts | lemon
- 🌿
**AUSTRIAN ROOT VEGETABLES AND TUBERS** 8  
 oven-baked | root vegetables | potatoes | fresh herbs
- 🌿
**GRILLED VEGETABLE** 8
- 🌿
**DARK'N CRUSTY TYROLEAN GARLIC BREAD** **TIP** 8
- 🌿
**GRILLED CORN ON THE COB** 8
- HOME-MADE SAUCES** per portion + 3
  - café de paris sauce
  - smoky BBQ sauce
  - 🌿 • home-made spicy ketchup
  - 🌿 • yoghurt dip
  - 🌿 • premium cocktail sauce
  - pepper sauce

## HAPPY END

**DO NOT SHARE AT ANY TIME ;-)**

- 🌿
**CHOCOLATE LOVE** € 15  
 mousse | parfait | sweet bun
- 🌿
**HOME-MADE MALT CREME BRÛLÉE** 13  
 flavoured with Klosterbier malt  
 raspberry sorbet
- 🌿
**“APFELSTRUDEL” 2.0** 13  
 with apple-elderberry sorbet
- 🌿
**SORBET – PER SCOOP**
  - lemon | raspberry | apple elderberry 3,5
  - with prosecco +4
  - with vodka +4
- APPLE STRUDEL LIQUEUR** **TIP** 7,5  
 homemade







# PHILOSOPHY AND GREEN CODE

When selecting products, we attach particular importance to suppliers with the shortest possible delivery routes and the best possible animal welfare. For this reason in particular, we deliberately avoid US and South American meat. No mass-, gene-, and turbo breeding. It is very costly to obtain Austrian beef in consistent quality and quantity, and also much more expensive than overseas products. Nevertheless we stick to our philosophy that we offer our guests only FOODstuff which we also serve to our children on a daily basis. These are natural products whose texture, tenderness and fat content can vary from animal to animal.

YOUR HOST FAMILY SEYRLING – IN 6TH GENERATION.

*Agnes, Alois & Familie Seyrling*



Outdoor pool, Garden of Eden

HOTEL & SPA  
KLOSTERBRÄU  
★★★★★

*The Unique Hotel*



Natural rooms built with lots of our own wood

Experience the truly unique wellness hotel with a holistic philosophy.  
3 500 m<sup>2</sup> SPA, 9 dinnerlocations, 200 years of family ownership.

[KLOSTERBRAEU.COM](http://KLOSTERBRAEU.COM)