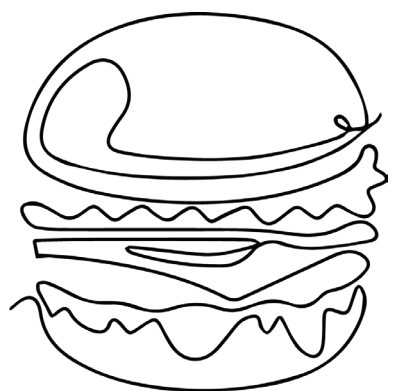




BRÄUKELLER

— GRILL & VEGGIE —

HOMEMADE BEER / STEAKS / GARDEN PRODUCTS





BEVERAGES

BOTTLED BEERS

		€
0,5l	Gösser Stiftsbräu dark	5,9
0,33 l	Zipfer Märzen	4,8
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	4,8
0,5l	Weihenstephaner Weizenbier non-alcoholic	5,9
0,5 l	Augustiner Pale Ale non-alcoholic	5,9
0,33l	Stiegl Paracelsus gluten-free beer	6,5

APERITIFS

1 glass	Klosterbräu sparkling wine	7
1 glass	Klosterbräu beer Hugo	7,2
1 glass	Hugo prosecco	8,8
1 glass	Prosecco & Aperol	8,8
1 glass	Prosecco	7
1 glass	Campari & soda	8,8
1 glass	Campari & orange	12,9
0,2l btl.	Moët & Chandon Champagne	42
0,2l btl.	Schlumberger sparkling wine	17

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	7,5
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
0,3l	Juzz—Elderflower and lemon balm spritz	4,9
0,25l	Organic grape juice red	6,5
0,2l	Apricot juice redcurrant juice orange juice strawberry juice	4,9
0,4l	Apricot juice redcurrant juice orange juice strawberry juice (+ 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 BREWTIFUL

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.

AlPils

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)	2,6
0,3l	“A Schnelles” as shandy	4,6 4,8
0,5l	“A Halbe” as shandy	5,7 5,9
1,0l	“A Maß”	12,8
1,4l	“An Pitcher” – served in a large jug	17
2,0l	“A Lisl” – double litre tankard	22

Beer flight with 5 types of homemade beer

Bubi’s Märzen, Alpils, wheat beer, seasonal beer, champagne beer 15,9

PERFEKT WITH BEER

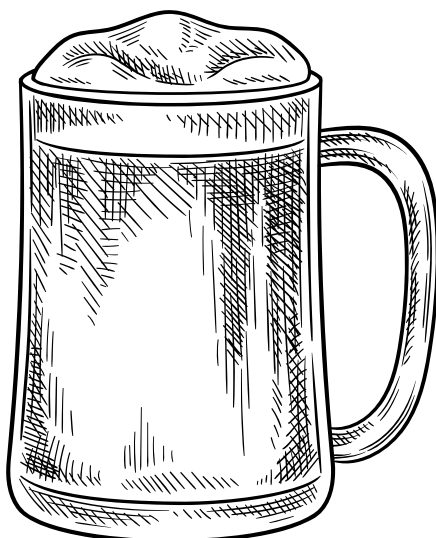
Crispy gourmet fries “Klosterbräu”

11

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 €15.** (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

CLASSIC (TRADITIONAL) BEEF TARTAR	€
local alpine beef butter toast	
as appetizer	24
as main course	39
CARPACCIO OF HERB-CURED, REGIONALLY-SOURCED FILLET OF BEEF	
truffle creme crunchy capers wild herbs parmesan cheese	19,5
WARM SMOKED TROUT FILLET	
cucumber sour cream trout caviar	19,5
BRÄUKELLER HORS D'OEUVRES VARIATION TIP	
classic beef tartar burrata hummus trout fillet	
for two persons	46
 BRUSCHETTA "BRÄUKELLER STYLE"	
tomatoes basil garlic	12,5
 FALAFEL-BALLS	
home-made kimchi (spicy fermented chinese cabbage)	
yoghurt spice dip	12,5

SOUPS

 SPICY MISO VEGETABLE SOUP OR BEEF SOUP	
with small semolina dumplings or fritattas	9,5
 SWEET POTATO SOUP	
sansho flower pepper potato chips	11
 SEASONAL CREAM SOUP	11
ORIGINAL HUNGARIAN GOULASH SOUP	11,5

FONDUE TIME!

In the rustic-casual beer pub and fermentation cellar (24h advance booking)	
 CHEESE FONDUE	€
including baguette garlic bread grilled vegetables fries	49,5
MEAT FONDUE WITH BEEF SOUP	
including salad garlic bread grilled vegetables fries sauces herb butter	49,5

BURGERLICIOUS

The preparation can be made gluten-free.

CLASSIC HAMBURGER FROM LOCAL PREMIUM BEEF	€
homemade cucumber chutney premium cocktail sauce	
onion tomato lettuce gherkin	25
with cheese	+2
with tyrolean bacon	+2
BREWMASTER BURGER	
local beef fillet onion chutney beer mayonnaise	
cucumber chutney wild herbs tyrolean bacon	33
NEU  CHICKEN BURGER / OR PLANTED CHICKEN BURGER	
grilled chicken breast from domestic free-range chicken	
tomato salad cocktail sauce	25
with cheese	+2
WAGYU BURGER (DEPENDING ON AVAILABILITY)	
coleslaw salad bbq sauce wild herb salad	39
NEU  PULLED BEEF BURGER / OR PLANTED PULLED BEEF	
local beef from the smoker braised onions	
coleslaw homemade pickle chutney	28
 BEST VEGAN BURGER IN TOWN	
avocado salad spiced ketchup	25
 BURRATA BURGER	
grilled burrata tomato basil cocktail sauce salad	25
with tyrolean bacon	+2



FOREST GOES CLIMATE FIT

As CO₂ 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

LOCAL CORN CHICKEN GRILLED WITH ROSEMARY mediterranean vegetables spicy ketchup	€ 26
JUICY TYROLEAN SPARE RIBS spicy malt beer glaze as xxl portion	24 29,5
TENDER SHORT RIBS OF LOCAL BEEF cooked sous vide refined over beechwood smoke bbq sauce	33
50/50 OF DOMESTIC SPARE-& SHORT RIBS TIP bbq sauce	31
SUCCULENT DOMESTIC LAMB SHANK cooked sous vide grilled over charcoal mountain herb jus	33,5
CHOP FROM WOOL PIG exclusively from Genussgut (delicious farm) Krispel—southeast styria baked onion rings	36
BOEUF STROGANOFF ACCORDING TO ORIGINAL RECIPE beef fillet stripes cognac cream sauce with mushrooms gherkin paprika basmati rice	36
FLANK STEAK OF DOMESTIC PREMIUM BEEF black bbq pepper mountain herb butter red wine sauce	39
RIB EYE STEAK OF LOCAL PREMIUM BEEF mountain herb butter red wine sauce	44
FILLET STEAK “TURMFRÄULEIN” (TOWER MISS) OF LOCAL PREMIUM BEEF mountain herb butter red wine sauce	44
T - BONE STEAK FROM LOCAL PREMIUM BEEF mountain herb butter red wine sauce	92
RAMEN - JAPANESE NOODLE SOUP • tofu mushrooms bean sprouts egg spring onions coriander • beef fillet stripes pork belly egg bean sprouts young onions coriander	23 31
PENNE WITH BEEF FILET STRIPES NEU red wine sauce paprika	26



WAGYU – (HIGHEST QUALITY LEVEL) Graduation A5

€

filet steak	200 g	145
rib eye steak	300 g	180

DRY AGED ALP SUPERIOR

filet steak	200 g	49
rib eye	300 g	69

FISH DISHES

LOCAL SALMON TROUT FILLET FROM CHARCOAL GRILL TIP mountain herb butter	33
SEA BASS FILLET FROM CHARCOAL GRILL TIP mountain herb butter	35


100 % VEGGIE LOVE


	HOMEMADE TAGLIATELLE WITH FRESH TRUFFLE	€
	as appetizer	25
	as main course	33

	PENNE WITH BASIL PESTO NEU	18
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	KLOSTERBRÄU CHICKPEA-SWEET POTATO CURRY	
	coconut milk ginger basmati rice	
	as appetizer	17
	as main course	24

	AGNES' GREEN & RUBY SALAD NEU	
	chickpeas soybeans arugula spinach leaves	
	avocado red cabbage pumpkin seeds pomegranate seeds	
	cashews fresh lemon dressing	19
	optional with:	
	• grilled vegetables	+7
	• burrata	+10
	• grilled goat's cheese rolled in bacon	+7
	• grilled fillet of chicken breast	+11
	• grilled fillet of beef stripes	+18
	• PLANTED chicken güggeli	+10


	VITAMIN BOWL NEU	
	red cabbage lamb's lettuce sweet potato quinoa avocado	
	edamame tomatoes cucumbers pumpkin hummus falafel balls	21

	POWERFOOD SALAD	
	seasonal power food quinoa sesam seeds pomegranate seed	14
	optional with:	
	• grilled vegetables	+7
	• burrata	+10
	• grilled goat's cheese rolled in bacon	+7
	• grilled fillet of chicken breast	+11
	• grilled fillet of beef stripes	+18
	• PLANTED chicken güggeli	+10






IT'S A WRAP

The preparation can be made gluten-free.

	BURRITO WRAPS	
	wheat tortillas filled with crispy lettuce tomato pesto sour cream	
	optionally with:	
	• grilled vegetables	24
	• grilled chicken breast fillet	26
	• grilled beef fillet stripes	31
	• PLANTED pulled spicy herbs	24










FRENCH FRIES ... ARE ALWAYS IN SEASON

SIDE DISHES (ALSO FOR SHARING)

	CRISPY GOURMET-STYLE KLOSTERBRÄU FRENCH FRIES	11
	with homemade café de paris sauce	
	SWEET POTATO FRENCH FRIES	12
	with homemade premium cocktail sauce	
	CHILLI CHEESE GOURMET FRIES NEU	14
	TRUFFLE FRIES	17
	with truffle mayo – just enjoy!	



SIDE DISHES

	SIDE SALAD WITH FRENCH DRESSING	€
	tomatoes corn carrots	9,5
	TRADITIONAL COLESLAW	
	carrots cabbage onion sour cream mayonnaise	9,5
	POTATO GRATIN	
	strongly-flavoured alpine cheese au gratin	9,5
	BAKED POTATO WITH SOUR CREAM	9,5
	MASHED POTATOES	9,5
	BACON BEANS WITH TYROLEAN BACON	9,5
	HUMMUS “LEVANTINE STYLE”	
	olive oil pine nuts lemon	9,5
	AUSTRIAN ROOT VEGETABLES AND TUBERS	
	oven-baked root vegetables potatoes fresh herbs	9,5
	GRILLED VEGETABLE	9,5
	DARK’N CRUSTY TYROLEAN GARLIC BREAD TIP	9,5
	GRILLED CORN ON THE COB	9,5
	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	€
	mousse parfait sweet bun	15
	HOME-MADE MALT CREME BRÛLÉE	
	flavoured with malt	
	raspberry sorbet	13,5
	“APFELSTRUDEL” 2.0	
	with apple-elderberry sorbet	13,5
	SORBET – PER SCOOP	
	lemon raspberry apple elderberry	3,9
	with prosecco	+ 4
	with vodka	+ 4
	APPLE STRUDEL LIQUEUR TIP	
	homemade	7,5



Outdoor pool, Garden of Eden



KLOSTERBRÄU
THE YOUNIQUE HOTEL
★★★★★

Sauna season



Lifestyle wellness suite



YOUR HOST FAMILY SEYRLING—IN 6TH GENERATION.

Agnes & Alois Seyrling

Experience the truly unique wellness hotel with a holistic philosophy.
3 500 m² SPA, 9 dinnerlocations, 200 years of family ownership.

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