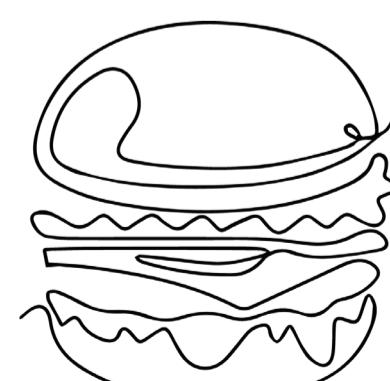




BRÄUKELLER

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.	Moet & 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.

Sigi's Weizen

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

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 frittatas	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	
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	33
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NEU CHICKEN BURGER /  OR PLANTED CHICKEN BURGER	
grilled chicken breast from domestic free-range chicken	

tomato salad cocktail sauce	
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
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 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 +€1 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 24
as xxl portion 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 "TURMFRAÜLEIN" (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 23
• beef fillet stripes | pork belly | egg
bean sprouts | young onions | coriander 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
 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

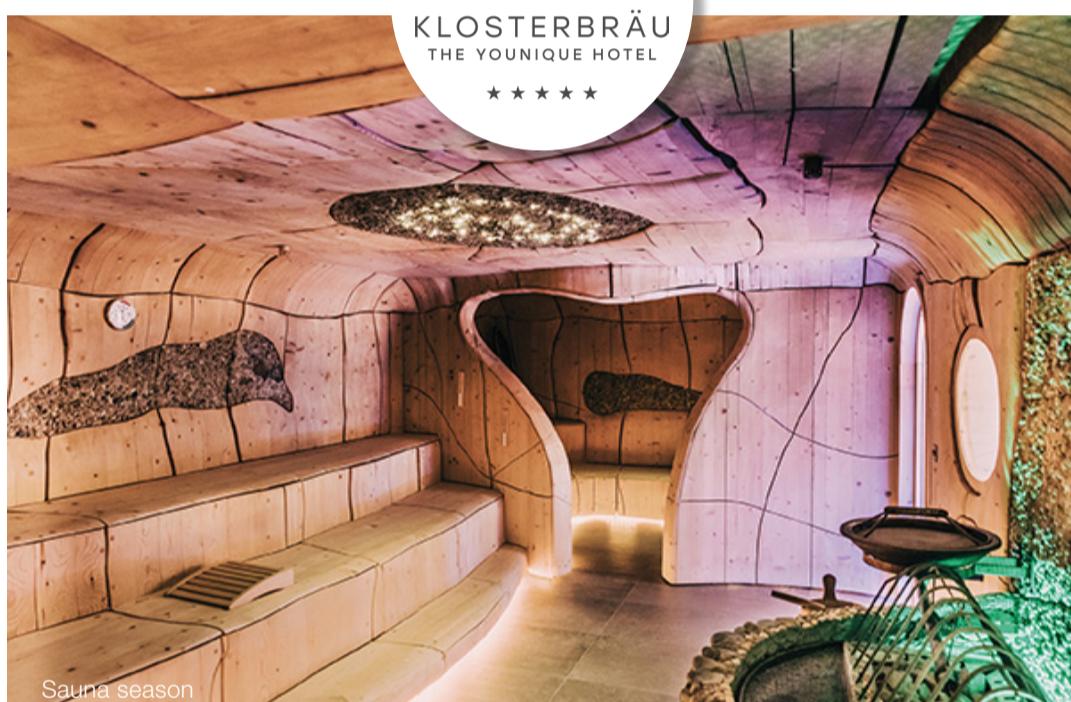




Outdoor pool, Garden of Eden

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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