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# BRÄUKELLER

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— GRILL & VEGGIE —

HOMEMADE BEER / STEAKS / GARDEN PRODUCTS



# STARTERS


**CLASSIC (TRADITIONAL) BEEF TARTAR** €  
 local alpine beef | butter | toast  
 as appetizer 23  
 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  
 as appetizer 19,5  
 as main course 27

**BRÄUKELLER HORS D'OEUVRES VARIATION** **TIP**  
 classic beef tartar | burrata | hummus | trout fillet  
 from two persons  
 per person 22

 **OUR BRUSCHETTA “BRÄUKELLER STYLE”**  
 tomatoes | basil 12  
 with parmesan cheese +2


 **FALAFEL-BALLS**  
 home-made kimchi (spicy fermented chinese cabbage)  
 yoghurt spice dip 12

# LIQUID FOOD

**SPICY MISO VEGETABLE SOUP OR BEEF SOUP**  
 with small semolina dumplings or fritattas 9

 **SWEET POTATO SOUP**  
 sanho flower pepper | potato chips 10

**ORIGINAL HUNGARIAN GOULASH SOUP** 11


**RAMEN — JAPANESE NOODLE SOUP**  
 • tofu | mushrooms | bean sprouts | egg | green onions | coriander 21  
 • fillet of beef | prawns | pork belly | egg | bean sprouts | green onions | coriander 29

# BURGERLICIOUS

**CLASSIC HAMBURGER FROM LOCAL PREMIUM BEEF** €  
 homemade cucumber chutney | premium cocktail sauce  
 onion | tomato | lettuce | gherkin 23  
 with cheese +2  
 with tyrolean bacon +2


**BREWMASTER BURGER**  
 local beef fillet | onion chutney | beer mayonnaise  
 cucumber chutney | wild herbs | tyrolean bacon 31

**CHICKEN BURGER**  
 grilled chicken breast from domestic free-range chicken  
 tomato | salad | cocktail sauce 23  
 with cheese +2

 **LINDA'S BURGER**  
 lye bread | fried camembert | wild herb salad | radishes  
 mustard-mayonnaise 24

**PULLED BEEF BURGER**  
 local beef from the smoker | braised onions  
 coleslaw | homemade pickle chutney 26

 **BEST VEGAN BURGER IN TOWN**  
 avocado | salad | spiced ketchup 24

 **BURRATA BURGER**  
 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.

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## 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



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

# 100 % VEGGIE LOVE

	<b>HOMEMADE PASTA</b>	€
	mediterranean vegetables   herb emulsion	
	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>ROASTED SCAMORZA— SMOKED ITALIAN CHEESE</b>	
	wild herb salad   rustic roasted potato slices grilled vegetables	22 +6
	<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



## FRENCH FRIES ... ARE ALWAYS IN SEASON

### SIDE DISHES (ALSO FOR SHARING)

 **TYROLEAN “ERDÄPFL”—  
RUSTIC ROASTED POTATO SLICES** €9

 **CRISPY GOURMET-STYLE KLOSTERBRÄU FRENCH FRIES** €8  
with homemade café de paris sauce + €3













 **SWEET POTATO FRENCH FRIES** €11  
with homemade premium cocktail sauce

 **TRUFFLE FRIES** €16  
with truffle-mayo—just enjoy!





# SIDE DISHES

	<b>SIDE SALAD</b>	€
	tomatoes   corn   carrots	8
	<b>TRADITIONAL COLESLAW</b>	
	carrots   cabbage   onion   sour cream mayonnaise	8
	<b>POTATO GRATIN</b>	
	strongly-flavoured alpine cheese   au gratin	8
	<b>MASHED POTATOES</b>	8
	<b>BACON BEANS WITH TYROLEAN BACON</b>	8
	<b>HUMMUS “LEVANTINE STYLE”</b>	
	olive oil   pine nuts   lemon	8
	<b>AUSTRIAN ROOT VEGETABLES AND TUBERS</b>	
	oven-baked   root vegetables   potatoes   fresh herbs	8
	<b>GRILLED VEGETABLES WITH SPRING ONIONS</b>	8
	<b>DARK’N CRUSTY TYROLEAN BREAD</b> <b>TIP</b>	8
	<b>GRILLED CORN ON THE COB</b>	8
	<b>HOME-MADE SAUCES</b>	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 ;-)

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





# BEVERAGES

## BOTTLED BEERS

		€
0,33l	Augustiner lager	4,5
0,5l	Augustiner wheat beer	5,9
0,5l	Gösser Stiftsbräu dark	5,9
0,5l	Franziskaner wheat beer	5,9
0,5l	Franziskaner wheat beer dark	5,9

## ALCOHOL-FREE AND GLUTEN-FREE BEER

0,33l	Zipfer non alcoholic	4,5
0,5l	Erdinger 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.	Moet & 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   beer schnapps	6,5
2 cl.	Psenner Williams pear   apricot   honey liqueur	6,5
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, Urbanhof	5,8
0,25l	Doubdle 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:

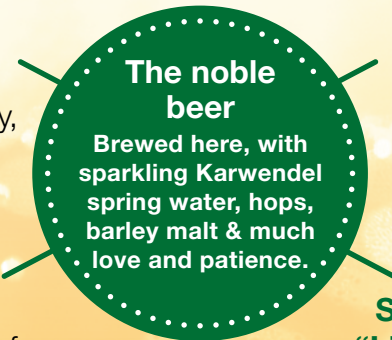
“Bubi’s Märzen” (named after Alois „Bubi“ Seyrling III.) and  
“Sigi’s Weizen” (named after Sigmund Seyrling III.)  
We brew in accordance with the purity law

#### Bubi’s Märzen

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

#### Sigi’s Weizen

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



#### AlPils

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

## BEER 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.**

### TO HELP MAKE THINGS QUICKER

1

**Step 1: Make eye contact  
with the serving staff**  
(Winking can be  
misunderstood)



2

**Step 2: Communicate  
how many beers  
you would like using  
your fingers**  
(Only works up to 10 beers)

3

**Step 3: Place your order**



Prinzessinnen  
Schluck (0,1l)



A Schnelles (0,3l)



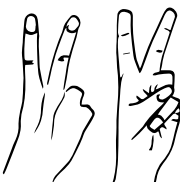
A Halbe (0,5l)



A Maß (1l)



An Pitcher  
(1,4l)



A Lisl (2,0l)



Wheat beer



Menu, please



Reconfirm  
“that’s all!”



# 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



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**