

Homemade beer

"Klosterbräu" was already popular and held in high regard far beyond the boundaries of the state for its "Gerstensaft", during the time of the Augustinian monastery (built in 1516 by Emperor Maximilian I). The brewery was closed between the two World Wars, but it started producing beer again more than 80 years later.

We named our beers in memory and appreciation of our ancestors:

"Bubi's Helles" (named after Alois "Bubi" Seyrling II.) and "Sigi's Weizen" (named after Sigmund Seyrling I. II. & III.)

BUBIS Märzen Bier
Amber-coloured, full-bodied, subtly hoppy, original wort 12.5%; 5.2 VOL%

AIPils
Golden, slimline, finely triple hopped, original wort 10.3%; 4.4 VOL%

The finest "Gerstensaft"
Brewed here, with sparkling Karwendel spring water, hops, barley mat & lots of love and patience.

Sigis Weizen hell
Distinctive notes of banana and cloves, original wort 11.5%; 4.8 VOL%

Dunkle Bedrohung "Limited Edition"
Herby and with intense roasted aromas, original wort 12.4%, dark Röstbier 5.1%

	€
0,125 l "Prinzessinnen Schluck" (sample)	1.90
0,3 l "A Schnelles" / as shandy	3.80 / 4.20
0,5 l "A Halbe" / as shandy	4.90 / 5.20
1,0 l "A Maß"	9.50
1,4 l "An Pitcher" – served in a large jug	13.50
2,0 l "A Lisl" – double – litre tankard	17.50

Perfect with beer

Crispy salted pretzel snack
"Best of Tyrol"
€ 1.80

Crispy gourmet fries
"Klosterbräu"
+ Café de Paris sauce
€ 7.90

BEER FLAT-RATE - ALL YOU CAN DRINK

Groups of 4 or more people are welcome to take advantage of our beer flat-rate in our Gärkeller (lower area of the restaurant). Use our beer fountain to your heart's content! Per person, per hour € 11.50.

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



Drinks

Bottled beers	€
0,5 l Augustiner hell	5.20
0,5 l Augustiner dunkel	5.20
0,5 l Augustiner Weißbier	5.20
0,5 l Edelweiss Weizenbier	5.20

Alcohol-free beers	€
0,33 l Zipfer alcohol-free	3.80
0,50 l Erdinger alcohol-free	4.80

Aperitifs	€
1 glass of Klosterbräu Bierhugo	6.90
1 glass of Hugo	5.50
1 glass of Aperol spritzer	5.90
1 glass of Prosecco Aperol	8.50
1 glass of Prosecco	6.50
1 glass of Campari soda	7.50
1 glass of Campari orange	11.70
1 piccolo Bottle Moët & Chandon	34.00

Spirits / liqueurs / digestifs	€
2cl. Obstler / Enzian / Fernet / Underberg / Jägermeister	4.50
2cl. Swiss pine, apricot, hazelnut, beer schnapps or Williams brandy / Asbach Uralt	4.90
2cl. Grappa Nonino	6.90
2cl. Schladerer kirsch	5.90
4cl. Ramazzotti / Averna / Martini / Campari	6.50
4cl. Ballantines / Red Label / Stolichnaya Wodka / Bacardi Rum/ Broker's Gin	7.50
4cl. Black Label Whisky / Jameson Whiskey	9.00
4cl. Oban Single Malt Whisky	14.00

Hot drinks	€
Espresso, coffee, cappuccino, hot chocolate, tea, hot lemon	3.80
double espresso	5.20

Alcohol-free drinks	small	(0,4l) large
0,33 l Still or sparkling mineral water	3.90	
0,75 l Still, sparkling or medium mineral water	6.90	
0,25 l Coca Cola, Fanta, Sprite, apple juice	3.90	5.50
0,33 l bottle Coca Cola Light, bottle Coca Cola Zero, Almdudler	3.90	
0,25 l Bitter Lemon, Tonic, Ginger Ale	3.90	
0,25 l Double - refreshing isotonic regeneration drink	4.90	
0,20 l Apricot, blackcurrant, orange juice	3.90	5.50

Draught wines	1/8 l	1/4 l
Hotel Klosterbräu Kollektion white wines:		
"Vino Veritas" Grüner Veltliner, Weingut Franz Türk	5.50	11.00
Chardonnay, Weingut B. Braunstein, Purbach, Neusiedlersee	7.00	14.00
Hotel Klosterbräu Kollektion red wines:		
"Vino Veritas" Blauer Zweigelt, Weingut Salzl	7.00	14.00
"Vino Veritas Bacchus" Cabernet Sauvignon, Weingut Salzl	8.00	16.00
0.25 l white wine or red wine spritzer (sweet or dry)		4.90

FOR MORE WINES, PLEASE ASK FOR OUR WINE MENU.
WE WILL BE HAPPY TO ADVISE!

"Hopfen und Malz - Gott erhalt's" [May God look after hops and malts]

PHILOSOPHY AND GREEN CODE

When selecting our products, we really value suppliers who are as close to us as possible, and who keep their animals in the most species-appropriate possible way. For this very reason, we consciously do not use US and South American meat. We do not use factory-farmed, genetically modified and rapidly grown meat.

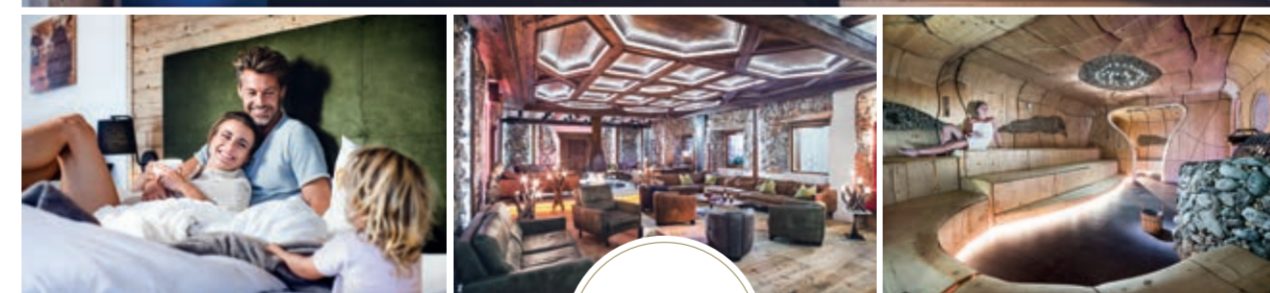
Obtaining consistent qualities and quantities of Tyrolean beef is time-consuming, as well as considerably more expensive than buying in products from overseas. This does not stop us from staying true to our philosophy of only serving our guests food that we would give to our own children every day.

These are natural products whose texture, tenderness and fat content can vary from animal to animal.

We brew in accordance with the purity law

"IN ALL THE CITIES, MARKETS AND IN THE COUNTRY, WE WANT ONLY BARLEY, HOPS AND WATER TO BE USED FOR BREWING BEER!"

(DUKE OF BAVARIA WILLIAM IV. – 24 APRIL 1516)



Unique like you



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BRÄUKELLER
GRILL
HOMEMADE BEER - TYROLEAN TAPAS

Starters

	€
Carpaccio made from home-marinated fillet of beef with truffle cream, crispy capers and wild herbs	15.50
Grilled Jacob's mussels with potato foam and San Daniele ham	18.50
Scottish salmon tartare with homemade apple-horseradish chutney	16.50
Classic beef tartare from Alpine pasture cattle, with toast and butter as a starter	19.00
as a main course	32.00
Bräukeller Tapas mixed dish with grilled vegetables, stuffed antipasti, spreads and bread	12.50
Homemade bruschetta crispy wheat baguette with tomatoes and basil	6.50

Soups

Clear beef soup with semolina dumplings or frittatas	6.00
Cream of roma tomato soup with basil cream	6.50
Original Hungarian goulash soup	8.50
Thickened soup of the day made from North Tyrolean vegetables (please ask a member of staff)	5.50

Salads

Small side of green salad crispy green salad with house dressing	6.50
Small side of Bräukeller salad mixed salad with vegetables of the season	7.50
Large Bräukeller salad	8.50
+ With a choice oft baked feta cheese	5.50
grilled vegetables	5.50
fried chicken breast strips	6.50
fried beef fillet tails	9.90

Burger

	€
Classic hamburger with Tyrolean beef with homemade gherkin chutney and spicy ketchup with cheese	14.90 15.90
Chicken burger with grilled chicken breast, rucola and yoghurt sauce	15.90
Pulled beef burger from Tyrolean pasture cattle, from the smoker, with braised onions, beer mayonnaise and homemade gherkin chutney	19.90
Braumeister burger grilled tournedos from Alpine superior beef fillet with Tyrolean bacon, dark beer mayonnaise and wild herbs	26.90

You can find more burgers on our specials of the week!

Main courses

Chicken breast from Freiland-Hendl with Mediterranean vegetables grilled on the bone and served with spicy ketchup	14.90
Succulent belly ribs from Tyrolean herb pork with spicy malted beer sauce as an XXL portion	16.90 19.90
Tender ribs from Tyrolean mountain beef cooked sous-vide and finished over beechwood smoke, with BBQ sauce	25.90
Succulent leg of lamb cooked sous-vide and grilled over charcoal, with a mountain herb jus	19.90
Succulent “La Presa” from Duroc pork grilled over charcoal with parmesan, tomato pesto and rucola	24.90
Fried veal liver slices with fried bacon rashers and red wine shallots	23.90
Cotelette of suckling calf grilled over charcoal with truffle sauce	33.90
Rib Eye steak served with mountain herb butter	33.90
“Turmfräulein” fillet of beef with mountain herb butter, served as surf & turf with 2 prawns	34.90 + 7.00
T-bone steak from Tyrolean cattle, approx. 900 g served with mountain herb butter	69.00
Rare – almost raw Cooked on the outside, cool and raw on the inside. Core temperature 40 to 45°	●
Medium rare – red Cooked over a medium heat, giving it a slightly red centre. Core temperature 45 to 50°	●●
Medium – pink Cooked over a medium heat, giving it a delicate pink centre. Core temperature 50 to 55°	●●●
Medium well – almost fully cooked Cooked slowly over a low heat, small pink centre. Core temperature 55 to 65°	●●●●
Well done – fully cooked Fully cooked with a greyish colour. We are unfortunately not able to take any responsibility for the quality of meat cooked in this way. Core temperature over 65°	●●●●●

Pasta, Wraps & Vegetarian

	€
Oven-fresh vegetable lasagne with buffalo mozzarella freshly baked and served in the baking dish	14.90
Tagliolini “Brasseur” homemade fine tagliatelle with braised Alpine pasture beef, scallions and aromatic mountain cheese	13.90
Chicken burrito wrap stuffed wheat tortilla with grilled chicken breast strips crispy salad, tomato pesto and sour cream sauce	16.90
Veggie burrito wrap stuffed wheat tortilla with grilled Mediterranean vegetables, crispy salad, tomato pesto and sour cream sauce	14.90

Sides

Our speciality fries	
Crispy gourmet fries “Klosterbräu” with Café de Paris sauce	7.90
Sweet potato fries with spicy ketchup	8.50
Gourmet fries served with truffles with parmesan	12.50

Potato purée with roast onions and nut butter	5.50
Braumeister coleslaw with carrots, sweetcorn and sour cream	4.90
Oven-fresh potato gratin with seasoned mountain herb gratin	5.50
Succulent corn on the cob from the charcoal grill buttered with fresh alpine pasture butter	4.90
Grilled vegetables with zucchini, peppers, tomatoes and onions	4.90
Aromatic beans with bacon from herb pork green beans with Tyrolean Speck	4.90
Crispy garlic bread wheat baguette with fine garlic butter	5.50

Special sauces

	€
+ Homemade grill sauces per portion Café de Paris sauce Smoky BBQ sauce Homemade spicy ketchup Peppercorn sauce Reduced veal glace Homemade gherkin chutney Dark beer bacon mayonnaise Sour cream chili	2.50

Fish

Fillet of salmon from the charcoal grill served with mountain herb butter	23.90
Grilled fillet of zander served with mountain herb butter	24.90
6 grilled black tiger prawns in a spicy tomato-butter sauce	22.90

Desserts

Tiramisu served in a glass with praline crumble and coffee ganache	8.50
Hot chocolate cake with a liquid centre with berry ragout and vanilla ice cream	9.50
Malted Creme Brûlée flavoured with Klosterbier malt, with raspberry sorbet	8.50
Selection of sorbets with lemon, raspberry and cassis sorbet	8.90
Sorbet, per scoop	3.30
with prosecco	3.50
with vodka	3.50