



Herzogliches  
**Bräustüberl**  
Tegernsee

# Herzlich willkommen!



The arts of brewing and hospitality enjoy a long tradition here on the east banks of the Tegernsee. The Benedictine monks began generating commerce with hops and malt over 300 years ago.

Today, the formerly small “Braustübl”, in which the monastery’s brewing hands consumed their local ale, has become one of Upper Bavaria’s most well-known taverns. And it certainly hasn’t lost its special atmosphere. The Bräustüberl is and remains a site

**To your good health! – Peter Hubert has been the Tegernseer Bräustüberl publican since 2003.**



(sanctuary) of “Liberalitas Bavariae”, the Bavarian tradition of “live and let live” and of true communication between individuals, a place to face your partner with a smile without paying heed to wealth, title or origin.

Peacefully, decently and cosily – in true Bavarian style.

Simply take a seat.

*Your host*

A handwritten signature in blue ink, appearing to read 'Peter Herber', is written over the sky and mountain background.







# Menu

1/2 Schweinshax'n, a crisply roasted knuckle of pork straight from the oven, with a potato and cucumber salad

Crisply roasted "Bierbrat!" (belly of pork) straight from the oven, with a potato and cucumber salad

Tegernseer speciality salad

crisp seasonal salad with grilled turkey steak and garlic baguette

"Vegetarian" salad

crisp seasonal salad with fried mushrooms and garlic baguette

See the board for the daily special

## Soups

Broth with pancake strips

Liver dumpling soup

Home-made goulash soup

# Our sausage specialities

Leberkäs, Slice of warm meatloaf

local produce from the butcher in Tegernsee; approx. 180g <sup>(2)</sup>

2 Weisswürst', Bavarian sausages, local produce from the butcher in Kreuth <sup>(2)</sup>

1 pair of hot Regensburger sausages (spiced, smoked pork sausages)

produce from the butcher Holnburger, Miesbach

1 pair of Debrecziner sausages,

produce from the butcher Holnburger, Miesbach

2 pairs of Wiener sausages, produce from the butcher Holnburger, Miesbach

6 Grill sausages with sauerkraut

produce from the butcher Schmid und Gassner, Munich

2 pairs of small spicy grilled pork sausages, with sauerkraut

2 original beer sausages (smoked pork and beef sausages)

grilled, served with a potato and cucumber salad

6 original schnapps sausages grilled, with a potato and cucumber salad

## Snacks

Leberkäs, cold meatloaf with gherkins <sup>(1,2)</sup>

Smoked farmhouse liver pâté, approx. 180g <sup>(1)</sup>

Jellied pig's head served sour with red onions <sup>(1)</sup>

Farmhouse head cheese, black or mixed <sup>(1)</sup>

Farmhouse head cheese, pickled in vinegar, oil and red onions <sup>(1)</sup>

Sausage salad with red onions <sup>(2)</sup>

Swiss-style sausage salad

with red onions and Almdammer cheese <sup>(2)</sup>

Cold roast meat ("Bierbrat'l" – belly of pork)

garnished with freshly grated horseradish

Bräustüberl snack selection <sup>(1,2)</sup>

1 pair of Regensburg sausages

(cold spicy smoked pork sausages, hand-moulded) <sup>(2)</sup>

Bread with dripping and pork cracklings,

garnished with red onions

Fresh farmhouse bread with chives and beer radishes

Selection of ham, served on a wooden board

Assorted types of bacon

Fresh beef "tartare" (raw, spiced, minced beef),

approx. 180g, garnished with egg <sup>(1)</sup>

Home-made jellied roast meat, served with sauté potatoes <sup>(1)</sup>

Medium rare roast beef, served with spicy rémoulade sauce

Fillet of white herring, à la bonne femme, with potatoes

Freshly smoked fillet of char, from the Ducal Castle Fisheries,  
with creamed horseradish and toast

Grilled and pickled herring (served cold) <sup>(1,5,6)</sup>

Radish salad

Strammer Max, ham and fried egg on bread

Roast pork, ham or bacon sandwich <sup>(1)</sup>

"Steak tartare" (raw, spiced minced beef) <sup>(1)</sup>  
or roast beef sandwich

Kassler Ripperl, smoked, grilled spare ribs,  
with a potato and cucumber salad <sup>(1,3,4,5)</sup>

Boiled beef, Munich style, with carrots,  
freshly grated horseradish and a potato and cucumber salad

Savoury innards of veal with bread dumplings

Grilled meat with a potato and cucumber salad <sup>(4,5)</sup>

Geräuchertes Wammerl, smoked grilled belly of pork <sup>(1,3,4,5)</sup>

Home-made apple cake with vanilla ice cream

Grandma's home-made apple strudel with vanilla sauce

Marillen-Palatschinken, filled apricot pancake  
with vanilla sauce and whipped cream

Topfenstrudel, Quark strudel with vanilla sauce and fresh fruit

## See the board for more cakes

### Cheese

Fried camembert with cranberries

Portion of Miesbacher cheese

Miesbacher cheese, pickled, in red onions

Obazda, cream cheese with a dressing of red onions

Portion of Almdammer cheese

Portion of Gorgonzola cheese

Portion of Gorgonzola cheese, in vinegar, oil and red onions <sup>(1)</sup>

Selection of cheeses

## Extras

Pretzels, "Romans" (type of Bavarian pretzel)

Farmhouse bread

Butter

Gherkins <sup>(1)</sup>

Onions, horseradish <sup>(3,5)</sup>

Sauerkraut, potato salad, potatoes, sauté potatoes <sup>(4,5)</sup>

## Coffee

Cup of coffee / café au lait / cappuccino

Espresso

Souvenirs? Visit our

**Bräuladl**

across the street.

## Ducal beers

Draught beer:

Tegernseer lager (500 ml)

Tegernseer special brew (500 ml)

Tegernseer light (500 ml)

Tegernseer dark export, naturally cloudy (500 ml)

Shandy / "Russ'n", beer and coca cola (500 ml)

Original Schneider Weisse, wheat beer (500 ml)

## Soft drinks

Mineral water (300 and 500 ml)

Still mineral water (300 and 500 ml)

Fanta (300 ml)

Coca Cola <sup>(6,7)</sup> (300 ml)

Coca Cola mixed with Fanta <sup>(6,7)</sup> (500 ml)

Lemonade (500 ml)

Apple-juice spritzer (500 ml)

Blackcurrant spritzer <sup>(6)</sup> (500 ml)

# Schnapps

Source: Lantenhammer from Schliersee

Bräustüberl fruit brandy, 40% vol., 2 cl

Mountain gentian brandy, 40% vol., 2 cl

Wild raspberry brandy, 40% vol., 2 cl

Williams pear brandy, 40% vol., source: Roner from Tramin, 2 cl

Underberg (digestif), 44% vol., 2 cl

Fernet Branca / Menta (digestifs), 42% vol., 2 cl

Ramazzotti, 30% vol., 2 cl

Bräustüberl "Willi" – pear juice with 4 cl pear brandy

"Rüscherl" – 4 cl Asbach Uralt brandy with Coca Cola <sup>(7,8)</sup>

Additives: 1) with conservants; 2) with phosphate, 3) sulphurated;  
4) with iodised salt; 5) with sweeteners; 6) with colouring; 7) caffeinated

## The Bräustüberl at a glance

### Opening times

Open daily from 9am to 11pm, Mon-Sun

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### Seating

1,200 (at 150 tables)

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Space for 500 guests in the main Bräustüberl, 150 in the Brewery, 60 in the little Bräustüberl and 490 on the terrace (in summer).

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Average number of guests per day: 1,800

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### Served fresh from the barrel

**Tegernseer special brew** (light and sweet, mildly aromatic with a well-rounded taste),

**Tegernseer light** (a typically Bavarian full-bodied beer, fresh, bitter and perfect for every occasion), **Tegernseer dark** (original, specially brewed, with distinctive character),

**Wheat beer** brewed in Georg Schneider & son's private wheat beer brewery, Kelheim.

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Home-style, top quality Bavarian cooking at reasonable prices, with a wide selection of snacks and hot dishes.

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### Group bookings

You can also order à la carte in our restaurant – sit back and enjoy the food of your choice! Our team of expert chefs is reliable when it comes to keeping to deadlines in the kitchen. We request that groups of 40 and above reserve a table in advance to ensure we can offer you optimum service.

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### Directions

Approaching from the A8 motorway (Munich-Salzburg), take the Holzkirchen exit and drive straight on to the Tegernsee. Or take the Bavarian overland railway link from Munich's main railway station to Tegernsee.

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The Bräustüberl provides ample parking for cars and coaches.

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### Contact

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info@braustuberl.de

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Check out [www.braustuberl.de](http://www.braustuberl.de) for our daily specials and regularly updated information.

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**Another of the Bräustüberl's many features:** Providing a coveted, atmospheric context for celebrations large and small. The Brewery seats up to 150 guests, while the homelike Little Bräustüberl is the perfect place for small, cosy groups.



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