

Herzogliches
Bräustüberl
Tegernsee



A warm welcome!



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 “Braustibl”, 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 text 'Your host'.



Trüffelchocolat
von Gallet mit
Trüffel, Goldsch. B.
und Baguette mit
Zitrus-Sauce







Menu

1/2 Schweinshax'n, a crisply roasted knuckle of pork straight from the oven, with a potato and cucumber salad⁽⁵⁾

Crisply roasted "Bierbrat!" (belly of pork)

straight from the oven, with a potato and cucumber salad,⁽⁵⁾

as well as a small portion

Pork schnitzel "Wiener Art" with a potato and cucumber salad⁽⁵⁾

Bread dumpling with mushrooms in cream

See the board for the daily special

Soups

Broth with pancake strips

Liver dumpling soup

Home-made goulash soup

Our sausage specialities

2 Weisswurst', Bavarian sausages,⁽²⁾

Hot mustard original bavarian to take away

Mild mustard original bavarian to take away

- 1 pair of Debreciner sausages^(1,2)
- 2 pairs of Wiener sausages^(1,2)
- 6 Grill sausages with sauerkraut⁽²⁾
as well as a small portion
- 2 pairs of small spicy grilled pork sausages, with sauerkraut⁽²⁾
as well as a small portion
- 2 original beer sausages (smoked pork and beef sausages)
grilled, served with a potato and cucumber salad^(1,2,5)
as well as a small portion
- 6 original schnapps sausages grilled,
with a potato and cucumber salad^(1,2,5)
as well as a small portion

Salads

Tegernseer speciality salad

crisp seasonal salad with grilled turkey steak and garlic baguette

"Vegetarian" salad

crisp seasonal salad with fried mushrooms and garlic baguette

Gratinated goat's cheese on beetroot,
with a side salad

Snacks *(Bread and pretzels are charged as extras)*

Leberkäs, slice of warm meatloaf, approx. 180g^(1,2,5)
with potato salad or roast potatoes

Leberkäs, cold meatloaf with gherkins^(1,2)

Smoked farmhouse liver pâté, approx. 180g⁽¹⁾

Farmhouse head cheese, black or mixed

Farmhouse head cheese, pickled in vinegar, oil and red onions

Sausage salad with red onions^(1,2)

Swiss-style sausage salad with red onions and Almdammer cheese^(1,2)

Cold roast meat ("Bierbratli" – belly of pork) garnished with
freshly grated horseradish⁽³⁾

Bräustüberl snack selection^(1,2,3)

Selection of ham, served on a wooden board⁽¹⁾

South Tyrolean bacon platter^(1,3,5)

Home-made jellied roast meat, served with roast potatoes⁽¹⁾

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)^(1,5,6)

Radish, radish salad

Fresh bread with dripping and pork cracklings, garnished with red onions

Fresh farmhouse bread with chives and beer radishes

Roast pork, ham ⁽¹⁾ or bacon sandwich ^(1,5)

Steak "tartare" or roast beef sandwich

Beef "tartare" (raw, spiced, minced beef) approx. 180g, garnished with egg

Medium rare roast beef, served with rémoulade sauce

Warm Dishes

Kassler Ripperl, smoked, grilled spare ribs, with a potato and cucumber salad ^(1,3,4,5)
as well as a small portion

Boiled beef, Munich style, with vegetable julienne,
freshly grated horseradish and a potato and cucumber salad ^(3,5)
as well as a small portion

Savoury innards of veal with bread dumplings

Grilled meat with a potato and cucumber salad ^(4,5)
as well as a small portion

Geräuchertes Wammerl, smoked grilled belly of pork
with potato salad or roast potatoes ^(1,3,4,5)

3 Potato pancakes with smoked salmon ⁽³⁾

3 Potato pancakes with sauerkraut or apple sauce

Dampfnudel, yeast dumpling with vanilla sauce⁽⁶⁾

Home-made fried apple rings with vanilla ice cream

Grandma's home-made apple and quark strudel with vanilla sauce

Marillen-Palatschinken, filled apricot pancake
with vanilla sauce and whipped cream, *also as a small portion*

Topfenstrudel, quark strudel with vanilla sauce and fresh fruit

1 scoop of vanilla ice cream with fresh fruits and whipped cream

See the board for more cakes

For our young guests

1 pair of Wiener sausages^(1,2)

Bread dumpling with sauce

Small portion of potato pancakes with apple sauce

Cheese

Portion of "Bergkäs"

Portion of Miesbacher cheese

Miesbacher cheese, pickled, in red onions

Bräubazi, light and spicy fresh cheese delicacy, made using our own recipe,
served with red and white onions

1 scoop of Bräubazi as taster



Fried camembert with cranberries

Portion of Gorgonzola cheese

Portion of Gorgonzola cheese, in vinegar, oil and red onions

Bread and Emmentaler cheese

Selection of cheeses

Extras

Pretzels, "Romans" (type of Bavarian bread roll)

Farmhouse bread

Butter

Gherkins ^(1,5)

Onions, horseradish ^(3,5)

Sauerkraut ⁽¹⁾, potato salad ⁽⁵⁾, bread dumpling,
potato dumpling ⁽¹⁾, potatoes, roast potatoes

Side salad

Coffee

Mug of coffee, café au lait, cappuccino, latte macchiato

Espresso

Hot chocolate

Tea (peppermint, fruit, black)

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, beer and lemonade (500ml)

"Russ'n", wheat beer and lemonade (500 ml)

Original Schneider Weisse, wheat beer (500 ml)

Schneider Weisse alkoholfrei, nonalcoholic wheat beer (500 ml)

Soft drinks

Mineral water (300 and 500 ml)

Still mineral water (300 and 500 ml)

Orangeade⁽⁶⁾ (300 ml)

Coca Cola^(1,6,7) (300 ml)

Coca Cola mixed with orangeade^(1,6,7) (500 ml)

Lemonade (500 ml)

Apple-juice spritzer (300 or 500 ml)

Blackcurrant spritzer (300 or 500 ml)

Schnapps

Hirschkuss, 38% vol., 2 cl

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

Fernet Branca (digestif), 39% vol., 2 cl

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

Bräustüberl fruit brandy, 38% vol., 2 cl

Mountain gentian brandy, 38% vol., 2 cl

Wild raspberry brandy, 40% vol., 2 cl

Williams pear brandy, 40% vol., 2 cl

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

Dear guests, although we take great care during the production and preparation of our dishes, it is not possible to exclude traces of allergens. If required, our service team can show you a file including an overview of all the additives and allergens contained in our dishes. *Your host Peter Hubert*

- We accept no liability -

The Bräustüberl at a glance

Opening times

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

Seating

1,400 (at 160 tables)

Space for 310 guests in the main Bräustüberl, 140 in the Brewery, 60 in the little Bräustüberl, 60 in the tap-area and 750 on the terrace.

Average number of guests per day: 1,800

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.

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

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.

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.

The Bräustüberl provides ample parking for cars and coaches.

Contact

Telephone: +49 (0)80 22-41 41

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info@braustuberl.de

Check out www.braustuberl.de for our daily specials and regularly updated information.



WEINHAUS
MOSCHNER



/Weinhaus.Moschner

Opening times

Winery: Wednesday to Sunday from 6pm
Bar: Friday and Saturday from 9.30pm
Monday and Tuesday closed

Contact

Weinhaus & Bar Moschner
Kisslingerstr. 2, 83700 Rottach-Egern,
Tel. 08022 - 5522 www.moschner.de

Bräulad'l

A piece of Bavaria to take home? A gift for a loved one?

An original present for a birthday or other celebration? – Our Bräulad'l shop has everything our visitors love. You will find a selection of products here. Almost all of them are also available in our online shop:
www.braustuberl.de!





Balloon ride





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Please rate us

What did you think of your visit to Bräutüberl? The host and team are very grateful to receive feedback at www.braustuberl.de, Facebook, Tripadvisor or Yelp.

