

# KLOSTERBRÄUSTÜBERL REUTBERG

... what else do you need ...

## Menu

### HISTORY OF THE BREWERY

On 23rd October 1924 the Franciscan brewery, which has been existing since 1677, was changed into a brewery association with its head office at Reutberg.

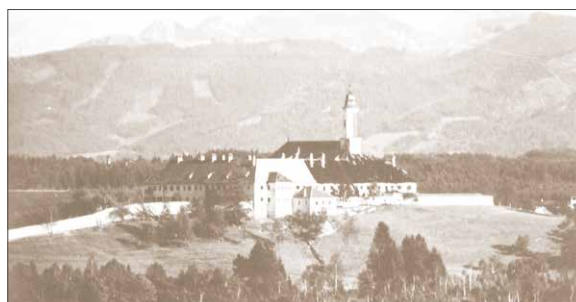
Reverend Alois Daisenberger, a priest from Reichersbeuern, founded the cooperative together with some farmers from Sachsenkam and its neighbourhood.

In 1987 the breakup of the association could just be prevented, so that the monastic brewery Reutberg is one of the few remaining brewery associations in Bavaria. Till today, it is the only traditional brewery in the district of Bad Tölz – Wolfratshausen.

[www.klosterbrauerei-reutberg.de](http://www.klosterbrauerei-reutberg.de)

### THE FRANCISCAN MONASTERY REUTBERG

The monastery was built by Count and Countess Papafaba from Reichersbeuern, after they had brought the miraculous image portraying Virgin Mother from Loreto (a site of pilgrimage in Italy) to Reutberg. Today, Reutberg is the oldest sanctuary from Loreto in Old Bavaria. The monastery even survived the secularization and has kept its Franciscan spirit for more than 300 years.



### SISTER MARIA FIDELIS WEISS

Every year, many people visit Sister M. Fidelis Weiss' grave to pray for help. It has been reported that a lot of those prayers have been answered. In 1902, Eleonore Weiss, who was born in Kempten in 1882, entered the convent. She has spent 20 years there and has been an extraordinary sister but only after her death in 1923 her mystic acts of grace became known. In 1936 her beatification was initiated and in 1977 the first part of it has been completed.

*Auf dem Reutberg grüßen wir  
Dich, Maria, schönste Zier!  
Mutter, send' vom Reutberg aus,  
Segen weit ins Land hinaus!*







## Dear guests,

we prepare fresh dishes for you every day, thus it might happen that a dish is out of stock. Also, on our **menu of the day**, we offer traditional dishes, using fresh ingredients produced by local farmers.

Your wellbeing is very important to us. That is why we have documented all allergens in our dishes. If you suffer from a food allergy, please let your server know, and they will be happy to help.

Nearly all dishes are available as small servings on request!



## Basic information about beer

According to the Bavarian purity law from 1516 our beer is made of hops, malt and water. These ingredients are fermented by adding yeast. There are two kinds of yeast: top-fermented yeast is used to produce wheat beer and bottom-fermented yeast is used to produce lager, pils as well as most strong beers. Fermentation takes between three and seven days. Afterwards, the beer is stored to age for three weeks up to three months. Before the beer is filled in bottles or casks, it is often filtered. Then you can drink it. You can sample 0,25 litre glasses of all our draught beers.

# Beers



### REUTBERGER EXPORT HELL VOM FASS (DRAUGHT BEER)

A bottom-fermented beer with typical colour, a slightly hoppy odour, as well as a full-bodied, malty and smooth bitter flavour. Alc. 5.1 %

### REUTBERGER KLOSTER HELL VOM FASS (DRAUGHT BEER)

A bottom-fermented lager with light golden colour, a slightly spicy odour and a mild taste. Alc. 4.9 %

### REUTBERGER EXPORT DUNKEL VOM FASS (DRAUGHT BEER)

This bottom-fermented beer is completely made of dark malt, which leads to its maroon colour. It has a fine malty aroma and a full-bodied, malty and slightly bitter flavour. Alc. 4.9 %

### REUTBERGER KLOSTER WEISSE VOM FASS (DRAUGHT BEER)

This top-fermented sparkling fresh beer is partly made of wheat malt, which leads to its typical colour as well as its mild and fruity smell of yeast. Alc. 4.9 %

### REUTBERGER KLOSTER MÄRZEN (BOTTLED BEER)

This beer is a rarity and is made of 50% light and 50% dark malt, which leads to its intensive colour. It has a strong malty and slightly hoppy odour. Alc. 5.3 %

### REUTBERGER HELLER BOCK (BOTTLED BEER)

A very aromatic beer, which has a golden colour and a strong malty and slightly hoppy smell. Alc. 6.7 %

### DAISENBERGER DUNKLE WEISSE (BOTTLED BEER)

This dark wheat beer was named after Reverend Alois Daisenberger, the founder of the brewery association. It is made of dark wheat and barley malt, it has pleasant malty odour as well as a sparkling fresh flavour. Alc. 5.3 %

### REUTBERGER KLOSTER PILS

This noble Pils captivates with a fine and aromatic bitter taste. It comes with a slight hoppy aroma. Its flavour is clear, pleasantly full-bodied and spicy. This Pils convinces every connoisseur. Alc. 5.0 %

### AEGIDIUS TRUNK VOM FASS (DRAUGHT BEER)

This naturally cloudy and unfiltered beer is a classical beer for festivities and is brewed traditionally with an original wort of 13.5 %. It is available in late august, when Friar Aegidius is celebrated. Alc. 5.3 %

### REUTBERGER JOSEFIBOCK VOM FASS (DRAUGHT BEER)

This beer is made of 50 % light and 50 % dark malt and is kept in storage for three to five months, which leads to its intensive flavour. It has an amber colour, a smooth malty aroma and a full-bodied bitter taste. Alc. 6.9 %

### REUTBERGER WEISSBIER-BOCK (BOTTLED BEER)

A top-fermented bock beer, made of 60 % wheat malt and 40 % barley malt. It has a floral aroma and a full-bodied, yeasty taste. This delicacy is on offer after Easter as long as stocks last. Alc. 6.9 %

## Softdrinks



Cola-Mix <sup>1</sup>	0.5 l
Cola <sup>1</sup>	0.5 l
Orange lemonade <sup>1</sup>	0.5 l
Lemonade	0.5 l
Lemonade/Orangeade for Kids	0.25 l
Coca Cola Light <sup>1,2</sup>	0.2 l
Table water	0.5 l

### Adelholzner Mineral Water

Sparkling	0.75 l
Still	0.5 l

Saftschorle (fruit juice with sparkling mineral water)  
Apple, orange, rhubarb, red currant, elder <sup>1,2</sup> .. 0.5 l

Fruit Juice .....0.25 l  
Apple, orange, rhubarb, red currant

Reutberger Radler	0.5 l
Ruß	0.5 l
Non-alcoholic beer	0.5 l



Non-alcoholic wheat beer	0.5 l
Leichte Weiße	0.5 l
(wheat beer with a lower alcoholic strength)	

Used additives:  
1 : food colours  
2 : sweeteners  
3 : phosphate  
4 : sodium nitrite  
5 : sulphurised  
6 : flavour enhancers  
7 : preservatives



## White wines

Gutedel ..... 0.2 l  
*Vineyard Rieger, Baden, organic certification*

Grüner Veltliner ..... 0.2 l  
*Vineyard Prectl, Niederösterreich*

2016 Frank+Frei Silvaner ..... 0.75 l  
*A fruity light white wine (dry) with apple and peach aromas, Alc. 12%*

## Red wines

Spätburgunder ..... 0.2 l  
*Vineyard Rieger, Baden, organic certification*

Zweigelt ..... 0.2 l  
*Vineyard Prectl, Niederösterreich*

2014 Frank+Frei Rotling ..... 0.75 l  
*An aromatic light wine made from red and white grapes, Alc. 12%*

2014 Frank+Frei Cuvee ..... 0.75 l  
*A supple cuvee wine made from Pinot Noir and Domina wine with delicate berry aromas, Alc. 12.5%*

Weinschorle, white or red ..... 0.5 l

## Spirits

William w/pear v. Lantenhammer..... 2 cl  
Obstler v. Lantenhammer..... 2 cl  
Ramazotti w/ice and lemon ..... 3 cl  
Hirschkuss ..... 3 cl  
Waldhimbeergeist v. Lantenhammer ..... 2 cl  
Mirabellen Brand v. Lantenhammer ..... 2 cl  
Reutberger beer schnapps ..... 2 cl  
Reutberger beer liqueur ..... 2 cl  
Reutberger Gamsblut<sup>1,7</sup> ..... 2 cl

## Hot drinks



Coffee  
Cappuccino  
Café Latte  
Latte Macchiato  
Espresso  
Double Espresso  
Hot chocolate

### Tea by Eilles

Assam Special Broken  
*A strong black tea from northern India with a slightly malty aroma*

Green Tea  
*Non-fermented tea from Middle Asia, soft and pleasantly bitter*

Peppermint  
*A very aromatic and refreshing tea*

Camomile  
*A calming tea with a taste of honey*

Herbal Tea  
*A pleasant mixture of lemongrass, rooibos, mint, fennel, liquorice, cinnamon and camomile*

Summer Berries  
*A refreshing mixture of apples, hibiscus, rose hips, elder and raspberries*

Rooibos Vanilla  
*South african rooibos and vanilla without coffeine*

# Food

YOU CAN FIND ALL PRICES OF FOOD AND DRINKS IN THE GERMAN MENU.

## Our classics - freshly prepared

### BIERKUTSCHER SCHNITZEL

*Pork loin with a breading made of pretzels, stuffed with ham, beer cheese, mustard and horseradish, served with chips*

### TELLERFLEISCH

*Beef, served with home-made potato salad and fresh horseradish*

### ½ ROASTED DUCK, FROM LOCAL FARM

*served with potato dumpling<sup>5</sup> and red cabbage, cranberries*

### BRAUERPFAND'L

*Grilled fillets of pork with mushroom sauce, home-made Käsespätzle (traditional German pasta made with grated cheese) and roasted onions*

## Brotzeiten

### Bavarian Sausage Salad<sup>3,6</sup>

*in oil and vinegar, served with red onions, gherkins and farmhouse bread*

### Wallberger Sausage Salad

*in oil and vinegar, served with Wallberg cheese from the local cheese dairy "Naturkäserei Tegernsee", red onions, gherkins and beer bread*

### Kalter Braten

*Cold roast, served with butter, gherkins, fresh horseradish and bread*

### Reutberger Brotzeit

*Platter with smoked ham<sup>3</sup>, bacon<sup>4</sup>, beer cheese, butter, gherkins and farmhouse bread*

### Saurer Pressack

*Head cheese (black and white) in oil and vinegar with onions, gherkins and bread*

### Obatzda<sup>7</sup>

*A traditional Bavarian cheese spread, made of Camembert cheese and cream cheese, served with red onions and a pretzel*



### Saurer Hirschberger

*Hirschberg cheese from the local cheese dairy "Naturkäserei Tegernsee" in seed oil and vinegar with rocket, cherry tomatoes, red onions, seeds and beer bread*

### Fresh Pretzel from Motzet bakery

### 2 Slices of Bread

### Butter

## Vegetarian

### Käsespätzle

*Tarditional German pasta made with grated cheese, roasted onions and a small salad variety*



### Home-made Heumilchtopfenpflanzerl

*Vegetarian patties made of curd cheese, served with hay milk sour cream and salad garnish*

### Vegan dish on request

## Sausages

### 2 Reutberger beer sausages<sup>3,6</sup>

*Grilled sausages, served with home-made potato salad*

### 4 pork sausages<sup>3,6</sup>

*served with sauerkraut and bread*

### 4 Wiener sausages<sup>3,6</sup>

*with bread*

### DLG-rewarded Weißwurst

*Traditional bavarian white veal sausages, served with sweet mustard*

## Salads

### Der Steirer

*Big, mixed salad with pumpkin seed and honey dressing, sour beef, sliced bell pepper, red onions, roasted seeds and freshly grated horseradish, with garlic bread*

### Freshly smoked trout

*From fish farm Sappl at Mühlberg, with small salad garnish, creamed horseradish und Reutberger beer bread*

### Small salad variety

### Large salad variety with baguette

### Potato salad

### Krautsalat

### Tomato salad

*With lots of onions and balsamic dressing*

## For the kids <sup>up to 14 years</sup>

### 2 Wiener sausgaes<sup>3</sup> with chips

### Chips with Ketchup

### Spätzle (special German pasta with gravy)

### Potato Dumpling with Gravy

### Small pork escalope

*with chips and a small salad variety*

### 3 Potato fritters with apple sauce





Nominal charge: 1.00 €

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 Kein Ruhetag



## Our local suppliers

We get our **beers** from the brewery **Klosterbrauerei Reutberg** next door.

Our **soft drinks** like Coca Cola, lemonade and many juices are provided by **Frucade** in Roßhaupten.

We receive our **spirits** from **Lantenhammer distillery** in Schliersee.

**Weißbierpunsch** and **Gamsblut** as well as other seasonal cocktails are delivered by **Cocktail House Manufaktur**, Sachsenkam.

**Hirschkuss**, a local liqueur, is produced by **Hirschkuss-Genussmanufaktur Waldherr Merk** from Gaißach

**Coffee and Espresso** are provided by the local coffee roaster **Tölzer Bohne**, Sachsenkam.

**Meat** is provided by **local farmers** and by **butcher's shops Rottenwallner** from Bad Tölz and **Landerer** from Gaißach.

Our **“Weißwürste”** (Bavarian veal sausages) are provided by **butcher shop Reßl**, Benediktbeuern

**Game** is provided by **game enclosure Liebhart** in Sachsenkam as well as by **hunters** from Lenggries and Sachsenkam.

We get our **ducks** from **poultry farm Lugeder** in Pleiskirchen, Upper Bavaria.

We receive our **smoked trouts** from **fish farm Sappl** in Mühlberg, Bad Tölz.

We order our special **“Bauernhofeis”** (farmer's ice-cream) from the **Beindlhof** in Wackersberg

We receive **bread and pretzels** from **Motzet bakery** in Sachsenkam.

**Pies and cakes** are delivered by **cake shop Klaus** from Warngau.

We buy **yeast dumplings** at the **Café Münchener Freiheit** in Munich.

The **candles** we use are delivered by **The Franz Steinhart wax workshop** in Bad Tölz.

We receive **eggs** from the local farm **Bertenbauern Hof**. We only use cage-free eggs.

**Cheese, sour cream and curd cheese** are delivered by the local cheese dairy **Naturkäserei Tegernsee**

**Fruit and vegetables** are delivered by **Früchte Kell** from Bad Tölz.

**Potatoes** are delivered by **Bernhard Zimmermann**, a potato farmer from Sauerlach.

Our **garden furniture** is produced at **Oberland Werkstätten** in Gaißach. They also do our laundry.

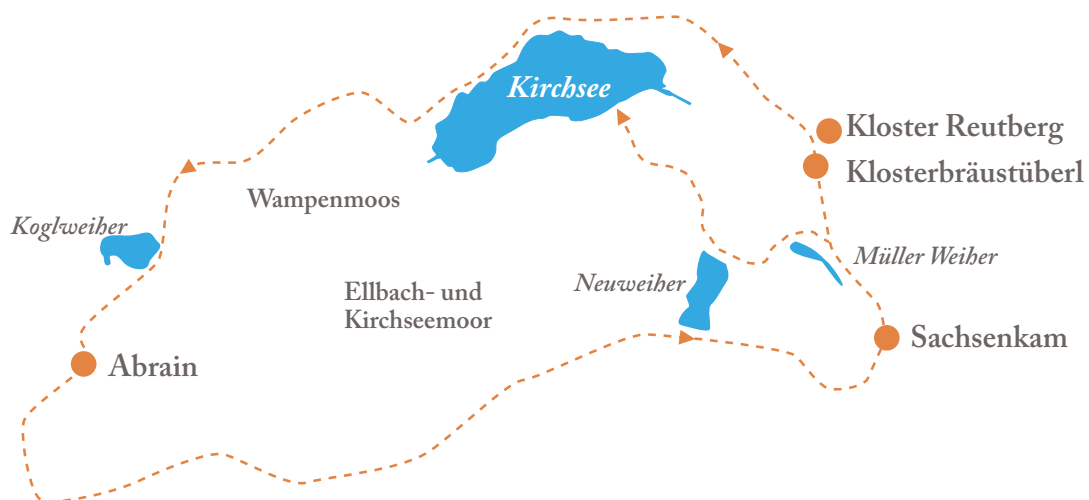
We use **electricity** produced from **renewable energy sources** nearby

The **staff's dresses (“Dirndl”)** are made by Hut-und Stofflad'n Maerz Theresia in Lenggries

The **staff's shirts and traditional waistcoats** are provided by Hut und Tracht Regina Redl in Holzkirchen

The **staff's jackets** and vests are provided by Sauba beinand by Stoabergerin in Greiling

## The surroundings of the Kirchsee



**In summer** the track around the Kirchsee is a fantastic way for cyclists as well as hikers to enjoy the amazing moor landscape. There are great bathing spots at the Kirchsee and the Koglweiher.

**Length:** about 13 km (= 8 miles), hiking time about 3.5 hours

**Conditions:** mostly sunny as well as shady forest roads; tarred road between Abrein and Sachsenkam

