

Duftbräu Journal

For take away!

Free of charge

Mountain Inn - Hotel - 800 meters above sea level - documented for the first time in 1543

You will receive further information at our reception

BRAND-NEW!

Our little shop "Braeu-Lad'l" at Duftbraeu

You would not only like to have the Duftbraeu wheat beer as a Bavarian aperitif or as the perfect drink with our popular oven-fresh roast pork - but also a bottle for take away? Or would you like to have any textiles with our Duftbraeu imprint as a convenient and original souvenir?

No problem: From now on we will sell this and that for take-away in the little shop "Braeu-Lad'l" in the reception area of Duftbraeu. We offer a variety of souvenirs from local sweets to alcoholic and hard drinks up to individually created private or business presents



We had not yet decided about the exact range of goods when this Duftbraeu Journal was printed.

However, it will always be worthwhile to come in and have a look. It is planned to add other new and interesting items from time to time. After your departure from Duftbraeu, you would of course like to have any souvenirs from your stay at Duftbraeu - and give your loved ones an impression how comfortable a stay at Duftbraeu can be!



So good and hearty!

If ordered in advance, we have further delicate pork dishes like pork knuckles with crispy crackling, spareribs, pan dishes put together to your individual requirements or sucking pig available for groups. Traditional live music can be organised as well!



Menu:

Soups:

- Creamed potato soup** topped with roasted croutons made of brown bread 3.90
- "Poacher's soup"** Goulash soup made of game, served with bread 4.50
- Clear soup with pancake strips** and strips of mixed vegetables 3.90

Delicacies: Pork Dishes:



- Daily from 11:30 a.m.
- Oven-fresh roast pork** made of pork belly, house-specially prepared with crispy crackling! As side dish we serve bread dumpling and fasskraut (sauerkraut from the barrel) 9.90

- "Braeu-Reindl"** Roast pork, roast leg of pork (7), grilled sausages, prezel dumplings, fasskraut (sauerkraut) and sauce served in a rustic pan
for one person 13.50
for two persons 25.00

Also available in a rustic pan for several persons if ordered in advance. The ideal meal for small celebrations! We recommend to drink our "Duftbraeu Black One" with this meal.

- Hot smoked roast leg of pork (7)** from the barbecue, served with bread dumplings and cabbage-bacon salad 9.90

- "Pigsty escalope"** (breaded 300g), schnitzel Vienna style, fried in clarified butter, served with bread and lemon 9.90

- Instead of bread you may also order our schnitzel with the following side dishes
with baked potatoe + 2.80
with a mixed salad + 2.80
with French Fries + 2.30
with home-made potato salad + 1.80

- "Escalope original Bavarian style"** Speciality of the house, schnitzel gratinated with mustard, onions and cheese, served with marinated tomato slices 9.90

- "Duftbraeu Toast"** Grilled pork sirloin on slices of toast gratinated with cheese, served with a mushroom cream sauce and a small salad 9.90

- "Grilled steak"** (220g) served with a baked potato, herbed butter and onions that were sauted in dark beer 9.90

All dishes except our trouts can also be ordered as a small portion. You may find further dishes on our menu of the day.

Beef Dishes:

- Sirloin steak medium grilled** from a young bull (250g), served with a baked potato, herbed butter and onions that were sauted in dark beer 18.90
- Fried sirloin with onions** from a young bull (220g) and fried onions in gravy, served with parsley potatoes and roasted bacon (7) 16.90

Poultry Dishes:

- Breast of fried chicken** served with home-made potato salad, cranberry jam and lemon 9.90

Salad

- Small mixed salad of the season** served with home-made dressing 3.90
- Mixed salad of the season** with tender grilled chicken breast 9.90
- Mixed salad of the season** with roasted bacon (7) and cheese 9.90

Fish Dishes:

- Freshly caught trout** "house-specially" fried, served with parsley potatoes 13.50
- Freshly caught trout, poached** served with parsley potatoes and melted butter 13.50
- Fried fillet of trout** served with home-made potato salad, remoulade and lemon 9.90



Vegetarian and light dishes:

- Baked potato with herb curd and slices of bacon (7)** served with a small salad topped with home-made dressing 7.50
- Tomato bread** Brown bread covered with marinated tomato slices served with onions and a fried egg 5.50
- Mushrooms steamed in cream** served with bread dumplings and fresh herbs 7.50
- Grilled spinach dumpling** with Bavarian cheese sauce served with a small salad of the season and fresh herbs 8.50
- Grilled prezel dumpling** with mushroom cream sauce served with a small salad of the season and fresh herbs 8.50

All prices in Euro including value added tax

We are here for you!



Our opening hours can be seen in this schedule. You will always find exact and up-to-date information on our webpage www.duftbraeu.de

JAN	open from Wednesday to Sunday during school holidays and on bank holidays	Open Sat/Sun
FEB	vacation close-down	
MAR	Open on Saturdays and Sundays	
APR		
MAY		
JUN		
JUL	Open from Wednesday until Sunday as well as on holidays	
AUG		
SEPT		
OCT		
NOV	Open on Saturdays and Sundays; open from Wednesday until Sunday during school holidays and on New Year's Eve	
DEC		



Delicacies of the season

In addition to the menu that we offer all through the year, we also offer special dishes of the season on a daily basis, such as asparagus specialities of Bavarian asparagus, game directly from the hunter, freshly picked strawberries or ducks for Annual Fair or Christmas. Simply have a look at our menu of the day!

We are open on Saturdays and Sundays during winter time

During winter season we are here for you all through the weekends: we are open every Saturday and Sunday from 11:30 Uhr and offer cooked meals all day. The only exceptions will be Christmas Eve as well as our vacation close-down in February. You may see our exact opening hours on the schedule on page one of this journal!



Spending the night in Duftbraeu



After an eventful day at Samerberg and its surrounding area, our comfortable and convenient guestrooms are waiting for you! You will receive further information about our room rates at our reception.

Please ask for our brochure with detailed information about overnight accommodation.



Children's playground GAUDI-ALM



Hello children, don't you want to sit still when going out for a meal?

It doesn't have to be that way: Weather permitting, you may run riot to your heart's content on our large playground in front of our terrace all over the year. The play hut is also open during wintertime.

Its name is "Gaudi-ALM" (Jamborre-Hut) - and this name was also given to the whole playground.

Enjoy playing!



Give joy and enjoyment!

What about surprising your friends, acquaintances and colleagues with a Duftbraeu gift voucher, for a meal and/or an overnight stay in Duftbraeu!

As a little thank you you will receive a discount of 2% on the price of the gift voucher when presenting this bon.



Celebrations - (not only) during Christmas time

Have you ever experienced Advent atmosphere at Samerberg together with your friends, employees or your club buddies? A Christmas celebration at the Duftbraeu is always a unique experience - no matter if you have a big party in the "Duftbraeu-Stadl", the rustic "Braeustube", in our glazed "hop garden" or a smaller party in our comfortable "Alten Stube".

And of course we will be pleased to welcome you and your guests not only during pre-christmas period, but whenever you have anything to celebrate!

By the way: Celebrations will also be possible from Wednesday until Sunday during winter time, on request arrivals will be accepted even already on Tuesday evening.



Hiking

Recommendation:

Duftbraeu chapel - "Fluderbach" - "Bruchfeldhaus" - "Liebeswiese" and back to the Duftbraeu passing by the waterfalls.

Pure walking time:
Short course about 20 min.
Long course about 45 min.

Please ask for the route map at our reception

Duftbräu through the ages

About the origin ...

The first inhabitants settling here during Middle Ages were woodworkers. They drifted the cut down trees through the creek into the valley. Near the waterfall they built a hut for their hard work on the mountain.

The "Samer book" tells in 1543: "Georg Schmidt, a hut at the waterfall. The hut was built without any permission from the Kastner (administrator of landowner)." This means that Duftbraeu was the first building without building permit ever documented on Samerberg!

The hut was built out of "Duftstoa" (tuff) that could be found nearby. The property owes its name this material as well as the fact that beer was brewed here for more than 30 years at the end of the 19th century. It was therefore one of the highest situated breweries in Germany! The house was destroyed by a fire in 1908.



Bridge over the waterfall (until 1957)

... until today

The married couple Matthaeus and Anna Wallner bought the site of the fire destroyed house and built the inn here. The graceful Duftbraeu chapel next to the inn was also built by them. Their son, Matthaeus Wallner, continued the business together with his wife Anna. Their son Matthaeus had run the inn until 1997. His wife Maria Wallner is the soul of the Duftbraeu still today.

The long tradition - cattle breeding, brewing trade, gastronomy and butchery - is reflected in the rustic furnishing of the house.

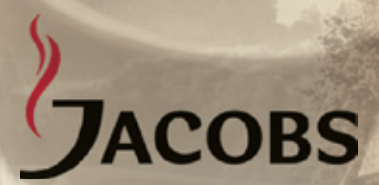


In 2001 Maria Wallner passed the business on to her son Markus Wallner, who runs the house together with his wife Irmi already in the 4th generation. The 5th generation is already lining up for the start: since 2010 the innkeepers are proud parents of little Matthaeus.

Our gastronomy celebrates its 100th birthday

In 2012 Duftbraeu can celebrate an anniversary: For exactly 100 years guests from near and far have been served in original Bavarian tradition and have been culinary spoiled in our premises.





Snacks:

Roast pork in aspic marinated, served with onions, pickles, tomato and bread	7.50
Cold roast pork served with pickles, tomato, horseradish and bread	6.90
2 pairs of Wiener sausages (7) with mustard and bread	4.90
Cold "Leberkas" (7) (Bavarian sausage speciality) served with pickles, tomato, mustard and bread	6.00
"Obazda" traditional Bavarian cheese spread, garnished with onion rings, served with a prezel	7.90
"Marinated Cheese" A piece of Emmental cheese, marinated in vinegar and oil, served with onions, pickles, tomatoes and bread	7.50
Bavarian style sausage salad (7) served with bread	6.50
Swiss style sausage salad (7) served with bread	7.40



Side Dishes

A slice of extra bread	0.80
Prezel	1.10
Butter	0.50
Cranberry jam	1.00
Potato salad	2.50
Bread dumpling	2.00
Parsley potatoes	2.00
Cabbage salad	2.50
Sauerkraut	1.50
French Fries	3.00
Baked Potato with herb curd and slices of bacon (7)	3.50
Portion of cream	0.70

Something sweet for dessert:

Apple strudel or curd strudel served with vanilla sauce	4.90
"Hot Grandma" Plum liqueur from Samerberg area, served hot and topped with whipped cream	3.90
"Hot Grandpa" Cherry liqueur from Samerberg area, served hot, topped with whipped cream and a dash of egg liqueur	3.90
Fried apple rings 4 pieces in cinnamon and sugar served with vanilla ice cream (1) and topped with whipped cream	5.80

Breakfast:

Country breakfast from the buffet
After previous reservation you may help
yourself from our rich country breakfast
from the buffet. Price per person (including
filter coffee/tea) From 8-10 a.m. 11.90

Coffee specialities and hot beverages:

Mug of coffee (served in a „Duftbraeu-mug“)	3.10
Mug of "Hag" coffee (without caffeine)	3.10
Mug of milk coffee hot milk and espresso mixed in a Bavarian style milk mug	3.60
Mug of hot chocolate made with milk	2.90
Big mug of tea different kinds	2.50
"Jagatee" alcoholic Bavarian tea speciality, tea spiked with fruit brandy or rum	4.50
Big mug of tea mixed with rum (4 cl)	6.00

Espresso the original, a dash of espresso served in an espresso cup	2.20
Espresso Macchiato a dash of espresso topped with frothy milk	2.70
Doppio double espresso, served in the Doppio cup	3.30
Cappuccino espresso, hot milk with frothy milk served in a Duftbraeu mug	3.30
Latte Macchiato hot milk, espresso and frothy milk, layered in a high glass	3.60

Please do not hesitate to
ask for our extra children's
menu/ice cream menu and
our home made cakes!

Dear guests!

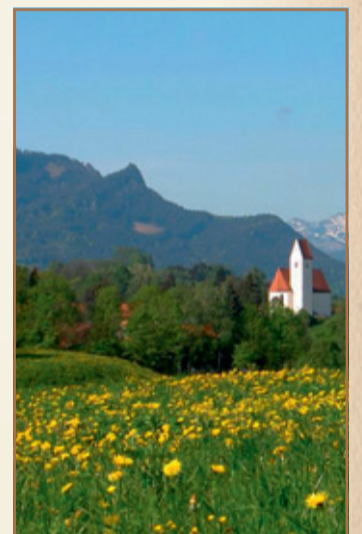
We have constantly made changes during the
last years in order to make your stay at Duft-
braeu more and more comfortable.

Below you may see a short overview:

2003	Renovation of driveway, car park and courtyard as well as restoration of the complete external facade
2004	Refurbishment of the garage buildings
2005	Completion of the unique children's playground in beautiful, untouched mountain landscape
2006/ 2007	Completion of the Duftbraeu Stadl and the Duftbraeu Alm. This doubled the size of our gastronomy area and increased our number of beds to more than 50.
2008	Rebuilding and renovation of the main building. Extensive restructuring of the gastronomy area of the inn, improvement of hotel area.
2009	Installation of latest security techno- logy, WLAN in the complete building
2010	Redesign of the south-west terrace. This resulted in a traditional beergar- den with special parking lot for bicycles, a pavilion and the glazed "hop garden".
2012	Opening of our little shop "Braeu- Lad'l" just in time for our 100th gastronomy anniversary

Did you know that.....

- ... our trouts exclusively come from spring
water at Samerberg or in Söchtenau?
- ... our eggs are free-range eggs from happy
chickens of the Chiemgau area and that
our noodle products are made out of
these eggs?
- ... our fruit brandys are exclusively
destilled on Samerberg?
- ... the butcher's shop "Holnburger" in
Miesbach, from which we buy our
meat and sausage products, is awarded
by DLG (German Agricultural Society) at
regular intervals?
- ... our game is mainly bought directly from the hunter who shot the game
in our local forests?
- ... we take care that all our products are from regional origin and come from
suppliers within a short distance



For your choice - 3 different event locations

Duftbraeu is not only a good destination for
day trippers or holiday guests, but also a
very special event location. Its unique
location as well as three originally and
lovingly equipped event rooms contrasts
pleasantly to most of the conventional
conference hotels. Most modern conference
technology, WLAN all over the house and an
experienced, friendly service team will take
care that your conference will become a
lasting success.

Our large air-conditioned "Duftbraeu-Stadl"
with its loving detailed furnishing is most
suitable for events with up to 100 participants.
Due to the large picture window doors that
can be opened as well as darkened, this room
offers plenty of daylight.

The rustic "Braeustube" lounge furnished in
the style of the longtime brewing tradition
of Duftbraeu is our second, independent and fully equipped conference room
during weekdays.

Furthermore, as our third conference room, our pavilion in our beergarden
with its fantastic view is available for smaller groups.



Duftbraeu Journal online


What's going on at Duftbraeu? You will receive the latest
information via our free of charge e-mail newsletter! Culinary
information as well as special offers for overnight stays,
planned events or innovations in and around our house: We
will let you have the latest news. Simply download the "Duft-
braeu Journal - online" on www.duftbraeu.de



All prices in Euro including value added tax · 1) with food colouring 2) with preservative 3) with antioxidant 4) with flavour enhancer 5) Phosphate 6) with caffeine
7) with food colouring, antioxidant, phosphate, preservative 8) with food colouring, antioxidant, caffeine, sweetener containing a source of phenylalanine 9) nectar 10) sweetener

Freshly Drawn Beers

Lager beer on tap 0,5 l	3.00
Small Lager beer on tap 0,3 l	1.80
Non-alkoholic beer 0,5 l	3.00



Duftbrau wheat beer (on tap, yeast-clouded) 3.30
Half a pint (Duftbräu wheat beer) 0,3 l 2.50

Beer glasses 0,3 l and 0,5 l 5.00 € each



Duftbräu "Black One" (dark beer on tap) 0,5 l 3.30
"Small Black One" 0,3 l 2.50

NEW!

Pils on tap 0,3 l	3.00
Light wheat beer 0,5 l	3.30
Wheat beer light 0,5 l (low alcohol)	3.30
Non-alkoholic wheat beer 0,5 l	3.30
Shandy 0,5 l (Lager beer mixed with white lemonade (10))	3.00
Dark shandy 0,5 l white lemonade (10) mixed with Duftbrau Black One)	3.00
"Russ'n" half litre 0,5 l (wheat beer mixed with white lemonade (10))	3.30
Wine spritzer 0,5 l (with red or white wine, mixed either with sparkling mineral water or with white lemonade (10))	4.90

Water

Table water (with a piece of lemon) 0,25 l	1.70
Table water (with a piece of lemon) 0,5 l	2.60

Table water (with a piece of lemon) 1 l	3.50
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Adelholzener Naturell 0,25 l	1.90
Adelholzener Naturell 0,75 l	4.90

Adelholzener sparkling mineral water 0,25 l	1.90
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Adelholzener sparkling mineral water 0,75 l	4.90
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Juices and lemonades

Cola (1,6) or lemonade (1) 0,25 l	2.20
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Diet Coke (8) 0,2 l	2.40
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Cola and lemonade mix (1,6) 0,5 l	3.00
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Apple juice spritzer (naturally cloudy) 0,5 l	3.00
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Black currant juice spritzer (9) 0,5 l	3.20
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Orange juice spritzer 0,5 l	3.00
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Juices (different kinds) 0,25 l	2.50
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Small fruit juice spritzer or cola and lemonade mix (1,6) 0,25 l	2.30
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Fruit Brandy (2 cl) from farmer's from Samerberg region only

Fruit Brandy	2.30
Williams pear brandy	2.80
Cherry brandy	2.80
Plum brandy	2.80
Cherry – or plum liqueur	2.80
"Odl" naturally cloudy herb brandy	2.80



We thank our long-term business partners for their kind support:



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 mail: hubert.dettendorfer@t-online.de



Bottled red wines

Vintages are subject to change without notice (0,75 l)

Zweigelt Strassertal QbA J. Topf, Austria deep dark ruby red, full-bodied, round	25.40
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Rote Wonne QbA Ludwig Knoll, Franken Dark berries and bittersweet chocolate with black pepper, soft and round at the palate	23.50
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Chianti Classico DOCG Borgo Scopeto, Italy Dry, ruby red colour, full and intense scent	27.30
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Red wines by the glass (0,2 l)

Trollinger & Lemberger QbA Württemberg medium-dry, velvety, harmonic	4.10
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Kalterer See DOC Kalterer South Tyrol Aromatic, harmonic, full-bodied, hints of bitter almonds	3.80
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Merlot IGT Verona, Italy, dry, harmonic, stimulating, intense bouquet	3.50
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Zweigelt QbA Burgenland, Austria Dry, flowery, velvety	3.70
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Rosé wines by the glass (0,2 l)

Spätburgunder Weissherbst QbA Graf von Kageneck, Baden, Germany medium dry, fruity, elegant sweetness	4.10
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Bottled white wines

Vintages are subject to change without notice (0,75 l)

Lugana DOC Azienda Agricola Bulgarini Lombardei, Italy dry, fruity, tender fruit aromas of citrus and peach	26.40
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Helle Freude QbA Ludwig Knoll, Franken Fruity, zippy, fresh, citrus fruits and elder	23.50
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Riesling QbA WG Dr. Bürklin-Wolf, Pfalz dry, full-bodied, harmonic, full fruit bouquet	24.50
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White Wines by the glass (0,2 l)

Müller Thurgau QbA Georg Apfelbacher, Franken dry, soft, full-bodied	3.70
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South Tyrolian Pinot Blanc DOC Light, fresh white wine with fruity nose	3.80
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Pinot Grigio IGT Venetia, Italy dry, intense straw-yellow, fine aroma, harmonic, soft, flowery	4.50
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Grüner Veltliner QbA Riepl, Alberndorf, Austria, Weinviertel Dry, peppery	3.50
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Prosecco, Hugo & Sprizz

Prosecco frizzante 0,75 l	22.80
Prosecco frizzante 0,1 l	3.20
„il“ Mionetto Sprizz	4.30
Hugo Prosejito	4.90

Please also visit our webpage www.duftbraeu.de
 Duftbräu · Wallner Family · Duft 1 · 83122 Samerberg
 Reservations can be made under phone number +49 (0)8032/8226

