



## *The art of enjoyment*

A visit to the pub is a kind of mini-break. Our speciality beers served alongside food provide a delightful experience. Our menu features suggested beer pairings.



## **Hefes**

Still by far our most popular beer. A brilliant pale yellow colour, a clear sparkling look, distinctive malt aroma and pleasantly light notes of hops and yeast. A wonderful Hefes, harmonious, full-bodied and fantastically balanced.

***Original gravity 12,3 °***

***Alcohol content 5,3 %***



***Goes well with snacks, sausage salads, canapés, roasts, stews, poultry, veal, light vegetables such as asparagus, romadur cheese and nut cakes.***



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### **Hefes** *leicht*

Our Hefes leicht is one of the most technically demanding beers that can be brewed according to the German Purity Law. It is wonderfully effervescent and refreshing, with a cheeky hint of hops. A summery, light beer – and the perfect alternative when you want a little less alcohol.

**Original gravity 8,7 °**

**Alcohol content 3,7 %**



*Goes well with appetisers, salad, ravioli, curd cream and spleen sausage.*



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## **Helles** *non-alcoholic*

A hoppy, finely spiced refreshment with a caring sweetness, isotonic and non-alcoholic.

*Alcohol content < 0,5 %*



*Goes well with appetisers, strongly flavoured starters, carpaccio and vitello tonnato.*





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## Fürstentrunk

The Fürstentrunk embodies our historical founding mission by Elector Maximilian I, like no other beer. Our pale festive beer. Strong in taste with a full hoppy aroma, light sunny malty tones and higher original gravity. An insider tip among beer connoisseurs.

**Original gravity 13,2 °**

**Alcohol content 5,7 %**



*Goes well with snacks, roasts, roast poultry, spaetzle noodles, pork knuckles, cheese spaetzle and hearty vegetable dishes.*



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### **Pils**

We have set up our own storage cellar for our Pils, precisely tailored to its needs, where it can ferment in peace and quiet until it is perfect. Fresh, sparkling, and with a light, lean body. The exclusive use of the best Hallertau aromatic hops creates a wonderfully youthful, fresh bitter note.

***Original gravity 11,8 °***

***Alcohol content 5,1 %***



*Goes well with appetisers, pâté, seafood, fresh cheese, sheep's cheese, goat's cheese, grilled fish, salads and pasta.*



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## **Dunkel**

Our Dunkel has been produced according to a traditional recipe for over 400 years, making it our second oldest variety after the Weißbier. A beer from the good old days: strong, dark brown with a delicate caramel flavour. Smooth with a proud dark malty character and pleasantly full-bodied.

**Original gravity 12,9 °**

**Alcohol content 5,0 %**



*Goes well with smoked fish, spicy salads, game, hearty roasts, smoked dishes, spicy cheese and blue cheese, light chocolate desserts and caramel.*



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## **Zwickl**

A naturally cloudy, velvety pale lager beer like the ones our great-grandfathers used to drink. The Zwickl comes directly from the storage cellar, which is why it is also known as "Kellerbier" [cellar beer]. It is harmonious, with a dynamic, fresh, malty and hoppy bouquet. A beer for sensuous connoisseurs.

**Original gravity 12,3 °**

**Alcohol content 5,3 %**



*Goes well with snacks, sausage salads, canapés, roasts, stews, poultry, veal, light vegetables such as asparagus, romadur cheese and nut cakes.*





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## **Zwickl** *non-alcoholic*

The perfect summer refreshment for anyone who loves light enjoyment. A yeasty-fruity aroma and flowery hoppy flavour. An unfiltered natural product with a light yellow colour and distinct cloudiness straight from the storage tank.

**Alcohol content < 0,5 %**



*Goes well with curry schnitzel, obatzda and cheese platters.*





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### Josef

A real gourmet beer with craft beer character, making it the ideal accompaniment to good food. Deep golden colour. Flavour and volume form its special character: harmonious, exciting and elegant, rounded off by fresh hoppy notes.

**Original gravity 16,5 °**

**Alcohol content 7,2 %**



*Goes well with spicy roasts, steaks, game dishes, semi-hard cheeses, tarts, nut and almond desserts.*



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## Maximilian

The Hofbräuhaus Traunstein has had this bock beer in its range since the 1950s – among other things also under the name "Vollmondbock" [full moon bock] because in the old days it was only allowed to be brewed under a full moon. Dark and fiery in colour and velvety smooth. An unforgettably intense flavour of malty roast aromas, caramel and a hint of chocolate.

**Original gravity 19,2 °**

**Alcohol content 7,8 %**



*Goes well with lamb, beefsteak, roast goose, game, sheep's and goat's cheese, spicy mountain cheese, chocolate desserts, chocolates and gingerbread.*



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## Weißbier

When we were founded in 1612 as a wheat beer brewery, this was our first beer and for a long time our only type. Honey-coloured and with all the strength of our own yeast. Wonderfully refreshing with a soft yeasty bouquet and full fruity aroma. Our masterpiece, embodying all our passion – and over 400 years of brewing experience.

**Original gravity 12,3 °**

**Alcohol content 5,5 %**



*Goes well with salads, light starters, asparagus, poultry, fruity desserts, ice cream and mild fresh cheeses.*





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## **Weißbier** *dunkel*

As with our classic Weißbier, our unique yeast gives this dark variety its special flavour. Hazelnut brown with fine yeast. A distinctly deep, spicy-smoky flavour from the special dark malt and a faint fruity note. Brewed using our special traditional Bavarian method.

**Original gravity 12,3 °**

**Alcohol content 5,2 %**



*Goes well with hearty, as well as grilled or roasted dishes, cold roasts, smoked fish, braised meat, feathered game, Gouda, chocolate and nut desserts.*



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## **Weißbier** *leicht*

The production of this beer is as special as its character: our harvest yeast process is more elaborate and takes longer – but it is worthwhile. Honey-coloured and naturally cloudy, fruity and fresh. An ideal treat to drink with few calories, reduced alcohol content and full flavour.

**Original gravity 8,8 °**

**Alcohol content 3,5 %**



*Goes well with salads, light starters, asparagus, poultry, fruity desserts, ice cream and mild fresh cheeses.*



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### **Weißbier** *Spezial Edition*

The rich, effervescent body invigorates the senses, the rich dark amber colour is pleasing to the eye and the full, round flavour caresses the palate. More natural yeast and less carbonation make the special edition a unique treat of a beer.

**Original gravity 12,3 °**

**Alcohol content 5,4 %**



*Goes well with Nuremberg-style sausage, ravioli with mushrooms, fried chicken and cabbage rolls.*





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## **Weißbier** *non-alcoholic*

Soon after its inception, alcohol-free Weißbier became the epitome of an isotonic thirst quencher. Refreshing, fizzy and full of flavour: alcohol-free Weißbier is low in calories and consists exclusively of natural ingredients, making it perfect for athletes.

**Alcohol content < 0,5 %**



*Goes well with salads, light starters, asparagus, poultry, fruity desserts, ice cream and mild fresh cheeses.*



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## **Radler**

Our Radler consists of 50% lemonade and 50% premium Bavarian beer. A fruity refreshment that attracts many fans, especially in the summer. A refreshing pleasure with real lemon juice and natural cloudiness.

***Alcohol content 2,4 %***



*Goes well with cheese platters, gorgonzola and spaghetti aglio e olio.*