

Duftbräu

Duftbräu Anzeiger

Duftbräu Berggasthof - 800 meters above sea level - first mentioned in documents in 1543

Further information is available at our reception desk.

Food and drink - enjoy your meal



... and that's
how you
find us!



Visit us on our website

www.duftbraeu.de · info@duftbraeu.de

**Duftbräu
Familie Wallner
Duft 1
83122 Samerberg**

Table reservation: **08032/8226**

Soup/Starters

K Creamy Potato Soup with roasted brown bread croutons	7.90
Pancake Soup with colorful vegetable stripes	7.90
Various Bavarian spreads with home-baked farmhouse bread	8.90
Colorful mixed salad of the season with fresh herbs and homemade dressing	7.90
"Mixed starter" various regional and homemade specialties with bread basket	12.90
For two persons	19.90

Beef

From the hosts Irmi's family farm, certified organic - sustainable, so we know where it comes from! You can always find dishes on our daily menu.

Burger

Patty made from the best, regional organic beef in a sesame roll with Duftbräu special sauce, garnished

Classic with fries	16.90
Cheeseburger with fries	17.90

Meat from game

Right on the doorstep of the Duftbräu, comes almost exclusively from local hunting from Samerberg and the surrounding area. Recommendations depending on the season on our daily menu.

Poultry

"Backhendlbrüsterl" with homemade potato salad, cranberries and lemons 18.90

Seasonal Salad with marinated, grilled chicken breast 16.90

Fish

We also consistently rely on short delivery routes and regional freshness for our fish; our trout come exclusively from mountain spring water from Samerberg and Söchtenau.

Roasted Trout Fillet with colorful market vegetables, herb potatoes and light white wine sauce 19.90

Baked Trout Fillet with homemade potato salad, tartar sauce and lemon 19.90

Smoked Trout Fillet with colorful salad, creamed horseradish and homemade farmhouse bread 19.90

Vegetarian Dishes

"Gemüsepfannndl" Colorful grilled vegetables with herb potatoes and spicy seasonal dip served in a rustic pan 16.90

Tomato Bread marinated tomato slices, home-baked farmhouse bread, onions and fried egg 12.90

Mushrooms with dumpling mixed mushrooms stewed in cream with bread dumplings and fresh herbs 16.90

Grilled spinach dumplings with bavarian cheese sauce and a small side salad of the season and fresh herbs 16.90

Grilled pretzel dumpling on mushroom cream with a small side salad of the season and fresh herbs 16.90



Pork Delicacies

daily
Oven-fresh roast pork from the Wammerl, house-style, with crispy crust and bread dumpling 16.90 + 2nd side dish of your choice

"Bräu-Reindl" Roast Pork, baked chicken, grilled sausages, bread dumplings, bacon coleslaw and sauce, served in rustic "Reindl" For one person 16.90 For two persons 29.00

On advance booking also possible for several people in the Reindl. Ideal for small celebrations! We recommend our Duftbräu Schwarze to go with it.

"Saustallschnitzl" (battered) Wiener Schnitzel battered in buttercream, baked with lemons and served with home-made farmer bread 16.90 You can also swap the bread for a side dish: with mixed salad + 6.90 with french fries + 5.90 with homemade potato salad + 5.30

"Urboarisches Schnitzel" Specialty of the house, with spicy mustard, onions and cheese, served with marinated tomato and cucumber salad. 16.90

"Duftbräu-Toast" Grilled pork loin, on toast with cheese and mushroom cream with a small side salad 16.90

All dishes are also available in smaller portions!

You can find more dishes on our menu of the day!

We will be happy to inform you about the allergens contained. All prices in Euro incl. VAT.

Fancy more?

In addition to our year-round menu we offer you daily special dishes of the season. Just take a look at our menu of the day!



Griß Gott!

Griß Gott at the Duftbräu! We are your hosts Irmi and Markus with Matthäus, Lorenz and Ludwig. All year round we gladly accept inquiries for larger events such as celebrations, conferences and seminars. We also offer overnight stay with breakfast.

Our inn is open from Wednesday to Sunday. You can find further information on the exact opening hours and company vacations on a daily basis at www.duftbraeu.de



Family Wallner

We thank our long-standing business partners for their support:

Ruperti Werkstätten
Eine Einrichtung des Caritasverbandes für die Diözese Passau e.V.
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The Beer Trail at the Duftbräu

Everything you always wanted to know about beer and the art of brewing on an easy hike through the mountain forest on the Samerberg (walking time approx. 45 minutes). On 13 boards our educational beer trail answers many questions about beer, for example:

- What role do the brewing ingredients prescribed by the Bavarian Purity Law play?
- How can the master brewer influence the taste and quality of the beer?
- How do the different types of beer come about
- Is beer healthier than its reputation?
- What do wheat beer and champagne have in common?



Of course, one or two (beer) anecdotes are sure to make the reader smile. The beer trail begins and ends at the Duftbräu brewery, where you can put your newly acquired beer knowledge to good use with a fresh half pint - cheers! You can find more information at www.duftbraeu.de.

Original souvenirs from Duftbräu

The Duftbräu beer specialties to take away in a 6-pack wooden carrier, handmade in the Ruperti workshops by people with disabilities? Or an original snack bag as a practical souvenir? No problem: in the display cabinets in the entrance area of the Duftbräu, you can find all sorts of things to take away, from textiles and regional treats to booze and spirits. We are also happy to put together customized company gifts for you. And: the souvenirs also make excellent gifts! Can't make up your mind? Then a gift voucher is the right choice.



Brotzeit

Marinated roast pork
aspic with onions, gherkin, tomato and
home-baked farmhouse bread 10.50

“Kalter braten”
of roast pork with gherkin, tomato,
horseradish and home-baked farmer's
bread 9.90

2 pairs of wieners
with mustard and homemade farmer's
bread 7.90

Bacon and Kas
Bergkas in one piece and Samerberger
“Bauerngeräuchert's” garnished 11.90

“Bräu-Bazi”
Bavarian cheese specialty according to a
house recipe garnished with onion rings
and a pretzel 9.90

Bavarian sausage salad
with homebaked farmer's bread 9.50

Swiss sausage salad
with home-baked farmer's bread 10.40

Side dishes

Slice of home-baked farmer's bread 1.00

Pretzel 1.50

Butter 0.80

Cranberries 1.20

Potato salad 6.30

Bread dumpling 5.90

Portion of potatoes 4.50

Bacon and coleslaw 5.30

Sauerkraut 5.30

Colorful vegetables 6.90

French fries 6.90

Portion of whipped cream 0.90

Children's dishes

Ofenfrischer Schweinsbraten
Oven-fresh roast pork with sausage
and gravy 10.50

Schnitzl with fries and ketchup 10.50

1 pair of Wiener sausages with fries 7.90

Dumplings with gravy 6.00

French fries with ketchup 6.90

Spatzl with gravy 6.00

Breakfast buffet

Country breakfast buffet

On prior reservation you are welcome to
take part in our rich country breakfast buffet,
incl. filter coffee/tea, from 8-10 a.m.

Price per person 20.00

Something sweet

Apple strudel warm from the oven
with vanilla sauce 7.90

Cheesecake “the house style”
with cream doughnuts 4.80

“Hot Grandma”
4cl Samerberger plum liqueur hot
with cream 6.90

“Hot Grandpa”
3cl Samerberger cherry liqueur hot with
cream and a dash of egg liqueur 6.90

Portion of apple rings
Baked in dough in cinnamon and sugar with
vanilla ice cream (1) and whipped cream 7.80

Kaiserschmarrn (waiting time!)
with powdered sugar and apple sauce 11.90

**Please also ask
for our special ice cream
menu and our other
homemade cakes!**



Coffee specialties and hot drinks

Haferl coffee
served in the “Duftbräu-Haferl” 4.50

Haferl coffee decaffeinated 4.00

Coffee with milk
hot milk and espresso mixed together
in a “boarisch'n Milchhaferl” 5.00

Oatmeal cocoa with milk
and whipped cream 4.00

Jagatee
high-alcohol Boarish tea specialty 6.00

Espresso
the original, a shot of espresso
served in an espresso cup 3.00

Espresso Macchiato
a shot of espresso with milk foam 3.50

Doppio
double espresso 4.00

Cappuccino
Espresso, hot milk with milk foam
served in the “Duftbräu-Haferl” 4.50

Latte Macchiato
hot milk, espresso and milk foam,
layered in a tall glass 5.00

Large cup of tea
different varieties 4.50



Juices and lemonades



Africola (1.6) or Bluna (1) 0.2 l 3.70

Africola sugar-free (1.6) 0.2 l 3.70

Cola-Mix (1.6) 0.25 l 3.70

Cola mix (1.6) 0.5 l 4.50

Apple spritzer
(naturally cloudy) 0.5 l 4.50

Blackcurrant spritzer (9) 0.5 l 5.00

Orange juice spritzer 0.5 l 4.50

Elderberry spritzer made from
home-made syrup 0.5 l 4.50

Elderberry spritzer 0.25 l 3.50

Juices (pure) 0.25 l 4.00

Bitter lemon 0.2 l 4.50

Tonic water 0.2 l 4.50

Brandies and liqueurs from Samerberg and the region

From the Mayerhof
Cherry liqueur 25%, 2cl 4.00

“Hot Grandpa”
3cl Samerberger cherry liqueur hot with
cream and a dash of egg liqueur 6.90

From the “Achentaler”
Plum liqueur 25%, 2cl 4.00

“Hot Grandma”
4cl Samerberger plum liqueur hot
with cream 6.90

Water



Adelholzener Naturell 0.25 l 3.50

Adelholzener Naturell 0.75 l 7.50

Adelholzener mineral water 0.25 l 3.50

Adelholzener mineral water 0.75 l 7.50

Table water (with lemon) 0.25 l 3.00

Table water (with lemon) 0.5 l 4.00

Table water (with lemon) 1 l 6.50



New: Fine brandies from Dräxl

This small family business distils exquisite
fruit brandies in a beautifully situated
mountain farm at the foot of the Dandlberg.
Most of the fruit and nuts used come from
the farm's own orchard and the surrounding
pastures. Before distilling, the fruit, most of
which is certified organic, is sorted by hand
and processed with slow fermentation.
Thanks to this method, no additives are
added to the mash, allowing the typical fruit
aromas to enter the distillate unadulterated.
Dräxl uses the best Grander spring water to
adjust to drinking strength. Of a total of 17
Dräxl brandies submitted to the Bavarian
fruit brandy awards, 16 were awarded
medals, 13 of them gold!

Vogelbeerbrand aus Ebereschen
Rowan berry brandy from rowan trees
from the Samerberg, 42%, 2 cl 7.90

Hazelnut Gold from Dandlberg
38%, 2 cl 5.90

Williams-Christ pear brandy
42%, 2 cl 5.90

“Obstler” from stone fruit distilled
from apricots, cherries, Reneklode,
42%, 2 cl 5.90



Schnapps tastings at the distillery on request (phone 08032/8335)



Longdrinks

Cuba Libre with Havana Rum 10.90

Gin and tonic with Samer Gin 11.90

Whisky-Cola with Jack Daniels 10.90

Vodka mix with Absolut Vodka 10.90

Campari-Orange 9.90

Sauguad and healthy!

For groups, other pork delicacies are available to order in advance, such as knuckle of pork with a crispy crust, spare ribs, individually prepared pork loin or suckling pig. “A hearty music” can be organized!



Vacation on the farm



Experience rural tradition at first hand, get up close and personal with nature and the animals, and breathe in the fresh country air day after day. A farm vacation offers all of this and is particularly popular with families with children. On the Samerberg and in the surrounding area, this form of vacation close to nature is possible on several farms. For example, we can highly recommend the Brandstetterhof, the family home of host Irmi in Nußdorf (www.brandstetterhof.de). If there is nothing available there, we will be happy to give you other addresses for your farm vacation!

**Landlords on the
Samerberg:**

www.samerberg.de



Freshly tapped beers

From the traditional Rosenheim brewery Flötzinger. The Duftbräu Weiße and Duftbräu Schwarze are also brewed and bottled for us by Flötzinger.



Light draught beer 0.5 l 4.50

The cult beer with a mild hoppy note and pronounced malty aroma. The highest quality Bavarian malt, hops from Hallertau and the best aroma hops from Lake Constance as well as careful fermentation give this beer its unique taste. Alc. 5.2% vol., original gravity 12.1%



Non-alcoholic light beer 0.5 l 4.50

Traditionally bottom-fermented like a Helles and separated from the alcohol in a way that preserves the taste. The vitamins and minerals are fully preserved. Our non-alcoholic beer contains 60% fewer calories and has a particularly fresh taste. A beer experience for all those who want to do without alcohol, but not without full-bodied, hoppy enjoyment.



Duftbräu Weiße 0.5 l, draught, yeasty 5.00

Traditional beer enjoyment - that's Duftbräu Hefe-Weiße. The strong, amber-colored wheat beer specialty, brewed according to an age-old recipe with a traditional malt mixture, is a very special delicacy that is second to none.

Alc. 5.5% vol., original gravity 12.5%

House pint 0.3 l (Duftbräu Weiße) 4.00

Beer glasses 0.3 l and 0.5 l each 7.00



Duftbräu Schwarze 0.5 l, dark beer 5.00

In the "good old days" all beers were dark. And even today, this beer is anything but "old-fashioned": the malty, aromatic and strong taste of this specialty beer is right on trend. Traditionally brewed only with dark malt. Alc. 5.0% vol., original gravity 12.6%

"Kleine Schwarze" 0.3 l 4.00



Pils 0.33 l 4.50

Thanks to modern water softening processes, fine pilsner beers can now also be brewed in the foothills of the Alps - in earlier times this was not possible due to the hardness of the water. Our pilsner with the finest aroma hops from Lake Constance is characterized by a balance between fine tart freshness and mild spiciness. Alc. 5.1% vol., original gravity 11.7%



Light wheat beer 0.5 l, low alcohol 5.00

Full beer enjoyment with around 40 percent less alcohol and calories. Leichte Weiße is the ideal alternative: tangy, light and mild, it quenches your thirst without weighing you down. Alc. 2.9% vol., original gravity 7.9%



Non-alcoholic wheat beer 0.5l 5.00

Carefree enjoyment, light and refreshing: the gentle removal of alcohol preserves the typical wheat beer taste - a "real beer", but without alcohol. The ideal thirst quencher, not just for athletes and drivers. Rich in minerals and trace elements, isotonic and low in calories!

Radlerhalbe 0.5 l

Lemonade (10) & light beer 4.50

Dark Radler 0.5 l

Lemonade (10) & Duftbräu black beer 4.50

Russenhalbe 0.5 l

Lemonade (10) & Duftbräu Weiße 5.00

Wine spritzer 0.5 l

red or white, sour or sweet 7.50

Also in a wooden carrier to take away! And do something good at the same time! The carriers are made in the Ruperti workshop of Caritas in Altötting. Duftbräu Weiße / Schwarze can also be mixed.



Open wines red 0,2 l

House wine Zweigelt, Austria dry 5.50

Pinot Noir Palatinate, Germany, dry, serving sweetness, perfect harmony 6.50

Merlot Veneto, Italy, ruby red, full and balanced flavor 6.50

Bottled wines red 0.75 l

Torrio viola from the Vinicola winery, Apulia, Italy 30.00

The Negroamaro grape variety stands for strong flavor, aroma of deep black ripe cherries

Bottled wine recommendation

We regularly offer special bottled wines from our winegrowers. Please ask our service and have a look at our daily menu

Open wines rosé 0,2 l

Portugieser Weißherbst, Wachenheim, Palatinate, Germany down-to-earth, fine aromas with power and body 6.50

Open wines white 0,2 l

House wine Müller Thurgau, Rheinhessen, fruity 5.50

White Burgundy, Palatinate, Germany, dry, racy, fragrant bouquet, elegant body 6.50

Grüner Veltliner QbA "Heuriger", Lower Austria, dry, peppery 6.50

Bottled wines white 0.75 l

Lugana Colli Vaibo D.O.C., from Azienda Bulgarini from Pozzolengo in Lombardy, fruity, floral aromas of pear, peach and saffron 39.50

Prosecco frizzante 0.75 l 30.00

Prosecco frizzante 0.1 l 5.00

Sprizz (Prosecco with Aperol, ice cubes and orange slice) 7. 90

Hugo (Prosecco with homemade elderflower and fresh mint leaves) 7. 90

The Changing Face of Time



Bridge over the waterfall (until 1957)

From the origins ...

The first inhabitants to settle here in the Middle Ages were woodworkers.

They "drifted" the felled logs across the stream into the valley. They built a hut near the waterfall for their strenuous work on the mountain. The Samerbuch records the following in 1543: "Georg Schmidt, ain Heisl in der Wasserfalln. The "Heisl" was not built with the knowledge of the Kastner." This "Heisl" was therefore the first verifiable black building on the Samerberg! It was built from the nearby

"Duftstoa" (tuff stone) quarried nearby. The property still owes its name to this material and the fact that beer was brewed here for over 30 years at the end of the 19th century. It was one of the highest breweries in Germany! The building was destroyed by fire in 1908.

... until today

The married couple Matthäus and Anna Wallner bought the site of the fire and built the inn here. The graceful Duftbräu chapel next to the inn was also built by them. Their son, Matthäus Wallner, continued to run the house with his wife Anna. Their son Matthäus ran the inn until 1997. His wife Maria Wallner is still the "good soul" of the Duftbräu today. The long tradition - cattle breeding, brewing, gastronomy and butchery - is reflected in the rustic interior of the house. In 2001, Maria Wallner passed the business on to her son Markus Wallner, who is now the 4th generation to run the establishment with his wife Irm. And with Matthäus, Lorenz and Ludwig, the couple's three boys, the 5th generation is already at the helm.



Historical postcard

Partner of the Wanderhöfe Samerberg



The Wanderhöfe Samerberg are an association of family-run host businesses on the Samerberg. These include farms, vacation farms, inns and hotels that stand for authentic hospitality and offer hikers a special service. The Duftbräu is part of the association and is an ideal place for hikers to rest, stop off and enjoy. Of course, we are also happy to give you first-hand insider tips and tour suggestions. For example, do you already know the two loops of the "Landwirtschaftsweg", a highly interesting themed trail about the agricultural tradition on the Samerberg? You can find more tour suggestions on our website www.duftbraeu.de.



Overnight stay with alpine hut flair



After an eventful day on the Samerberg and in the surrounding area, our cozy, comfortable guest rooms await you! In the Duftbräu you can feel the rustic alpine character that characterizes the whole house at every turn. All rooms are lovingly and originally designed - there is plenty to discover! The themed rooms each represent a particular person who might typically be sitting at the regulars' table, the Alm rooms are all about hiking, and the Duftbräu Stadl is all about mountains. You can find more pictures and all prices on



our newly designed website at www.duftbraeu.de. There you can also download PDFs of our current brochures with lots more information. Would you like to plan your vacation with us? The quickest and most convenient way to reserve your room is to use the booking form on the website.



Homebaked Farmer's bread

The bread that we serve with many of our snacks and some other dishes is homemade: Duftbräu host Irm Wallner bakes fresh farmer's bread - spicy and aromatic, according to a traditional recipe! We are happy to bake a loaf for you if you order in advance! Depending on the season, you will also find homemade products such as jams, syrups and other delicacies on the daily menu and in the Duftbräu Lad'l.



Regional products

Not only you as a guest and consumer want to know what you are eating: As a restaurant business, we also attach great importance to healthy, high-quality food and maximum transparency. That's why we pay attention to regionality when purchasing and, wherever possible, rely on long-standing, reliable partners. We know the businesses and suppliers personally - be it the distilleries, the farmers from whom we source our beef, the Rosenheim brewery Flötzinger, the hunters who supply us with game or the Schmidmayer fish farm, which supplies us with freshly caught trout.

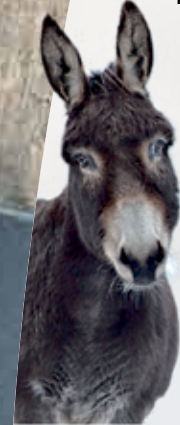


Children's playground Gaudi-Alm

Hello kids, don't you feel like sitting still while eating out? You don't have to: weather permitting, you can let off steam to your heart's content all year round in the large playground, the Gaudi-Alm, next to our beer garden.

It was redesigned in 2018 and many new attractions were added: rocking horse and rocking donkey, climbing course, play tower with suspension bridge, a nest swing and, of course, most importantly: the new soccer pitch! In all confidence: It's so cool that we also see adults passionately kicking a ball around there from time to time. Or you can pay a visit to the panoramic donkey stable. It's built so that you can watch our donkeys from the Gaudi-Alm. Their names are Toni, Hansi, Lilly and Bertha. Since 2020, they have also been joined by the goats Anderl, Sissy and Franz and the rabbits Schnuffi, Dumbo, Klopfer and Rocker.

And now: Have fun playing!



Our event venue

The Duftbräu is not only a good tip for day-trippers and vacation guests, but also a very special event venue: its unique location and three original and lovingly designed event rooms make it stand out from the crowd of conference hotels. Modern conference technology, WLAN throughout the hotel and an experienced, friendly service team ensure that the event is a lasting success. The large, ground-floor Duftbräu-Stadl with its detailed furnishings is ideal for larger events. For smaller groups, the pavilion in our panoramic beer garden with its magnificent view and the hop garden with its large windows are available.



Your celebration at Samerberg

Whether it's a wedding, christening, birthday, anniversary, family reunion, club or company party: the original Duftbräu-Stadl is the perfect venue. We do not charge a room rental fee for the Duftbräu-Stadl, but we do require a minimum turnover of food and drinks. You are welcome to book our rooms for your guests in connection with a celebration. The availability of rooms and the minimum length of stay depend on the season. We will be happy to coordinate all organizational and catering issues with you in advance, and our experienced team will ensure that everything runs smoothly so that you can celebrate a successful and atmospheric party! We have prepared a detailed information flyer for celebrations of all kinds to make joint planning easier. You can find it on our new homepage at www.duftbraeu.de.



Give pleasure and joy!

Surprise your friends, acquaintances and colleagues with a Duftbräu gift voucher for a meal and/or a stay at the Duftbräu! Simply scan the QR code with your cell phone, select the desired amount and print out the voucher at home.



Celebrations in winter and at Christmas time

Even when it gets wintry on the Samerberg, our house is open for you to celebrate - be it a small get-together with friends at the end of Advent, or a company, department or club party on a somewhat larger scale. A Christmas party at the Duftbräu is always a special experience - whether in the Duftbräu-Stadl for larger parties, the rustic Bräustube, in our glassed-in hop garden or in a smaller group in our cozy Alte Stube. For these occasions, we have also come up with some winter delicacies for you. Please note, however, that the Duftbräu will be closed in January and February due to company vacations. Our flyer with menu suggestions and all the information you need to plan your celebration can be found at www.duftbraeu.de.



Dear guests,

We are constantly making changes to make your stay at Duftbräu even more pleasant.

2006/07 Completion of the Duftbräu-Stadl and the Duftbräu-Alm. Doubling of the gastronomy area and hotel expansion to over 50 beds.

2008 Reconstruction and renovation of the main building. Redesign of the restaurant area in the pub, improvement of the hotel area.

2009 Installation of state-of-the-art security technology, WLAN throughout the hotel.

2010 Redesign of the south-west terrace. A traditional beer garden with bicycle parking lot, pavilion and the glazed "hop garden" was created.

2014 Construction of the educational beer trail on Samerberg with 13 information boards.

2014 - 2016 Successive redesign of the guest rooms as original themed rooms.

2022 Partial renovation of the hotel rooms and furnishing into themed rooms.

2023 Redesign of the entire beer garden area. Erection of a large sail for shading.

2025 In planning: Enlargement and improvement

Did you know that...

... our trouts are exclusively from spring water on Samerberg and in Söchtenau?

... our eggs come from happy, free-range eggs Chiemgau chickens, and also our pasta products are made from these eggs?

... our excellent fruit brandies are exclusively burned at Samerberg?

... the Holnburger butcher shop in Miesbach, from which we source meat and sausage products regularly is DLG awarded?

... most of our game is sourced from homeland shooting in the woods?

... we have short communication channels with all other suppliers and respect regional origin?

... around 5,000 m3 of limestone had to be blasted for the construction of the Duftbräu Stadl, but was reused on the property?



111 years of Duftbräu

Our family has been able to call itself the hosts of the Duftbräu since 1912. In 2023 we celebrated 111 years of Duftbräu! To mark this anniversary, we collected proceeds for a good cause and donated them to social institutions.

Have you already seen that

... we share exciting insights and news about Duftbräu on Instagram every week? Why not follow us! Simply scan the QR code with your cell phone and subscribe to the account.

