

Landlord Peter Hubert and Herzogliche Bräustüberl Tegernsee

Let's hear it for hospitality!

Locals and holidaymakers, the merry and the pensive – and obviously the hungry and thirsty: Bräustüberl accommodates everyone. Bavaria's infamous doctrine 'Liberalitas Bavaria' is ingrained beneath the vaults in Tegernsee Castle, and has been for over three centuries. At the same time, Bräustüberl today serves as a perfect example of the successful relationship between long-standing tradition and modern corporate management. The brains and driving force behind this development is landlord Peter Hubert.

A journalist recently described the boss of Tegernsee Bräustüberl as "a young landlord from the old school". There's definitely something in this. Not just because Peter Hubert is one of the youngest in the illustrious line of Bräustüberl landlords (he took over in 2003 at the tender age of 35) but because he combines seemingly contrasting elements into a successful whole: The man from Rottacher is a landlord with heart and soul whilst also being a dynamic businessman with grit and vision. He has a sixth sense for the genuine and traditional, and also has a knack for new media from Facebook to iPhones. He is a workaholic who still manages to find the time for celebrations and fun, and, incidentally, to be one of the most generous sponsors of clubs and associations in the valley.

So the landlord is a good match for his pub. Because Bräustüberl also unites people – and always has: Even during the reign of King Max I. Josef, locals met European high nobility here, then summer visitors and artists, the beautiful, the rich, the important and the completely normal. And to this day they have sat next to one another in perfect harmony: stiletto next to traditional Haferl shoe, Rolex next to bushy beard – and obviously a whole host of national and international VIPs from Kohl to Gottschalk. A

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Peaceful, Bavarian, welcoming and cosy atmosphere is what it's all about in this Tegernsee/Bavarian temple of tradition, which was primarily also a refuge, a place of genuine communication from one person to the next, a place where people looked one another in the eyes and laughed together, regardless of their, titles, origin, religion or amount of money in their pockets.

As well as the excellent beer from the brewery next door, the food has also been enticing the guests for many years. Quality in the ingredients and preparation comes first, variety and price are also just right.

And its success has had another positive effect: thanks to the influx of Bräustüberl friends from near and far, the traditional pub is now one of the largest employers in the valley. The number of workers in the 'Hubert Era' has increased from 60 at the end of 2003 to 120 today.

News: Renovation 2015

The challenge: prepare a centuries-old inn for the future in relation to technology and energy without affecting its established ambiance – the landlord, crew and local tradesmen managed to pull this off in spring 2015. The focus of the eight-week building project was the kitchen, logistics, ventilation systems and the cold stores. The most important measures at a glance:

- Entire kitchen renovated – new furnishings, new technology, new equipment, everything newly tiled. A new ventilating ceiling was also put in to ensure a pleasant working climate for the employees and to prevent smells drifting into the guest rooms.
- The new combi-steamers (cooking appliances that can be used to cook and steam as well as roast and stew) are, like the new cooling devices in the cellar,

connected to a data line; this constantly measures the correct cooking or cooling temperature in accordance with the HACCP guidelines. These guidelines regulate the hygiene requirements in line with EU law at all stages of preparation, processing, production, packaging, storage, transportation, distribution, handling and the sale of food.

- All drain piping replaced.
- The previous cold stores in the cellar have all been renewed and replaced by four new cooling areas with different temperatures (for meat and sausage, dairy products, vegetables and salad and fish).
- The lift to the storage rooms was renewed and new access put in place for deliveries.
- The bar area was modernised and a new bar fitted.
- Free Wi-Fi was installed in all guest areas for unlimited Internet access.

The first thing guests will notice when they come in: new flooring made from Bavarian forest oak has been laid in the main room, the large Bräustüberl. This will not only make for more pleasant acoustics and create a cosier atmosphere than the old stone flooring, but it will also be much better for the backs and joints of the waiting staff, who are always heavily laden. It also ties in with former periods at Bräustüberl. Until the sixties, visitors to Bräustüberl walked on only wooden floors. Another visible improvement is the modernisation of the sanitary facilities, where a new disabled toilet has now been fitted.

Food & drink: Top regional quality here

Eating and drinking, as they say in Bavaria, keeps body and soul together. The best of these combined elements can be found on the Bräustüberl menu – of outstanding quality and at reasonable prices. Whether guests are looking for a sturdy base for the excellent beers in the ducal brewery, are feeling ravenous after a mountain tour or they

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fancy enjoying a little something sweet under our sunshade outside – the choice is theirs.

The cuisine is simple Bavarian style, with a focus on regional specialities, including – of course - Weißwurst (veal sausage) from the local butcher, Schweinshaxn (knuckle of pork) and Bierbrat'l (beer roast), fresh beef tartar, homemade Bratensülze (roasted brawn), Bauernpressack (cooked pork sausage with gelatine) or a smoked fillet of char from the fishmonger next door. The pancake soup before this and the Apfelkiacherl (apple doughnut) or apricot pancakes afterwards round off the menu.

Those with a smaller appetite can enjoy 'small bites' - culinary rarities, which don't appear enough on menus today: Miesbach cheese with vinegar and red onion, Obatzda (cheese spread) or simply just bread and butter with lots of fresh chives.

... and of course, Tegernsee Hell, Spezial or Dunkel doesn't taste any fresher than it does here. The brewery and Bräustüberl reside – as they have for hundreds of years – under one roof; the beer comes directly through a pipe from the storage cellars next door.

Awards and accolades:

Der Feinschmecker Guide 'Bayern für Genießer' (Bavaria for gourmets), highlight in the Marco Polo Travel Guide for Upper Bavaria, tip in Aral Schlemmer atlas, Varta tip, recommended by Polyglott, Gastro-Gold. Top rating at Holidaycheck.de, prize winner in the 'Bavarian Cuisine' competition as well as award winner at 'Serviceoase'.

Bräustüberl Obatzda: awarded with the 'Superior Taste Award 2011' of the International Taste and Quality Institute in Brussels.

"Top Job Award 2012": one of the best employers in German SMEs. Bräustüberl is certified to ISO 9001:2008.

Herzogliches
Bräustüberl
Tegernsee

Opening times & contact details

Herzogliches Bräustüberl Tegernsee, Schlossplatz 1, 83684 Tegernsee

Opening times: daily from 9am - 11.00 pm. No closing day. 24 and 31 December: open until 4pm.

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Internet: www.braustuberl.de

Facebook: <http://www.facebook.com/Braustuberl>

YouTube: <http://www.youtube.com/user/braustuberltegernsee>

Reservations can be made by email, via the website, the Bräustüberl app and the booking portal bookatable.com.

Free WiFi is available throughout Bräustüberl.

Directions

On the A8 (Munich – Salzburg), take the Holzkirchen exit and continue straight on until you get to Tegernsee. Or by the Bayerische Oberlandbahn from Munich train station to Tegernsee. There are plenty of parking spaces for cars and buses.

(Dated: April 2017)