



Irsee
Monastery

Swabian Conference
and Education Centre

An institution of the
State Parliament of Swabia

Delicious Buffets
Festive Menus
Selected Wines



Our suggestions for your guests

Culinary delights have ever since been a part of the monastic joy of life. Even the founders of the occidental monasticism paid particular attention on pilgrims and guests when it came to eating and drinking. For this reason, gastronomic culture, the art of brewing beer and viniculture also belong to the tradition of Irsee Monastery.

Our suggestions for the composition of delicious buffets and festive menus are adjusted to your wishes. Whether catering for a conference or a banquet, Irsee Monastery offers you a modern cuisine with local elements. Our ingredients are of course always fresh and primarily purchased from local suppliers providing selected quality products.

On the following pages, we would like to present our culinary selections, which you may vary according to your personal needs. If you would like us to provide you with culinary delights like Allgaeu-Swabian specialities, Mediterranean delicacies or traditional meals, please do not hesitate to contact us. We will gladly advise you!

Because as we say in Irsee Monastery:

porta patet, cor magis: The door stands open, more so the heart!

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For the reception

Canapés

Spicy Cream Cheese
with Radish

Marinated Salmon
with Mustard Dill Sauce

Allgaeu Country Ham
with Small Corncobs

Breast of Duck
with Orange Fillets

Tender Roast Beef
with Cornichons

French Brie Cheese

Allgaeu Alpine Cheese
(raw milk cheese)

Milan Salami

Serrano Ham
with Melon

Cream of Tuna
with Leaf Spinach

Egg with Anchovy and Olive

For the reception

Soups & Snacks

Tomato Soup with Sour Cream
served in a coffee cup

Potato Soup with Marjoram and Croutons of Mortadella
served in a coffee cup

Small Vegetarian Spring Rolls
served in a bamboo basket with sweet and sour sauce

Flaky Pastry with Ham Stuffing

Flaky Pastry with Salmon Stuffing

Stuffed Mushrooms
with Spinach and Sheep's Milk Cheese

Small Meatballs on Potato Salad

½ a fig with Goat's Cheese (seasonal)

Sheep's Milk Cheese with Olives

Small Mozzarella Balls with Tomato and Basil

Happy Spoon with Salmon Rose and Mustard-Dill-Sauce

Prawns in Tempura Batter

Desserts

Mousse au Chocolat

Wine Cream with Pureed Fruit

Choose among

3 Pieces 7,00 €

5 Pieces 11,00 €

7 Pieces 14,00 €

per person

Our Wine Recommendation

*Our private label (sparkling wine special cuvée)
"Reichsstift Irsee", dry*

Seasonal Menus

Spring

White and Green Asparagus
in a Light Vinaigrette
with Allgaeu Country Ham

Poultry Cream Soup
with wild Garlic Julienne

Stuffed Rack of Rabbit
with Buttermilk and Lemon Sauce,
Leaf Spinach and New Potatoes

A Variety of Strawberries

38,50 €

Our Wine Recommendation

*From Baden: Bickensohler Grauer Burgunder "Chilly Morning"
Corporate cellar Bickensohl*

*From Wurttemberg: Grobbottwarer Harzberg Trollinger QbA dry,
"Cuprum" Bottwarkeller Winery*

Summer

Sashimi Salmon
with Sakura Cress and Wasabi Foam

Gazpacho

Saddle of Veal
with a Crust of Pancetta,
Sauce Bernaise, Summer Vegetables
and Chateau Potatoes

Sorbets with Fresh Fruits

41,00 €

Our Wine Recommendation

*From the Loire: Touraine AC Sauvignon Blanc "L'Elegante"
Domaine du Pré Baron*

*From the Basque Country: Rioja DDO Crianza "El Mesón"
Bodegas El Mesón*

Fall

Poultry Terrine
with Waldorf Salad
and Cumberland Sauce

Pumpkin Cream Sauce

Leg of Wild Boar
with Quince Sauce, Savoy Strudel
and Curd Cheese Dumplings

Chestnut Mousse with Apple Compote,
Melon Ice Cream

39,50 €

Our Wine Recommendation

*From the Kamptal: Grüner Veltiner "Vinum Optimum",
Winery Rabl*

*From the Roussillon: Cotes du Roussillon AC "Tradition",
Domaine Boudau*

Winter

Beetroot Slices with Rose Hip Dressing
and Breast of Wild Dove

Cream of Chestnut Soup

Cherry Valley Duck
with Red Cabbage and Potato Dumplings

Cinnamon Parfait on Spiced Cake
with White Chocolate Sauce and Hot Cherries

39,00 €

Our Wine Recommendation

*From Franconia: Sulzfelder Cyriakusberg, Silvaner Kabinett, dry,
Wine estate Zehnthof*

*From Rheinhessen: Burgunderhof Pfannebecker Spätburgunder QbA (quality wine), dry
Wine estate Burgunderhof*

Appetizers

Cold Appetizers

Antipasti

Parma Ham on Melon
Mozzarella with Tomato
Marinated Zucchini, Olives
with Ciabatta

11,50 €

Marinated Salmon

with Endive Tips
and a Potato Zucchini Cake
Dill Cream

12,50 €

Tafelspitz (prime boiled beef) in Aspic

with a Vegetable Vinaigrette
Chive Dip
Lamb's Lettuce and Cherry Tomatoes

12,50 €

Carpaccio of Fillet of Beef

with Gorgonzola Cream Sauce
Arugula and Potato Chips

13,50 €

Iced Melon with Prawns from the Arctic Ocean

with a light Cocktail-Sauce
and fresh Ginger

13,50 €

*With the Appetizers
we serve Baguette and Butter*

Soups

Consommé

with herbed Flädle (Swabian pancakes)

3,50 €

Potato Leek Soup

with whole-grain croutons

4,00 €

Creamy Potato Ginger Soup

with crispy croutons

4,00 €

Tomato Soup

with Gin and Sour Cream

5,00 €

Yellow Pepper Soup

with Mediterranean Scallop

4,50 €

Soup of Trouts

with Dill and smoked Trouts

6,50 €

*With the Soups
we serve Baguette and Butter*

Fish Dishes as Intermediate Courses

Fillet of Zander

on root vegetables
dill foam

11,50 €

Trout Fillet from Welden

on Thyme Noodles
Tomato Basil Espuma
Pine Nuts

11,50 €

Salmon Saltimbocca

on Saffron Risotto
Prosecco Sauce and Leek Stripes

12,50 €

Gilthead Fillet

With melted Tomatoes
Spring Onions and Lime Oil

13,50 €

Afterwards

Fruity Sorbet

Apple Sorbet
Limoncello
Cassis
Lemon
Orange

or at your own Choice

4,50 €

Main Courses

Poultry

Turkey hen medallions

with tomato sauce
spaghetti with vegetables
basil

11,50 €

Viennese baked chicken

with Styrian potatoe salad
baked parsley
and cucumber salad in sour cream

12,50 €

Corn-Stuffed Breast of Poulard “Basque”

with red wine jus
pepper vegetable mix
gnocchi

12,50 €

Pink roasted

Breast of Barbarie Duck

with bitter orange sauce
broccoli
pureed potatoes and celery

13,00 €

Main Courses

Meat

From controlled breeding

Braised cheeks of veal

in Barolo jus with small vegetables
glazed carrots, mash of sweet potatoes

14,50 €

Fillet of porc in a coat of Savoy cabbage

in Dijon mustard
melted tomato, thyme potatoes

16,00 €

From Iberico porc from controlled breeding

Saddle of porc

with glazed apples in Cidre jus
tomato zucchini, spinach gnocchi

19,50 €

Saddle of lamb with green pepper

thyme jus, ratatouille
potato cookies from raw potatoes

20,00 €

Fillet of veal “Mignon”

with mirabelle cream
stripes of mangetout, polenta

26,50 €

Pink roasted

Fillet of beef (whole)

in red wine and herbs jus
romanesco, gratin potatoes

28,00 €

Main Courses

Venison

Roast Rack of Wild Boar (whole)

with juniper cream sauce
savoy cabbage
nut Spaetzle (Swabian egg noodles)

22,50 €

Pink roasted

Haunch of venison

with rosemary sauce
mash of pumpkin, napkin dumplings
lingonberries

23,00 €

Fillet of Rack of Rabbit

with port wine sauce
Brussels sprouts with bacon
herb gnocchi

24,00 €

Rack of Venison Medallions

with elder sauce
glazed chestnuts
romanesco, polenta

29,00 €

Rack of Venison in Gingerbread Crust

pear in mulled wine
pumpkin vegetable mix, pretzel dumplings

32,00 €

Main Courses

Fish

Fillet of Barramundi
in green curry sauce
vegetables from the wok
Basmati rice

12,50 €

Fillet of Trout from Welden
lemon almond butter
broccoli, plain potato fries

14,50 €

Fillet of Zander
on root vegetables
dill cream, potato balls

14,50 €

Salmon Saltimbocca
with Prosecco sauce
white leek stripes, saffron risotto

14,50 €

Fillet of Gilthead
grilled on the skin
lime flavour
potato wedges with Chorizo
and melted tomatoes

16,00 €

Vegetarian Menus

Appetizers

Timbale of Cream Cheese

on melon slices
with iced aromatic oil

6,50 €

Carpaccio of Napkin Dumplings

with apple nut dressing
lamb's lettuce

7,00 €

Soups

Tomato Cream Soup

with sour cream

3,50 €

Green Pea Soup

with crunchy salad stripes

4,50 €

Main Courses

Vegetables in Tempura Batter

with Asian dips

7,50 €

Aubergine Medallions

with mozzarella and tomatoes
leaf spinach, health cookies

8,50 €

Desserts

Bavarian Cream

on strawberry and rhubarb pudding, Florentine cookies

5,50 €

Chocolate Duo

black and white chocolate mousse with pistachio marzipan sauce

6,50 €

Iced Parfait

Campari orange in currant sauce
and orange fillets with pepper

7,50 €

Trio of Apple

calvados cream, green apple sorbet, apple tarte

7,50 €

Dessert Irsee Monastery

Black Forest cherry cream, small Sacher cake
red wine butter ice cream on chocolate sponge with apricot cream

7,50 €

Irsee Wheat Beer Parfait

on wedges of Baumkuchen (baked chocolate layer cake)
with dark beer zabaglione and berries

8,50 €

Dessert Buffet

The best from the patisserie

12,50 €

Cheese Board with Local Organic Cheese

walnut bread and butter

7,50 €

Business Buffet

(served in front of your conference room)

Sandwiches
with boiled ham, cheese and tuna

Potato velvet soup

Roast beef
with pickles and remoulade

Tomatoes with mozzarella

Fresh lettuce
with selected dressings

Herring salad
with apples and cucumbers

Poultry salad
with fruits

Greek farmer's salad
with sheep's milk cheese and olives

Cheese board
with grapes and nuts

Bread and butter

10 Persons or more 25,00 €
20 Persons or more 20,00 €
per person

Our Wine Recommendation

*From the Trento: Pinot Grigio DOC
Wine estate Endrizzi*

*From South Tyrol: St. Magdalener DOC
Wine estate Josef Brigl*

Lunch Buffet

Beef consommé
with Julienne vegetables

Roast beef
with pickles and Remoulade

Soused Herring cocktail
à la Bonne Femme

Italian noodle salad

Cucumber salad
in sill sour cream

Veal fricassee
with pepper vegetable mix

Corn-stuffed breast of poulard on mushroom ragout

Homemade Spaetzle (Swabian egg noodles)

Choice of in-season vegetables

Small potatoes in a bowl

Amaretto cream
with chocolate sauce

Fruit salad with fresh in-season fruits

International cheese board

Baguette and butter

20 Persons or more 30,00 €

30 Persons or more 27,50 €

per person

Our Wine Recommendation

*From Veneto: Garganega/Chardonnay IGT "Armonia Verde"
Cantina Cielo & Terra*

*From Veneto: Merlot IGT "Armonia Verde"
Cantina Cielo & Terra*

Allgaeu-Swabian Sunday Buffet

Smoked fillets of trout
with lingonberry horseradish cream sauce

Allgaeu country ham
with horseradish

Farmhouse cheese from organic farming

Copious salad buffet with in-season salads
sausage salad, cabbage salad with bacon
potato cucumber salad with pumpkin seed oil

Irsee roots with meat

Fillet of pork
with mushroom cream sauce

Maultaschen (Small pasta pockets)
filled with vegetables and melt onion

Cheese Spaetzle (Swabian egg noodles)
Farmhouse vegetables
Bubaspitzle (Swabian potato noodles)

Bread delicacies from the local bakery

Vanilla cream with raspberry sauce

Kaiserschmarrn (sugared pancake) with lingonberries

Fruit salad with fruit liqueur

Choice of ice cream with whipped cream

30 Persons or more 31,50 €
per person

Our Wine Recommendation

*From Lake Constance: Hagnauer Burgstall Edition Müller-Thurgau QbA dry
Cooperative cellar Hagnau*

*From Rheinhessen: Pfannebecker Spätburgunder QbA dry
Wine estate Burgunderhof*

*Or From Our Monastery Brewery:
“Irseer Urtrunk” on tap, natural*

Mediterranean Buffet

Roasted and marinated vegetables
in aromatic olive oil

Parma ham,
Coppa, Milan salami

Vitello tonnato with rucola

Seafood salad

Mediterranean lettuces,
panicle tomatoes, mozzarella and basil

Braised leg of lamb
on green beans

Veal involtini
on tomato ragout with sage jus

Couscous of fresh vegetables
and chick peas

Fillet of seabass in lemon caper sauce

Gnocchi with pesto,
Tagliatelle bianco, romanesco

Tiramisu

Almond cake

In-season fruits

Italian cheese

Ciabatta

30 Persons or more 40,00 €
per person

Our Wine Recommendation

*From Veneto: Gavi di Gavi DOCG “La Toledana”
Wine estate La Toledana*

*From Tuscany: Castelgreve Chianti Classico “Clemente VII” DOCG
Castelli des Grevepesa*

Wine list 2011/2012

Germany

White Wine

Franconia

Sulzfelder Cyriakusberg Silvaner Kabinett, dry 18,00 €
Wine estate Zehnthof Theo Luckert
fine, distinctive, characteristic

Franconial

Würzburger Stein Riesling Kabinett, dry 28,00 €
Juliuspital Würzburg
Great yard wine, classy, profound, full of character

Baden

Grey Burgundy “Chilly Morning” QbA (quality wine), dry 15,50 €
Cooperative cellar Bickensohl
tender, fruity, palatable

Weisser Burgunder QbA trocken 35,00 €
VdP-Weingut Bernhard Huber, Maltedingen
smooth-fruity kind of Burgundy, palatable

Lake Constance

Hagnauer Burgstall “Edition” Müller-Thurgau QbA (quality wine), dry 18,00 €
Cooperative cellar Hagnau
*aromatic, palatable, produced from selected grapes
from controlled environmentally friendly cultivation*

Moselle

Detzemer Maximiner Klosterlay Riesling Kabinett, dry 16,00 €
Wine estate P. Lorenz
lively, delicately fruity, elegant

Germany

Red Wine

Wurttemberg

Großbottwarer Harzberg Trollinger QbA (quality wine), dry “Cuprum” 14,00 €
Bottwarkeller winery
honest, delicate, light

Rheinhessen

Spätburgunder QbA (quality wine), dry 19,00 €
Wine estate Burgunderhof Max Pfannebecker
very elegant, great Burgundy

France
White Wine

Bordeaux
Entre-deux-Mers AC "Gamage Selection" Limitée Bordeaux bland 15,00 €
St. Vincent de Pertignas
elegant, harmonic, fine lime aromas, dry

Loire
Touraine AC Sauvignon Blanc "L'Elegante" 22,00 €
Domaine du Pré Baron
impressive, piquant, fine aroma, dry

Burgundy
Chablis AC 28,00 €
Domaine Gérard Tremblay
mineral, noble, characteristic, dry

France
Red Wine

Roussillon
Côtes du Roussillon AC Tradition 23,00 €
Domaine Boudau
compact, spicy and strong wine with an impressive finish

Rhône
Côtes du Rhône Villages AC "Sablet" 23,00 €
Domaine de Boissan
delicately spicy, balanced, moderately heavy, dry

Bordeaux
Château Villars Fronsac AC 35,00 €
Jean-Claude Gaudrie
elegant, complex, high finesse, dry

Italy
White Wine

Veneto
Soave DOC 11,00 €
Cantina Francesco Minini
light, lively, fruity, dry

Garganega/Chardonnay IGT "Armonia Verde" 15,50 €
Cantina Cielo & Terra
floral, delicate, dry
organic wine

Trentino
Pinot Grigio DOC 17,50 €
Wine estate Endrizzi
characteristic fruit, expressive, harmonious, dry

Piemont
Gavi di Gavi DOCG "La Toledana" 27,50 €
Castello La Toledana
aroma of exotic fruits, mineral flavor, noble, dry

Italy
Red Wine

South Tyrol
St. Magdalener DOC 17,50 €
Wine estates Josef Brigl
smooth, digestible, pleasantly dry

Umbria
Sangiovese IGT "Rosso di Spicca" 17,00 €
Wine estate Tenuta Le Vette
fine herbal flavor, smooth, distinctive, not heavy, dry

Tuscany
Castelgreve Chianti Classico DOCG "Clemente VII" 28,00 €
Castelli del Grevepesa
characteristic, noble and fine type, dry

Veneto
Merlot IGT "Armonia Verde" 15,50 €
Cantina Cielo & Terra
aroma of red fruits, aromatical and smooth, dry
organic wine

Italy

Red Wine – continued

Piemont

Langhe Nebbiolo DOC “Roccardo” 33,50 €

Wine estate Rocche Costamagna

like a “little” Barolo, distinctive, moderately heavy, dry

Sicily

Linneo Sicilia Rosso IGT 11,00 €

Cantina Francesco Minini

full-bodied, firm, harmonious and very pleasant, dry

Spain

Red Wine

Rioja

Rioja DDO Crianza 25,50 €

Bodegas El Mesón

silky structure, cherry flavor, round, dry

Austria

White Wine

Kamptal

Grüner Veltliner “Liss” 17,50 €

Wine estate R. Rabl

sturdy, lively, distinctive, dry

Grüner Veltliner “Vinum Optimum” 29,00 €

Wine estate R. Rabl

full-bodied, noble, distinctive, dry

Austria

Red Wine

Burgenland

Blauer Zweigelt 17,00 €

Wine estate Haider

light, aroma of berries, harmonious, dry

Sparkling Wine

Prosecco

Valdobbiadene DOC Mionetto Frizzante € 18,00
Wine estate Mionetto, Valdobbiadene
fine flower scent, aroma of yellow fruits, smooth and dry

Sparkling wine

Private label "Reichsstift Irsee" € 20,00
Special Cuvee
harmonic, perlant, well-balanced fruit, lively, low acidity, dry

Champagne

Pierre Gimonnet Cruis 1er Cru Blanc de Blancs € 52,50
Cuvee from 100% Chardonnay Grapes
Champagne Pierre Gimonnet & Fils
*pale golden color with a touch of green, fine perlage
citrus fruits, yellow stone fruits and nutty notes on the nose
very elegant, fine, lively, a palate tickler*