

MENU





Dear Guests,

A warm welcome to the Brauhaus - we're delighted to have you here!

We're happy to spoil you with freshly brewed beer and our delicious Brauhaus cuisine.

On behalf of the entire Brauhaus team, we wish you a wonderful stay.

Tamara Bachert - Restaurant Manager

Gerd Gimpel - Head Chef

Florian Burgert - Brewmaster

If you have any feedback, suggestions, praise, or criticism, feel free to share it with us directly or via email at info@brauhaus.ch.

Our bread and baked goods are sourced from Switzerland, made by Swiss producers.

Our pretzels are produced in Germany.





SEASONAL DISHES

Beef tartare classic	160gr.	35.00
Spicy seasoned, served with pickles, onions, toast und Butter	100gr.	23.50
Beef tartare modern	160gr.	35.00
Spicy seasoned, with cucumber, onions, capers, mustard caviar, wasabi cream, arugula, toast and butter		
Vegetable tartare	120gr.	27.00
Spicy vegetable tartare on a bed of arugula, served with grilled vegetables and topped with a fried egg		
Curd-Cheese-Dough fritters	1 Stück	19.50
Filled with fruity Tomatoes, mozzarella and champignons, served with mixed leaf salad, topped with our « huus-dressing » or vegan-dressing	2 Stück	29.00



STARTERS

Bagel-Bruschetta with diced tomatoes, parmesan, garlic	11.00
Mixed leaf salad with croutons with our «huus-dressing» or vegan-dressing and bagel	12.50
Smoked tomato soup with fresh goat's cheese	10.50
White wine soup with bagel croutons	9.50

SALADS

Mixed leaf salad with Egli-Fish treats, fried in beer-batter served with tartar-sauce and a bagel	31.00
Mixed leaf salad with herb oyster mushroom und champignons with raspberry-dressing, served with a bagel	28.50
Swiss sausage and cheese salad, Servelat, cheese, pickled cucumber, onions, served with a bagel	18.50
Mixed leaf salad with fried chicken cubes topped with our « huus-dressing » or vegan-dressing, served with a bagel	26.00
Mixed leaf salad with bacon, egg and bagel croutons topped with our « huus-dressing » or vegan-dressing, served with a bagel	22.50

We are happy to serve a small portion on request - CHF 5.00.

Oven-fresh pretzels	3.80
Oven-fresh bagel	1.80





CHURD-CHEESE-DOUGH FRITTERS

We serve our popular classics with mixed leaf salad
Topped with our « huus-dressing» or vegan-dressing

Beef

filled with minced beef, tomatoes, peppers and chilli

Vegetarian filled with ratatouille and oregano

Appenzeller

filled with cider-cured dried beef (swiss specialty),
appenzeller cheese and sour cream

Seasonal - just ask our staff

1 piece 19.50 | 2 pieces 29.00
per additional fritter 9.50

BREWER`S-FLATBREADS

Airy and crispy baked.

These are our yeast dough flatbreads made from wheat and
rice flour (gluten-free available on request)

Bacon	24.50
sour cream, bacon and spring onions	
Rustico	27.50
sour cream, cooked ham, mushrooms and spring onions	
Salmon	28.00
sour cream, horseradish, salmon, capers and onions	
Vegetarian	24.50
tomato sauce, fior di latte and cherry tomatoes	



BRAUHAUS CLASSICS

Onion roast beef entrecôte served with jus, fried onions and swiss dumplings	42.50
Cordon bleu Pork breaded with homemade bagel crumbs filled with ham and Gruyère-cheese served with fries and salad	36.50
Schniposa breaded pork escalope with homemade bagelcrumbs served with fries and salad	29.50
Fried chicken vienna-style tender chicken thighs (boneless) breaded with homemade bagel crumbs, refined with Styrian pumpkin seed oil, served with potato salad	29.50
Roasted german-meatloaf served with potato salad, topped with a fried egg	19.80
Currywurst (curried sausage) Veal sausage with curry sauce served with fries	24.00
Bavarian white sausage in broth with a brauhaus-pretzel	15.00
Swiss-style minced beef with small elbow macaroni served with grated cheese and homemade apple sauce	25.50
Swiss dumplings with cheese served with fried onions and homemade apple sauce	23.50
Each additional side dish Swiss dumplings, elbow macaroni, mixed vegetables, small salad, fries	+7.00
Change side dish? No Problem!	+1.00



BURGER

Madness Burger	32.50
Beef 220gr., Baked cream cheese, caramelised red onions, green smoked mayonnaise in a brioche bun	
Extra Beef Patty 220gr.	+9.50
Brewer`s Burger	28.50
160g pulled pork, caramelised red onions, chopped lettuce, iceberg lettuce, tomato, BBQ sauce in a pretzel-sesame bun	
Extra pulled pork 160gr.	+8.50
Quinoa Chili Burger 120gr.	21.50
Guacamole, argugula, iceberg lettuce, tomato in a brioche bun	
Extra Quinoa Chili Patty 120gr.	+7.00



We serve fries with our burgers.



KID`S MENU (UP TO 12 YEARS)

Mixed leaf salad topped with our « huus-dressing » or vegan-dressing	7.00
Chicken Nuggets with fries	13.50
Kids-Flatbread Vegie topped with tomato sauce and fior di latte	12.00
Kids-Flatbread topped with tomato sauce, ham and cheese	14.00
Kids Burger Beefpatty, sesame-bun, tomato, cucumber, salad served with fries	15.50
Swiss-style minced beef with small elbow macaroni with grated cheese and homemade apple sauce	15.50
Swiss dumplings with cheese served with homemade applesauce	13.50
Serving of fries	7.00
Serving of swiss dumplings	7.00
Serving of mixed vegetables	7.00

KIDS ICE CREAM WITH SMARTIES

Ice cream of our local farmer Schaub Chocolate, vanilla, hheesecake, Caramel, hazelnut	per scoop	4.20
Sorbet Strawberry, yoghurt	per scoop	4.20
Serving of whipped cream		2.20



SWEETS

Panna Cotta with local strawberries	10.50
Apple fritters with cinnamon-sugar, vanilla ice cream	10.50
New York Cheesecake with caramel-ice cream and salted caramel sauce	11.50

SCHAUB'S FARMER-ICE CREAM

We buy our ice creams from the
family Schaub of Mettendorf.
Made without artificial sweeteners or flavourings.

Creamy ice cream Chocolate, vanilla, cheesecake, black-beer, hazelnut, caramel	per scoop	4.20
Sorbet strawberry, yoghurt	per scoop	4.20
Serving of whipped cream		2.20