

MENU





Dear Guests

A warm welcome to our brewery! We're delighted to have you here. Allow us to treat you to freshly brewed beer and hearty dishes from our kitchen. On behalf of the entire Brauhaus team, we wish you an enjoyable and delightful time with

Tamara Bachert
Restaurant Manager

Gerd Gimpel
Head Chef

Florian Burgert
Brewmaster

Were you satisfied with your visit? Wonderful, that's great to hear! We'd truly appreciate a positive review on Google!

We are always grateful for suggestions, feedback and constructive criticism and we're here to listen. Feel free to talk to us!

Our pretzels are made in Germany.



SEASONAL SPECIALTIES

Asparagus-cream-soup lightly fragranced with vanilla 9.50

Brewer's dough flatbread 27.00

topped with wild garlic sour cream, ham,
green asparagus, cherry tomatoes, and cheese.

Quark pastry puffs 1 piece 19.50

filled with colorful asparagus, 2 pieces 29.00

hollandaise sauce, and cheese.

served with a mixed leafy salad

and your choice of our house dressing

or a vegan dressing.

White asparagus 250gr. 29.50

with Hollandaise sauce or browned butter,
served with young potatoes.

With country-smoked and rear ham. +7.00

Corn-fed chicken filled with green asparagus 39.50

on truffle jus, served with ribbon noodles
and asparagus tips.



STARTER

Bagel-Bruschetta	11.00
with diced tomatoes, Parmesan, and garlic	
Mixed leafy salad with croutons	12.50
with our house dressing or a vegan dressing, served with a bagel	
Beer cream soup with a puff pastry crust	14.00
cooked with our classic Brauhaus Hell beer	
White wine soup with bagel croutons	9.50

SALADS

Mixed leafy salad	37.00
with pan-seared beef tenderloin strips (UY)	
with king oyster mushrooms, raspberry dressing and a bagel.	
Mixed leafy salad	25.50
with pan-seared king oyster mushrooms,	
raspberry dressing and a bagel.	
Colorful tomatoes with burrata,	25.50
pesto dressing, and a bagel	
Mixed leafy salad with sautéed chicken cubes	26.00
with our house dressing or a vegan dressing, served with a bagel.	
Mixed leafy salad with bacon, egg	22.50
and bagel croutons	
with our house dressing or a vegan dressing, served with a bagel.	

Upon request, we are happy to serve a small portion for -5.00 CHF.

Oven-fresh pretzel	3.80
Oven-fresh bagel	1.80



BRAUHAUS QUARK PASTRY PUFFS

Our popular classics are served with mixed leafy salads,
along with our house dressing or a vegan dressing.

Beef

stuffed with ground beef, tomatoes, bell peppers, and chili

Vegetarian

filled with ratatouille and oregano

Appenzeller

filled with Mostbröckli (a swiss cured beef speciality),
Appenzeller cheese, and sour cream

Seasonal – ask our staff

1 piece 19.50 | 2 pieces 29.00
per additional pastry 9.50

BREWER'S DOUGH FLATBREAD

Light and crispy baked. These are our yeast-dough
flatbreads made from wheat and rice flour
(gluten-free available upon request).

Bacon

Sour cream, bacon, and spring onions 24.50

Rustico

Tomato sauce, Fior di Latte mozzarella,
smoked country ham and arugula 28.50

Salmon

Sour cream, horseradish, salmon, capers, and onions 28.00

Vegetarian

Tomato sauce, Fior di Latte mozzarella
and cherry tomatoes 24.50



CLASSICS FROM THE BRAUHAUS

Beef tenderloin 200gr. (UY)	52.50
with french fries und Café de Paris sauce	
Pork Cordon bleu	36.50
breaded with homemade bagel crumbs, filled with ham and Gruyère cheese, served with french fries and salad	
Schniposa	29.50
breaded pork Schnitzel with homemade bagel crumbs, served with french fries and salad	
Viennese fried chicken	29.50
tender boneless chicken thighs, breaded with homemade bagel crumbs, enhanced with Styrian pumpkin seed oil, served with potato salad	
Pan-fried meatloaf	19.80
served with potato salad and a fried egg	
Currywurst	24.00
Veal bratwurst with curry sauce, served with french fries	
Bavarian Weisswurst	15.00
served in bouillon, accompanied by a Brauhaus pretzel	
Minced meat with elbow pasta	25.50
served with grated cheese and homemade apple sauce	
Cheese Spätzli	23.50
served with crispy fried onions and homemade apple sauce	
Each additional side dish	+7.00
Spätzli, pasta, mixed vegetables, side salad, french fries	
Want to swap a side? No problem!	+1.00



BURGER

Madness Burger 32.50

Beef 220gr.,
baked fresh cheese, caramelized red onions, green smoked
mayonnaise in a brioche bun

Extra beef patty 220gr. +9.50

Brewer Burger 27.50

Pulled pork (160g),
caramelized red onions, cabbage slaw, iceberg lettuce,
tomato, BBQ sauce in a pretzel-sesame bun

Extra portion of pulled pork 160gr. +8.50

Spelt burger 130gr. (vegetarian) 23.50

Chive sour cream, pan-fried bell peppers,
iceberg lettuce, tomato in a brioche bun

Extra spelt patty 130gr. +7.00

All our burgers are served with french fries.



FOR OUR LITTLE GUESTS

Mixes leafy salad with house sauce or vegan dressing	7.00
Chicken nuggets with french fries	13.50
Kids-brewer dough flatbread vegetarian topped with tomato sauce and Fior di Latte mozzarella	12.00
Kids-brewer dough flatbread topped with tomato sauce, rear ham and cheese	14.00
Kids Burger Beef patty, sesame bun, tomato, cucumber, lettuce, served with french fries	15.50
Minced meat with pasta served with grated cheese and homemade apple sauce	15.50
Cheese Spätzli with homemade apple puree	13.50
Serving of french fries	7.00
Serving of spätzli	7.00
Serving of mixed vegetables	7.00

KIDS ICE CREAM WITH SMARTIES

Ice cream from Schaub Chocolate, vanilla, cheesecake, yogurt-raspberry, caramel	per scoop	4.20
Sorbet Strawberry, yogurt	per scoop	4.20
Serving of whipped cream		2.20



SWEETS

Panna Cotta with Thurgau strawberries	10.50
Gratinated rhubarb with yogurt-raspberry ice cream	11.50
New York Cheesecake with caramel ice cream and salted caramel sauce	11.50
Caramelized Kaiserschmarrn Prepared according to an austrian recipe, served with homemade apple puree and vanilla ice cream	16.50

SCHAUB'S FARM STYLE ICE CREAM

We source our ice cream from the Schaub family
in Mettendorf, crafted without artificial
sweeteners or flavorings.

Ice cream from Schaub Chocolate, vanilla, cheesecake, black beer, yogurt-raspberry, caramel	per scoop	4.20
Sorbet Strawberry, yogurt	per scoop	4.20
Serving of whipped cream		2.20