

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

Fire and Flame 350 gr. 36.50
porc escalope filled with chorizo, brie and peperoncini,
coated in bagel breadcrumbs,
french fries and salad

Wild Cordon bleu 300 gr. 45.50
venison escalope filled with ham, tilsiter cheese and
cranberry-onion chutney,
coated in pumpkin-bagel breadcrumbs,
french fries and salad

Pollo Rosso 280 gr. 37.50
chicken breast filled with turkey ham, red pesto and
smoked mozzarella,
coated in bagel breadcrumbs,
french fries and salad

Appenzeller Cordon bleu 350 gr. 52.50
veal escalope filled with « mostbröckli »,
appenzeller cheese and sour cream,
coated in bagel breadcrumbs,
french fries and salad

Farmers Cordon bleu (vegetarian) 200 gr. 26.50
celery filled with spinach, cheese and garlic
coated in bagel breadcrumbs,
french fries and salad



STARTERS

Bagel-Bruschetta (vegetarian) with diced tomatoes, parmesan, garlic	11.00
Mixed leaf salad with croutons (vegetarian) with our «huus-dressing» or garden-dressing (vegan) and bagel	12.50
Smoked tomato soup (vegetarian) with fresh goat's cheese	10.50
White wine soup (vegetarian) with bagel croutons	09.50

SALADS

Mixed leaf salad (vegetarian) with sautéed king oyster mushrooms served with raspberry dressing and 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 garden-dressing (vegan), served with a bagel	26.00
Mixed leaf salad with bacon, egg and bagel croutons topped with our « huus-dressing » or garden-dressing (vegan), 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 garden-dressing (vegan)

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

Venish beer goulash	35.50
in dark beer sauce, with carrots, celery, chanterelle mushrooms, served with red cabbage and «spaetzle»	
Cordon bleu Pork	36.50
breaded with homemade bagel crumbs filled with ham and gruyère-cheese served with french fries and salad	
Schniposa	29.50
breaded pork escalope with homemade bagelcrumbs served with french fries and salad	
Forest mushroom ragout (vegetarian)	26.00
With homemade bread dumplings and a small Brewery style salad	
Fried chicken vienna-style	29.50
Tender boneless chicken thighs, breaded with homemade bagel crumbs, refined with Styrian pumpkin-seed-oil, served with potato salad	
Nuremberg grilled sausages	18.50
1 pair of Nuremberg sausages with barrel «sauerkraut» and bagel	
extra pair of nuremberg sausages ?	+7.50
Currywurst (curried sausage)	24.00
Veal sausage with curry sauce served with fries	
Bavarian white sausage	15.00
in broth with a brauhaus-pretzel	



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, french fries	+7.00
Change side dish? No Problem!	+1.00

(Friday) Office aperitif-no cold beer ?

Pre order by Wednesday via email at
info@brauhaus.ch
And pick up on Friday from 4 pm

Chilled up on request ! Cheers !



BURGER

Home made Wild Burger 32.50
wild boar, venison and pork 200 gr.,
blue cheese mayo, cranberry-onion chutney,
iceberg lettuce and tomato, in a brioche bun

Extra meat patty 200gr. +9.50

Brewer`s Burger 28.50
pulled beef 160gr.,
crispy onion rings, cabbage salad,
iceberg lettuce, tomato and BBQ sauce
in a pretzel-sesame bun

Extra pulled beef 160gr. +8.50

Quinoa Chili Burger 120gr. (vegetarian) 21.50
Guacamole, argugula,
iceberg lettuce, tomato in a brioche bun

Extra Quinoa Chili Patty 120gr. +7.00

All burgers are served with french fries.



KID`S MENU (UP TO 12 YEARS)

Mixed leaf salad topped with our « huus-dressing » or garden-dressing (vegan)	7.00
Chicken Nuggets with french 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 french 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 apple sauce	13.50
Serving of french 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, cheesecake, Caramel, hazelnut	per scoop	4.20
Sorbet Strawberry, yoghurt	per scoop	4.20
Serving of whipped cream		2.20



SWEETS

Chocolate trio baileys brownie, chocolate-tonka Cream and white chocolate ice cream	11.00
Apple fritters with cinnamon-sugar and vanilla ice cream	10.50
Pumpkin Tiramisu with pumpkin, mascarpone, lady fingers, pumpkin seed brittle and salted caramel sauce	13.50
Thurgau apple flatbread (sharing is caring) Small yeast dough flatbread with sour cream, Cinnamon, raisins, apple and walnuts	16.00
Mini dessert 1 scoop of vanilla ice cream with styrian pumpkin seed oil	5.20

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