

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

Cheese Fondue Gambrinus from 2 persons price per person 37.00
our house blend refined with Wartmann's No.1
and malt brandy, served with bread cubes

with bacon and herbs +2.00
with chili +1.00

Grisons Barley Soup with Bacon and Bagel
starter portion 9.50
main course portion 15.50

Thurgau Pork Fillet Skillet 40.50
Pork fillet medallions in Thurgau apple cream sauce,
with cheese spaetzle and crispy onions

Winter Cordon Bleu 37.50
Pork escalope filled with Thurgau raw ham,
Appenzeller cheese, and dried apple rings,
in a seed crust, served with French fries and salad

Trio of Dumplings (vegetarian) 25.00
Spinach dumpling, beetroot dumpling,
and cheese dumpling in sage butter,
with shaved Parmesan and lamb's lettuce



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
Chestnut Cream Soup with Port Wine served with a puff pastry stick	11.50
White wine soup (vegetarian) with bagel croutons	09.50

SALADS

Lamb's Lettuce Salad (vegetarian) with roasted oven pumpkin and mushrooms, served with raspberry dressing and bagel	21.50
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 - filled with ham and leek

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	22.50
sour cream, gorgonzola, pear, walnut and cheese	
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	
Crispy Breaded Chicken Schnitzel	29.50
chicken schnitzel coated in a crunchy panko crust, served with French fries and 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



BURGER

Madness Burger	31.50
220 g beef patty, baked cream cheese, caramelized red onions, green smoked mayonnaise, served in a brioche bun with French fries	
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
lentil burger 160gr. (vegetarian)	23.50
red cabbage, sesame seed cream cheese sauce, iceberg lettuce, tomato, served in a brioche bun with French fries	
Extra Patty 80gr.	+6.00



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 11.00
Cream and white chocolate ice cream

Coupe Nesselrode

Whipped cream Meringues, Vanilla ice cream
small 12.00
large 15.00

Vermicelles whipped cream meringues

small 10.00
large 13.00

Homemade gingerbread tiramisu 13.50

with winter apple sauce

Caramelised Kaiserschmarrn 15.50

with apple sauce and vanilla ice cream

Affogato 7.20

1 scoop of vanilla ice cream with espresso

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 per scoop 4.20
Chocolate, vanilla, cheesecake,
black-beer, hazelnut, caramel

Sorbet per scoop 4.20
strawberry, yoghurt

Serving of whipped cream 2.20