

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.

Mirko Fuchs

Managing Director

Gerd Gimpel

Executive 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.



Summer Special

For 2 or more people

- mixed leaf salad to share
- 1 Tarte Flambée of your choice
- 1 beer (2.5 dl), alcoholic or non-alcoholic, per person served from the tap

Price per person: CHF 28.50

The Alsatian Tarte Flambée

with sour cream, bacon, and spring onions

The Mushroom Tarte Flambée

with sour cream, mushrooms, and spring onions (*vegetarian*)

The Salmon Tarte Flambée

with horseradish, sour cream, salmon, and dill

The Fig Tarte Flambée

with sour cream, figs, red onions, honey, and feta cheese (*vegetarian*)

The Sweet Tarte Flambée

with apple, cinnamon, and almonds (*vegetarian*)

Our recommendation:

The Sweet Tarte Flambée is also available on its own as a dessert for CHF 18.00



Our Brewpub Tapas

Available daily from 5:00 PM

Small specialties for sharing, tasting, and mixing as you like
- you decide which ones and how many you'd like.

Spicy Beef Tartare with a bread crisp	6.50
Homemade Obatzda (Bavarian cheese spread) with red onions <i>(vegetarian)</i>	3.90
Mini Meat Patties on potato salad	4.20
Sausage & Cheese Salad with our house dressing	4.50
Baked Mini Veal Sausages in beer batter	3.90
Pan-Fried Potatoes with Andi's garlic wheat-beer dip <i>(vegetarian)</i>	3.50
Mini Baked Camembert with fried parsley and cranberries <i>(vegetarian)</i>	3.80
Black Forest Ham with cornichons and radishes	4.60
Mini Doughnuts Filled with Ratatouille <i>(vegetarian)</i>	3.70
Tomato & Appenzeller Cheese Skewer with tomato chutney <i>(vegetarian)</i>	4.10



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	9.50
Smoked Tomato Soup (vegetarian) with cream chees	9.50
White wine soup (vegetarian) with bagel croutons	10.50

SALADS

Caesar Salad Romaine lettuce, Parmesan, garlic, and croutons with sesame-cruste chicken fingers and a bagel	27.50
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	3.90
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 - Stuffed with a savory ham and leek

1 piece 20.50 | 2 pieces 29.50
per additional fritter 9.00

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	
Ham	22.50
With sour cream, cooked ham, mushrooms, spring onions, and cheese	
Vegetarian	24.50
tomato sauce, fior di latte and cherry tomatoes	



BRAUHAUS CLASSICS

Braised beef head cheek served in black beer sauce with carrots, celery and potatoes dauphine	28.50
Cordon bleu pork breaded with homemade bagel crumbs filled with ham and gruyère-cheese served with french fries and salad	36.50
Schniposa breaded pork escalope with homemade bagelcrumbs served with french fries and salad	30.00
Brewery Club Sandwich Toast with chicken, fried bacon, a fried egg, mayonnaise, iceberg lettuce, tomato, and French fries	28.50
Crispy Breaded Chicken Schnitzel chicken schnitzel coated in a crunchy panko crust, served with French fries and salad	29.50
Currywurst (curried sausage) veal sausage with curry sauce served with fries	24.00
Bavarian white sausage in broth with a brauhaus-pretzel	15.50



Alpine Macaroni (vegetarian) Macaroni, potatoes, cream, and Appenzeller cheese, served with homemade applesauce	22.50
Swiss-style minced beef with small elbow macaroni served with grated cheese and homemade apple sauce	25.50
Cheese Spätzle (vegetarian) 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
Fried chicken burger	27.50
breaded chicken, tartar sauce, Lollo Rosso lettuce, tomato and cucumber, in a pretzel sesame bun, served with potato salad and pumpkin seed oil	
Extra portion of fried chicken	+7.50
Double Planted Crispy Burger 180 g (vegetarian)	26.50
beetroot patty, green smoked mayonnaise, iceberg lettuce and tomato in a brioche bun, served with french fries	
Extra Crispy Patty 90gr.	+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' Macaroni With tomato sauce and cheese	12.00
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	14.00
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, hazelnut	per scoop	4.20
Sorbet Strawberry, yoghurt, raspberry-yogurt	per scoop	4.20
Serving of whipped cream		2.20



SWEETS

Lukewarm Quark Strudel Served with raspberry-yogurt sorbet	13.50
Chocolate Fudge Brownie with salted caramel sauce and Baileys ice cream	14.50
Homemade Limoncello Tiramisu with Limoncello, mascarpone, yogurt, and lime	9.50
Traditional Appenzell Schlorzifladen Prune Tart), Reimagined served with walnut ice cream	11.50
Affogato 1 scoop of vanilla ice cream with espresso	7.20

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	per scoop	4.20
Sorbet strawberry, yoghurt, raspberry-yogurt	per scoop	4.20
Serving of whipped cream		2.20