

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.



SEASONAL DISHES

Cream of asparagus soup with a delicate hint of vanilla	10.50
Fire & Flame Cordon Bleu Pork escalope stuffed with chorizo salami, Alpine cheese, peperoncini, and smoked peppers, breaded and served with French fries and salad	37.50
White asparagus 250 g with hollandaise sauce or brown butter, served with young potatoes	25.00
with smoked country ham and cured ham	+7.00
with a small schnitzel	+10.50
Pan-fried salmon trout on a colorful asparagus ragout with ribbon pasta	34.00
Half "brewery-style" roast chicken 600 g. fresh from the oven, served with potato salad and Café de Paris butter	30.50



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
Homemade beef consommé with wild garlic pancake strips and vegetables	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 - Schabziger mountain cheese, mashed potatoes,
sour cream and onions

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	
Primavera	27.00
Tomato sauce, mixed asparagus, burrata, arugula and cheese	
Mare	28.00
Sour cream, shrimp (Vietnam), garlic, herbs, cherry tomatoes, and spring onions	
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	7.00
topped with our « huus-dressing » or garden-dressing (vegan)	
Chicken Nuggets with french fries	13.50
Kids' Macaroni With tomato sauce and cheese	12.00
Kids Burger	15.50
Beefpatty, sesame-bun, tomato, cucumber, salad served with french fries	
Swiss-style minced beef with small elbow macaroni	14.00
with grated cheese and homemade apple sauce	
Swiss dumplings with cheese	13.50
served with homemade apple sauce	
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	per scoop	4.20
Chocolate, vanilla, cheesecake, hazelnut		
Sorbet	per scoop	4.20
Strawberry, yoghurt, raspberry-yogurt		
Serving of whipped cream		2.20



SWEETS

Lukewarm Quark Strudel	13.50
Served with raspberry-yogurt sorbet	
Chocolate Fudge Brownie	14.50
with salted caramel sauce and Baileys ice cream	
Homemade «Bieramisu»	9.50
Homemade with dark beer, mascarpone and coffee	
Buttermilk panna cotta	13.00
with homemade lime-matcha ice cream and mango ragout	
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		
Sorbet	per scoop	4.20
strawberry, yoghurt, raspberry-yogurt		
Serving of whipped cream		2.20