

# 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](mailto:info@brauhaus.ch).

Our bread and baked goods are sourced from Switzerland, made by Swiss producers.

Our pretzels are produced in Germany.



## SEASONAL DISHES

<b>Thurgau-style pork fillet</b>	40.50
Pork fillet medallions in a Thurgau apple cream sauce, served with cheese spaetzli and crispy fried onions.	
<b>Winter Cordon Bleu</b>	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	
<b>Älplermagronen (vegetarian)</b>	22.50
Pasta, potatoes and cream baked with Appenzeller cheese, served with homemade apple sauce	
<b>Brauhaus Club Sandwich</b>	27.50
Toasted bread with chicken, fried bacon, fried egg, mayonnaise, iceberg lettuce, tomato and French fries.	
<b>Waadtländer Saucisson</b>	28.00
Served on fine creamy leek sauce with diced potatoes	



## STARTERS

<b>Bagel-Bruschetta</b> (vegetarian) with diced tomatoes, parmesan, garlic	11.00
<b>Mixed leaf salad with croutons</b> (vegetarian) with our «huus-dressing» or garden-dressing (vegan) and bagel	9.50
<b>Sweet potato soup with ginger</b> Served with a cheese stick	10.00
<b>White wine soup</b> (vegetarian) with bagel croutons	10.50

## SALADS

<b>«Nüsslisalat»</b> With potato-pumpkin seed rösti, smoked salmon, garlic sour cream on house dressing and bagel	28.00
<b>Mixed leaf salad</b> with fried chicken cubes topped with our « huus-dressing » or garden-dressing (vegan), served with a bagel	26.00
<b>Mixed leaf salad</b> 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** - diced potatoes, sour cream, onions, bacon and  
cheese

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)

<b>Bacon</b>	24.50
sour cream, bacon and spring onions	
<b>Bella italia</b>	23.50
sour cream, gorgonzola, pear, walnut and cheese	
<b>Salmon</b>	28.00
sour cream, horseradish, salmon, capers and onions	
<b>Vegetarian</b>	24.50
tomato sauce, fior di latte and cherry tomatoes	



## BRAUHAUS CLASSICS

<b>Braised beef head cheek</b>	28.50
served in black beer sauce with carrots, celery and potatoes dauphine	
<b>Cordon bleu pork</b>	36.50
breaded with homemade bagel crumbs filled with ham and gruyère-cheese served with french fries and salad	
<b>Schniposa</b>	29.50
breaded pork escalope with homemade bagelcrumbs served with french fries and salad	
<b>Three Dumplings Platter</b> (vegetarian)	25.00
Spinach dumplings, beet dumplings and cheese dumplings in sage butter, topped with shaved Parmesan and served with «Nüsslisalat»	
<b>Crispy Breaded Chicken Schnitzel</b>	29.50
chicken schnitzel coated in a crunchy panko crust, served with French fries and salad	
<b>Nuremberg grilled sausages</b>	18.50
1 pair of Nuremberg sausages with barrel «sauerkraut» and bagel	
extra pair of nuremberg sausages ?	+9.00
<b>Currywurst (curried sausage)</b>	24.00
veal sausage with curry sauce served with fries	
<b>Bavarian white sausage</b>	15.50
in broth with a brauhaus-pretzel	



<b>Swiss-style minced beef with small elbow macaroni</b> served with grated cheese and homemade apple sauce	25.50
<b>Swiss dumplings with cheese</b> served with fried onions and homemade apple sauce	23.50
<b>Each additional side dish</b> Swiss dumplings, elbow macaroni, mixed vegetables, small salad, french fries	+7.00
Change side dish? No Problem!	+1.00



## BURGER

<b>Madness Burger</b>	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
 <b>Alm Burger</b>	 25.50
Grilled «Fleischkäse» with baked onion rings, sweet-mustard cucumber relish, iceberg lettuce and tomato in a pretzel-sesame bun, served with French fries.	
Extra «Fleischkäse» 160gr.	+7.50
 <b>lentil burger 160gr.</b> (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)

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<b>Mixed leaf salad</b>	7.00
topped with our « huus-dressing » or garden-dressing (vegan)	
<b>Chicken Nuggets</b> with french fries	13.50
<b>Kids-Flatbread Vegie</b>	12.00
topped with tomato sauce and fior di latte	
<b>Kids-Flatbread</b>	14.00
topped with tomato sauce, ham and cheese	
<b>Kids Burger</b>	15.50
Beefpatty, sesame-bun, tomato, cucumber, salad served with french fries	
<b>Swiss-style minced beef with small elbow macaroni</b>	15.50
with grated cheese and homemade apple sauce	
<b>Swiss dumplings with cheese</b>	13.50
served with homemade apple sauce	
<b>Serving of french fries</b>	7.00
<b>Serving of swiss dumplings</b>	7.00
<b>Serving of mixed vegetables</b>	7.00

## KIDS ICE CREAM WITH SMARTIES

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<b>Ice cream of our local farmer Schaub</b>	per scoop	4.20
Chocolate, vanilla, cheesecake, Caramel, hazelnut		
<b>Sorbet</b>	per scoop	4.20
Strawberry, yoghurt		
<b>Serving of whipped cream</b>		2.20



## SWEETS

<b>Freshly Baked Apple Tart</b>	11.50
Served with hazelnut ice cream and tonka bean cream Coupe Nesselrode	
 Chocolate Fudge Brownie	14.50
with salted caramel sauce and Baileys ice cream	
 <b>Homemade «Bieramisu»</b>	9.50
Homemade with dark beer, mascarpone and coffee	
 <b>Caramelised Kaiserschmarrn</b>	15.50
with apple sauce and vanilla ice cream	
 <b>Affogato</b>	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.

<b>Creamy ice cream</b>	per scoop	4.20
Chocolate, vanilla, cheesecake, black-beer, hazelnut, caramel		
 <b>Sorbet</b>	per scoop	4.20
strawberry, yoghurt		
 <b>Serving of whipped cream</b>		2.20