

Soups



Pumpkin soup with rosemary foam 12.50
roasted pumpkin seeds | seed oil
Recommended Beer – Feldschlösschen Braufrisch

Carrot-ginger soup 12.50
Recommended Beer – Valaisanne Zwickel

Starters



Small green salad*  8.00
Small mixed salad* 9.00
with our homemade beer dressing
Recommended Beer – Feldschlösschen alcohol-free

Lamb's lettuce* 16.50
bacon | egg | beer pretzel croutons
Recommended beer – Valaisanne Zwickel

Lamb's lettuce* 18.00
gratinated goat's cheese | caramelized nuts
Recommended beer – Guinness Hop House

Beef tartare*
freshly prepared | homemade BBQ sauce | toast
70g 19.50
140g 35.00
Recommended beer – Feldschlösschen Pale Ale

*these dishes are gluten-free or gluten-free possible, please ask us.

All our dishes are made from fresh ingredients.

We ask for your understanding for any waiting times that may arise.

Prices in CHF, VAT. included

Brewery classics



Pork cordon bleu	36.00
gruyere-cheese ham fries <i>Recommended beer – Feldschlösschen Original</i>	
Pork lumberjack steak	29.50
herb butter grilled vegetables fries <i>Recommended beer – Feldschlösschen Bügel</i>	
Pork schnitzel	29.50
homemade beer pretzel panade fries <i>Recommended beer – Feldschlösschen Weizen</i>	
Feldschlösschen-Burger medium grilled meat of beef*	29.50
gruyere-cheese pickles caramelized onions bacon fries or sweet potatoes fries** <i>Recommended beer – Valaisanne Juicy IPA</i>	
Pulled pork burger – the US-BBQ classic	29.50
coleslaw salad BBQ sauce fries or sweet potatoes fries** <i>Recommended beer – Feldschlösschen Amber</i>	
DRY-AGE Entrecote – Argentina	46.00
herb butter grilled vegetables fries <i>Recommended beer – Feldschlösschen Dunkel</i>	
«Feldschlössli snails»	
beef filet cubes (IRL) gratinated with herb butter fries <i>Recommended beer – Valaisanne Zwickel</i>	
	6 pieces 28.50
	12 pieces 38.50
** Sweet potatoes fries +	2.50

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Meat



Pork loin steak 29.50
herb butter | grilled vegetables | fries
Recommended beer – Feldschlösschen Amber

Tafelspitz – boiled beef 34.00
horseradish sauce | parsley potatoes | spinach
Recommended beer – Feldschlösschen alcohol-free

Stroganoff beef tenderloin cubes (IRL) 42.00
spätzli
Recommended beer – Feldschlösschen Braufrisch

Lamb loin (AUS/NZL) 42.00
roast potatoes | thyme jus | baby carrots
Recommended beer – Grimbergen Amber

two or more people

Dry-Age Tomahawk

Price according to weight

herb butter | grilled vegetables | fries
(preparation approx. 30 minutes)

As a starter small green salad with our housedressing

Fish



Smoked salmon tagliatelle 26.00
herb cream sauce | young leaf spinach
Recommended beer – San Miguel

Fish'n Chips 29.50
pike-perch crispy | fries | tartar sauce
Recommended beer – Feldschlösschen Weizen

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Cheese



two or more people

Beer fondue à discretion 36.00 p.P

fondue bread | silver onions | pickles
Refined with a dash of Feldschlösschen beer

Additional inserts:

Potatoes 4.00

Spicy beer sausage 6.00

Salsiz 5.00

Vegetarian



Brewer's rösti 27.00

wild mushrooms | red onions | raclette cheese | fried egg
Recommended beer – Feldschlösschen Braufrisch

Vegi-Burger* 28.00

grilled sweet potatoes pattie | harissa-dip | spinach |
sweet potatoes fries
Recommended beer – Feldschlösschen Weizenfrisch without alcohol



Quorn Curry 27.50

basmati rice (gluten- and lactose free)
Recommended beer – Feldschlösschen Hopfenperle

Forest mushrooms - Risotto* 28.00

belper Knolle
Recommended beer – Feldschlösschen Original

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Our suppliers:

GRAUWILER

METZGERHANDWERK SEIT 1821



Designation of origin

Meat:

We source our meat from Switzerland or it is declared otherwise.
Entrecôte/beef fillet: May have been produced with non-hormonal performance enhancers such as antibiotics.

Fish:

Pikeperch: Estonia
Salmon: Norway

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We are happy to provide you with detailed information about possible allergens in the individual products.

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