

SOUPS

Pumpkin Cream Soup

with vanilla-honey foam & roasted pumpkin seeds

Beer recommendation - Feldschlösschen Braufrisch



12.50

Classic Beef Broth

with egg custard cubes

Beer recommendation - Feldschlösschen IPA



10.50

STARTERS & SALADS

Small Green Salad

8.00

Small Mixed Salad

9.00

marinated with our fine homemade beer dressing

Beer recommendation - Feldschlösschen Helvetic

Hearty Lamb's Lettuce Salad

with egg, bacon & beer-pretzel croutons

Beer recommendation - Valaisanne Zwickel



14.50

Aromatic Lamb's Lettuce Salad

16.50

with lingonberry vinaigrette, braised

butternut squash, pear pieces & caramelized nuts

Beer recommendation - Feldschlösschen Amber



Creative Pumpkin-Avocado Tartare

14.50

with nut crunch & yogurt-mint dip

Beer recommendation - Schneider Weisse Original



Fresh Beef Tartare

served with BBQ sauce & crispy toast

70 g

19.50

140 g

35.00

Beer recommendation - Feldschlösschen Pale Ale



BREWERY CLASSICS

Pork cordon bleu with spicy Gruyère cheese, Vosges ham & french fries Beer recommendation - Feldschlösschen Original	36.00
Pork lumberjack steak with seasonal grilled vegetables, herb butter & french fries Beer recommendation - Feldschlösschen Bügel	29.50
Breaded pork schnitzel in a crispy beer pretzel coating & french fries Beer recommendation - Feldschlösschen Weizen	29.50
Feldschlösschen Smashed-Cheeseburger two juicy beef patties in a light brioche bun, topped with tomatoes, lettuce, pickles, caramelized onions, cheddar cheese & hearty house sauce, served with french fries or sweet potato fries (+2.50) Beer recommendation - San Miguel Fresca	25.00
Feldschlösschen burger (medium-grilled beef) with spicy Gruyère cheese, pickles, caramelized onions, bacon & french fries or sweet potato fries (+2.50) Beer recommendation - Valaisanne Juicy IPA	29.50
Pulled pork burger - US BBQ classic with homemade coleslaw, BBQ sauce & french fries or sweet potato fries (+2.50) Beer recommendation - Feldschlösschen Amber	29.50
DRY-AGE entrecôte (AUS) with seasonal grilled vegetables, herb butter & french fries Beer recommendation - Feldschlösschen Dunkel	46.00
«Feldschlössli Schnägge» diced beef fillet, topped with herb butter, served with french fries 6 pieces 12 pieces Beer recommendation - Valaisanne Zwickelbier	28.50 38.50

AUTUMN & WINTER

Ossobucco in homemade braising sauce

with tagliatelle, fresh tomato concassé & gremolata

Beer recommendation - Guinness Draught



36.50

Spicy venison pepper

with spaetzle, cranberries & refreshing pear

Beer recommendation - Grimbergen Blonde



30.50

Approx. 250g Juicy Cassino beef fillet (AUS)

with seasonal grilled vegetables, homemade herb butter, served with french fries or sweet potato fries(+2.50)

Beer recommendation - Valaisanne Lager

52.00

Beer-braised beef liver, winemaker style

with golden brown rösti

Beer recommendation - Feldschlösschen Amber



28.50

Pink cooked duck breast

with Grand Marnier jus, creamy chestnut risotto & glazed baby carrots

Beer recommendation - Feldschlösschen Pils



40.50

FISCH

Pan-fried salmon fillet

on beetroot risotto, with baby broccoli & delicate Parmesan velouté

Bierempfehlung - 1664 Blanc



30.50

Fish'n' Chips

hearty crispy zander with tartar sauce & french fries

Bierempfehlung - Feldschlösschen Weizen



29.50



VEGETARIAN

Braised butternut squash

with juicy cherry tomatoes, feta cheese, sautéed wild mushrooms & roasted pumpkin seeds



28.50

Bierempfehlung - Grimbergen Rouge

Rustic brewer's rösti

with fried wild mushrooms, red onions, fried egg & melted raclette cheese



29.50

Bierempfehlung - Feldschlösschen Braufrisch

Spicy vegetable tofu curry

with basmati rice



27.50

Bierempfehlung - Feldschlösschen Hopfenperle

FONDUE

All-you-can-eat beer and cheese fondue - for two or more people

39.00 / p.P

A true winter classic – hearty, convivial & regionally inspired.
Our creamy fondue is refined with a subtle hint of beer & served with various accompaniments:

 Accompaniments:

Silver onions

Cornichons

Gschwellti (potatoes)

Salsiz

Beer sausage

5.00 pro serving

4.00 pro serving

6.00 pro serving



LEGEND



Gluten-free



Lactose-free

Many of our dishes are also available gluten-free/lactose-free. Please do not hesitate to ask our service staff about this.

Please note that French fries may always contain traces of gluten.

All our dishes are made from fresh ingredients. We apologize for any waiting times this may cause and thank you for your understanding.



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 using non-hormonal performance enhancers such as antibiotics.

Fish:

Zander: Germany

Salmon: Norway

Prawns: Vietnam

Bread:

Switzerland

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