

BRAU
ST
UB
E

G A S T **Traube** H A U S

STARTERS

Leaf Salad [Ⓞ]	8.--
Mixed Salad [Ⓞ] seasonal focaccia	13.--
Graved Salmon salmon from Misox (GR), cream cheese	16.--
Truuba Beef Tatar beef from Stüdtlimetzg, quail egg from Rheintal, homemade toast bread, butter	25.--
starter	36.--
main course	

MAIN COURSE

Buchser Sausage and Cheese Salad sausage from Lippuner Stüdtlimetzg, farmers cheese from Buchs	18.--
simple	25.--
garnished	
Baked Pumpkin [Ⓞ] mashed potatoes, brusselsprouts, chestnuts, mountain cranberries	28.--
Spring Rolls [Ⓞ] homemade, vegetable variation	28.--
Fried Perch Filets perch from Raron (VS), deep fried in beer batter, sauce tartare *, french fries	32.--
Wiener Schnitzel veal from Stüdtlimetzg, cranberries, french fries or fresh potato salad	38.--
Sliced Veal Zurich Style veal meat and liver from Stüdtlimetzg, champignons, rösti	40.--
Beef Short Ribs beef from Culinarium, gravy, potato puree	40.--

DESSERTS

Homemade Ice Cream

sorbet: apple, pear, plum, pumpkin, raspberry

ice cream: caramel, chocolate, hazelnut, mocca,

vanilla, yoghurt, ice cream on pea milk base[Ⓟ]

5.--

Daily Cake

8.--

Vermicelles

chestnut, meringue, vanilla ice cream

15.--

Daily Recommendation

Cheese Selection

A fine cheese variation from our favorite cheesemakers in Switzerland. From mild and creamy to tangy and intense there is something for every taste.

24.--

Ⓟ vegan

Ⓢ vegetarian

For our dishes we use exclusively Swiss products, which are sourced regionally and produced organically whenever possible. Exceptions are indicated in the corresponding dishes. Our breads and baked goods are homemade, if not possible we source them from Switzerland.

If you have any questions about allergens in our dishes, our service staff will be happy to answer them.

All prices are in Swiss francs including 8.1% VAT.



All our dishes comply with the „Fait Maison“ label. Deviations are marked with *.

03.10.2024