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

# STARTERS

<b>Leaf Salad</b> <sup>Ⓞ</sup>	8.--
<b>Mixed Salad</b> <sup>Ⓞ</sup> seasonal focaccia	13.--
<b>Homemade Puff-Pastry Shells</b> <sup>Ⓞ</sup> gratinated with cheese from Molki Grabs (SG), mushroom ragout	14.--
<b>Truuba Beef Tatar</b> beef from Stüdtlimetzg, quail egg from Rheintal, homemade toast bread, butter	25.--
starter	36.--
main course	

# MAIN COURSE

<b>Buchser Sausage and Cheese Salad</b> sausage from Lippuner Stüdtlimetzg, farmers cheese from Buchs simple	18.--
garnished	25.--
<b>Baked Pumpkin</b> <sup>Ⓞ</sup> mashed potatoes, brusselsprouts, chestnuts, mountain cranberries	28.--
<b>Capuns</b> <sup>Ⓞ</sup> homemade, swiss chard leaves, spätzli dough filling with vegetables, cheese sauce, fried onions	32.--
<b>Fried Perch Filets</b> perch from Raron (VS), deep fried in beer batter, sauce tartare *, french fries	32.--
<b>Werdenberg Veal Liver</b> pan-fried in one piece, veal from Stüdtlimetzg, madeira sauce, Bramata, onion, bacon, leek	38.--
<b>Wiener Schnitzel</b> veal from Stüdtlimetzg, cranberries, french fries or fresh potato salad	38.--
<b>Sliced Veal Zurich Style</b> veal meat and liver from Stüdtlimetzg, champignons, rösti	40.--

# DESSERTS

## Homemade Ice Cream

sorbet: apple, pear, pumpkin

ice cream: caramel, chocolate, hazelnut, mocca,

salt fermented orange, vanilla, yoghurt,

ice cream on pea milk base<sup>Ⓞ</sup> 5.--

Daily Cake 8.--

## Cinnamon Parfait

marinated plums 13.--

## 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 \*.

20.02.2025