BRAUSTUBE

GAST Traube HAUS

WARM WELCOME AT BRAUSTUBE

Here, honest cuisine, local ingredients, and craftsmanship come together. Our dishes tell stories from the region – sometimes classic, sometimes reinterpreted. Always prepared with the best Swiss products and a lot of love. Inspired by culinary heritage and the seasonal rhythm, we bring down-to-earthness and enjoyment to your plate.

Enjoy a little break in a convivial atmosphere – just the way Truuba likes it. We are happy to assist you and advise you on the selection of the perfect wine accompaniment.

We are delighted to have you as our guest. We wish you unforgettable moments, good conversation – and bon appétit.

Your Truuba-Team



BRAUSTUBE CLASSICS

Buchser Sausage and Cheese Salad

sausage from Lippuner Stüdtlimetzg,
farmers cheese from Buchs
simple 19.--

Truuba Beef Tatar

beef from Stüdtlimetzg,
potato chips, homemade brioche
starter 25.--
main course 36.--

Fried Perch Filets

perch from Raron (VS), deep fried in beer batter,
sauce tartare, french fries 35.--

Wiener Schnitzel

veal from Stüdtlimetzg, cranberries,
french fries or fresh potato salad 42.--

STARTERS



Variation from Leaf Salad Ⓥ
dressing, croûtons 9.--

Mixed Salad Ⓥ
dressing, croûtons 14.--

Venison Carpaccio
brown butter, beetroot, tart cranberries 24.--

SOUPS

Smoked Celery Soup Ⓥ
croûtons, cream 12.--

Game Consommé
vegetable julienne, black trumpet mushrooms 16.--

MAIN DISHES



Celery Cordon Bleu Ⓥ
barley risotto, pear, vegetarian jus 32.--

Pan-Fried Alpine Salmon
Albula mountain potato mash,
sauerkraut, beurre blanc 37.--

Apple-Fed Pork Cheeks
balsamic lentils, blood sausage, horseradish 41.--

Venison Ragout
quark pizokel, salsify, crème fraîche 42.--

Beef Fillet
pommes anna, truffle jus 62.--

DESSERTS

Ice Cream
sorbet: apple, plum, pear
ice cream: hazelnut, mocca, chocolate,
tonka bean, vanilla, caramel, sour cream 5.--

Vermicelles
sour cherries, vanilla ice cream 17.--

Tonka Bean-Caramel Coupe
hazelnut crumble, whipped cream, caramel cream 14.--

Chocolate Brownie
hazelnut cream, mocca ice cream, crème fraîche foam 17.--

Cheese Selection
from mild and creamy to tangy and intense,
Grisons nut cake, dried plum cream 24.--

☮ vegan
Ⓥ vegetarian

We use only Swiss products in our dishes, sourced regionally wherever possible. Any exceptions are indicated on the menu. We source our house bread from the Herrmann bakery in Liechtenstein. All other baked goods that you enjoy at our Gasthaus are homemade.

Our service staff will be happy to answer any questions you may have about allergens in our dishes.

All prices are in Swiss francs and include 8.1% VAT.

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

12.11.2026