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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

Pumpkin Soup [®]	
croûtons, pumpkin seed oil	12.--
Game Consommé	
vegetable julienne, black trumpet mushrooms	16.--

MAIN DISHES



Fregola Sarda [®]	
pointed cabbage, harissa cream, Belper Knolle	26.--
Fried Alpine Salmon	
Albula mountain potato purée, brussels sprouts, beurre blanc	37.--
Boiled Beef	
consommé, Dauphine potatoes, spinach, horseradish	39.--
Venison ragout	
quark pizokel, salsify, crème fraîche	42.--
Dry Aged Rib Eye	
french fries, herbal butter	54.--

DESSERTS



Ice Cream

sorbet: apple, plum, apricot

ice cream: hazelnut, mocca, chocolate,

tonka bean, vanilla, caramel, sour cream 5.--

Plum-Vanilla Coupe

plum ragout, whipped cream, meringue 14.--

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 *

17.09.2026