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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,
truffle mayonnaise *, homemade brioche
starter 25.--
main course 36.--

Fried Perch Filets
perch from Raron (VS), deep fried in beer batter,
sauce tartare *, french fries 33.--

Wiener Schnitzel
veal from Stüdtlimetzg, cranberries,
french fries or fresh potato salad 39.--

STARTERS



Variation from Leaf Salad[®]

dressing, croûtons

9.--

Mixed Salad[®]

dressing, croûtons

14.--

Baked Calf's head

lamb's lettuce, radish, french dressing

19.--

SOUPS

Asparagus Cream Soup[®]

croûtons, chives

12.--

Ox Tail Essence

vegetables julienne, pancake strips

16.--

MAIN DISHES



Quark Pizokel[®]

spinach, dried plums, Belper Knolle cheese

26.--

Apple Pork Belly

from Thurgau, bread dumplings,
champagne sauerkraut, pork pop

36.--

Brüggli Char

from Sattel (SZ), roasted, beurre blanc,
lentil ragout, leek

39.--

White Asparagus

nut butter hollandaise sauce, Dauphine potatoes

38.--

Boiled Beef

consommé, Dauphine potatoes,
spinach, horseradish

42.--

Dry Aged Rib Eye

swiss beef, gravy, french fries, truffle

54.--

DESSERTS



Homemade Ice Cream

sorbet: apple, plum

ice cream: caramel, chocolate, hazelnut, mocca,
sour cream, tonka bean, vanilla, vegan yoghurt

5.--

Seasonal Ice Cream Coupe

plum ice cream, vanilla ice cream, plum ragout,
meringue, whipped cream, tuile

14.--

Dulce de Leche Mousse

mocca ice cream, hazelnut crumble,
salted caramel

16.--

Cheesecake Tarte

sour cherry ragout, sour cream ice cream

16.--

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 *

09.04.2026