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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

ice berg salad, 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, bramata,
wild broccoli, pork pop

36.--

Brüggli Char

from Sattel (SZ), roasted, beurre blanc,
gnocchi, fennel

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



Ice Cream

sorbet: apple, rhubarb, strawberry

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

5.--

Rhubarb Yoghurt Coupe

rhubarb ragout, whipped cream

14.--

Chocolate Vanilla Coupe

chocolate sauce, whipped cream

14.--

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 *

30.04.2026