

BRAU
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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 Stütlimetzg,

farmers cheese from Buchs

simple

19.--

Truuba Beef Tatar

beef from Stütlimetzg,

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 Stütlimetzg, cranberries,

french fries or fresh potato salad

39.--

STARTERS



Variation from Leaf Salad ®	
dressing, croûtons	9.--
Mixed Salad ®	
dressing, croûtons	14.--
Colourful tomatoes ®	
burrata, radish, balsamico	18.--

SOUPS

Tomato Cream Soup ®	
croûtons, basil	12.--
Ox Tail Essence	
vegetables julienne, pancake strips	16.--

MAIN DISHES



Quark Pizokel[®]

spinach, apricot, Belper Knolle cheese

26.--

Apple Pork Belly

from Thurgau, pommes Anna,
wild broccoli, pork pop

36.--

Brüggli Char

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

39.--

Boiled Beef

consommé, Dauphine potatoes,
spinach, horseradish

42.--

Dry Aged Rib Eye

swiss beef, chimichurri,
french fries, chili-mayo

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.--

Raspberry Espuma

dulce de leche, vanilla 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 *

18.06.2026