



# ALTES TRAMDEPOT

BRAUEREI & RESTAURANT

## HOME-BREWED BEER

{ALWAYS}

### TRAM-HELLES

Smooth, slightly-hopped, bottom-fermented  
Original gravity 12.0% / Vol. alc 4.9%

2 dl	3 dl	5 dl
3.70	4.80	7.10

### TRAM-MÄRZEN

Vienna-type beer, malty & amber-colored, bottom-fermented  
Original gravity 12.5% / Vol. alc 5.1%

2 dl	3 dl	5 dl
3.80	5.00	7.60

### TRAM-WEIZEN

Fresh, full-bodied Bavarian beer, top-fermented  
Original gravity 12.5% / Vol. alc. 4.9%

2 dl	3 dl	5 dl
3.80	5.00	7.60

### MORE TRAM-BEER

Throughout the year our Brewer Team creates about 30 different beer specials. Please ask our staff for more information.

### SAMPLER

Sampler 1 dl Helles, Märzen, Weizen + 2 more	5 x 1 dl	12.30
Sampler 2 dl Helles, Märzen, Weizen + 2 more	5 x 2 dl	18.60

### BEERTOWER ON YOUR TABLE

Tram-Helles		3 liter	42.00
Tram-Märzen, Tram-Weizen		3 liter	45.00
More Tram-Beer		3 liter	on request

### BARREL ON YOUR TABLE

Tram-Helles		5 liter	69.00
Tram-Märzen		5 liter	73.00



Chinese, Korean, Japanese

WiFi code: wlan4tramdepot2018

2019, Prices in Swiss Francs, incl. 7.7 % VAT

## SMALL

{11.00 - 23.15}

### SOUPS

#### Hungarian goulash soup

11.50

#### Barley soup

with boiled beef

11.50

SEASON

### SALADS

#### Mixed winter salad

with roasted oat flakes, dried fruits,  
& yoghurt dressing

9.80 / 14.50

SEASON

#### Äpler salad

mixed leaf salad with dried meat, cheese  
& yoghurt dressing

12.50 / 18.50

SEASON

#### Tramdepot Salad

leaf salad with croutons & house dressing

**chicken** - sliced chicken breast with onions 20.50

**chickpeas** - chickpeas patties with goat cheese 21.50

**king prawns** - grilled king prawns with garlic 22.50

**salmon** - fried salmon steak 23.50

#### Seasonal green salad

with croutons & house dressing

8.80

#### Colorful mixed seasonal salad

with croutons & house dressing

9.80

#### Bears salad to share

green leaf salad with croutons & house dressing

per person 8.30

#### Chefs salad to share

colorful mixed seasonal salad with croutons & house dressing

per person 9.30

### GOES WELL WITH BEER

#### Pretzel

4.50

with chili sauce or sweet Händlmaier mustard 1.50

with a portion of butter 0.50

#### Filled pretzel

with ham, salami or La Bouse (soft cheese) 10.50

with Brustrami (poached beef) 12.50

#### Weisswurst (Bavarian sausage 2 x 80g)

with sweet Händlmaier mustard & pretzel 17.00

#### Pickled pork leg

with bread & mustard 21.00

SEASON

#### Brewer's plate

Meatloaf, Brustrami (poached beef), dry sausage, boiled ham,

La Bouse (soft cheese), Schlossberger cheese,

radish, white radish, bread & mustard

22.00 / 78.00 large portion for around 4 people

## LARGE

{11.00 - 23.15}

### BEEFSTEAK TATAR

#### „Tramdepot classic“

served with toast & butter

#### „La Tanche“

Himalaya-Salt, pepper & olive oil from France

served with toast & butter

70g 20.50 / 130g 30.50

with Cognac, Calvados or Whisky 3.50

### SPECIALITIES OF THE HOUSE

#### Fried sausage (pork)

with sauerkraut, bread & mustard 17.50

or

with onion sauce & rösti 21.50

#### Home made Spätzli

with vegetable, basil pesto & cheese 18.50

or

with bacon, onions & cheese 19.50

#### Rösti

with fried egg & roasted onions, gratinated with cheese 19.50

or

with fried bacon & apple puree, gratinated with cheese 20.50

#### Sliced veal

with champignon cream sauce & rösti

35.00

#### Argentine beef fillet (160g)

with herb butter & french fries

49.50

#### Pork Cordon bleu (300g)

stuffed with ham & Schlossberger cheese, french fries

30.50

#### Pork Schnitzel

with champignon cream sauce & butter noodles

27.50

#### Chickpeas Burger (vegetarian)

with goat cheese & plums quark, french fries

27.50

#### Tramdepot beef Burger

Burger made from Charolais-beef AOP with Brustrami (poached beef)

& smoked BBQ Whisky sauce, french fries

29.50 with cheese plus 1.00

### SIDE DISHES

Vegetables 3.50

Fried Egg 2.50

Fried Bacon 2.50

French Fries 3.50

### ALLERGY SUFFERERS & VEGANS

Special menu available on request.

## CURRENT

{11.00 - 14.00 & 18.00 - 22.00}

### SWISS SPECIALITIES

#### TARTE FLAMBÉE

##### the Classic

tarte cream, onions & bacon

18.50

##### the Wintry

tarte cream, raclette cheese & slices of pears

22.50

#### Pastetli (puff pastry)

filled with veal pearls & sweetbread, champignon sauce

& mashed potatoes

27.00

#### Pork Sausage

with Swiss Marc (liquor)

boiled potatoes, dried beans & sauerkraut

23.00

#### Riz Casimir

Poulet-Curry with jasmine rice & fruits

27.50

#### Irish Beef Entrecôte (200g / medium)

with herb butter & french fries

48.00

#### Trout filets Zuger style

with herb cream sauce & rice

26.00

#### Calf's tongue

with capres sauce, mashed potatoes, dried beans & sauerkraut

25.50

#### Smoked ham & bacon

mashed potatoes, dried beans & sauerkraut

24.50

#### Meatloaf (beef & pork)

with herb gravy, mashed potatoes, dried beans & sauerkraut

25.00

#### Boiled beef & marrow-bone

boiled potatoes, dried beans & sauerkraut

40.50

#### Bernese platter to share

smoked ham, bacon, boiled beef, marrow-bone,

sausage with Swiss Marc, boiled potatoes, dried beans & sauerkraut

per person 38.00

### WOK DISHES

#### Beef (Argentina) wok

gaeng keuwan curry jasmine rice & vegetables

33.50 

#### Sea wok

Perch & king prawns with chu-chee curry jasmine rice & vegetables

29.50 


#### Chicken wok

keu-lai kari curry jasmine rice & vegetables

28.50 

#### Vegetable wok

cashew nuts keu-lai kari curry & jasmine rice

24.50 

SEASON

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