



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

SMALL

{11.00 - 23.15}

SOUPS

Onion soup
with cheese toast
11.50

Mushroom cream soup
with Grappa
9.50

season

SALADS

Autumn salad
with artichokes, grapes & honey dressing
9.50 / 14.50

season

Tramdepot salads

leaf salad with croutons & house dressing

chicken - sliced chicken breast with onions 21.50

chickpea - chickpea patty with goat cheese 22.50

king prawns - grilled king prawns with garlic 23.50

salmon - fried salmon steak 24.50

Seasonal green salad

with croutons & house dressing
9.80

Colorful mixed seasonal salad

with croutons & house dressing
10.80

Bears salad to share

green leaf salad with croutons & house dressing
per person 9.30

Chef salad to share

colorful mixed seasonal salad with croutons & house dressing
per person 10.30

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

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

„Provençale“

Himalaya-salt, pepper & thyme oil

served with toast & butter

70g 21.50 / 130g 31.50

with Cognac, Calvados or Whisky 3.50

SPECIALITIES OF THE HOUSE

Fried sausage (pork)

with sauerkraut, bread & mustard 18.50

or

with onion sauce & rösti 22.50

Homemade Spätzli

with vegetables, basil pesto & cheese 19.50

or

with bacon, onions & cheese 20.50

Rösti

with fried egg & roasted onions, gratinated with cheese 20.50

or

with fried bacon & apple puree, gratinated with cheese 21.50

Sliced veal

with champignon cream sauce & rösti

35.00

Argentine beef fillet (160g)

with herb butter & french fries

49.50

Pork Cordon bleu (300g)

filled with ham & Schlossberger cheese, french fries

30.50

Pork Schnitzel

with champignon cream sauce & butter noodles

27.50

Bernese plate

with sausage, bacon, boiled beef, smoked ham, potatoes & sauerkraut

35.50

BURGER

Tramdepot beef Burger

of Charolais beef AOP with Brustrami (poached beef)

& smoked BBQ Whisky sauce, french fries

29.00 with cheese plus 1.00

Chickpeas Burger (vegetarian)

with goat cheese & plum curd cheese, french fries

27.50

SIDE DISHES

Vegetables 3.50

Fried egg 2.50

Fried bacon 2.50

CURRENT

{11.00 - 14.00 & 18.00 - 22.00}

COLORFUL & AUTUMNAL

TARTE FLAMBÉE

the classic

tarte cream, onions & bacon

18.50

Hubertus

tarte cream & fresh mushrooms

23.50

Wild boar plate to share

Roast, smoked in our Oklahoma grill, ragout,

bolognese with fresh mushrooms & butter noodles

per person 39.00

Wild boar steak

with smoked ham & aromatic juniper sage sauce

butter noodles

31.00

Penne al cinghiale

with aromatic wild boar bolognese

24.00

Tuscan Style wild boar ragout

with fresh mushrooms & butter noodles

29.50

Roast wild boar

smoked in the Oklahoma oven

with tasty red wine sauce, pine nuts & butter noodles

31.00

Grilled sea bass

with fresh mushrooms & jasmine rice

31.00

Penne ai funghi


with a fresh mushroom ragout

24.50

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

keu-lai kari curry, jasmine rice & cashew nuts

24.50 

ALLERGY SUFFERERS & VEGANS

Special menu available on request.

SEASON

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