



ALTES TRAMDEPOT

BRAUEREI & RESTAURANT

Home-Brewed Beer

{always}

Tram-Helles

Smooth, slightly-hopped, bottom-fermented
Original gravity 12.0% / Vol. alc 5.2%

2dl	3dl	5dl
3.8	4.9	7.5

Tram-Märzen

Vienna-type beer, malty & amber-colored, bottom-fermented
Original gravity 12.5% / Vol. alc 5.5%

2dl	3dl	5dl
4.0	5.2	7.9

Tram-Weizen

Fresh, full-bodied Bavarian beer, top-fermented
Original gravity 12.5% / Vol. alc. 5.2%

2dl	3dl	5dl
4.0	5.2	7.9

Brewer's Tap

Throughout the year our Brewer Team creates about 36 different beer specials.
Please ask our staff for more information.

Sampler

Sampler I 5x 1dl Helles, Märzen, Weizen & 2 „Brewer's Tap“-Beers	12.5
Sampler II 5x 2dl Helles, Märzen, Weizen & 2 „Brewer's Tap“-Beers	18.8

Beertower on your table

from the tower	3l	
Tram-Helles	43.0	
Tram-Märzen, Tram-Weizen	46.0	
„Brewer's Tap“ I or II	on request	

Barrel on your table

in barrel	5l
Tram-Helles	71.0
Tram-Märzen	75.0


WiFi code: wlan4tramdepot2018




2021, Prices in Swiss Francs, incl. 7.7 % VAT

{11.00 - 22.00}

Salads

Salad bowls	22.5
salad, edamame, couscous, sweet corn, cucumber, carrots, hummus, sweet potatoes, tomatoes, red cabbage & sesam-soja dressing	
with chicken	+5.0
with falafel 	+4.0
with gravled salmon	+6.0
with king prawns	+6.0

Seasonal salad  12.0
with house dressing

Chef salad for sharing  per person 11.0
with house dressing

{11.00 - 22.30}

Goes well with Beer

Pretzel	5.0
with chili sauce	+1.5
with sweet Händlmaier mustard	+1.5
with a portion of butter	+0.5
Filled pretzel	
with ham, salami or la Bouse (soft cheese)	11.5
with Brustrami (poached beef)	13.5
Weisswurst (Bavarian sausage 2 x 80g) with sweet Händlmaier mustard & pretzel	18.0
Brewer's plate	22.0
Meatloaf, Brustrami (poached beef), dry sausage, boiled ham, La Bouse (soft cheese), Schlossberger cheese, radish, white radish, bread & mustard	
large portion for around 4 people	78.0

{11.00 - 22.00}

Tarte flambée

the classic with tarte cream, onions & bacon	20.5
the motley ♡ with tomato sauce, spring onions, cherry tomatoes, rucola & grilled vegetables	20.5
the nordic with tarte cream, spring onions & smoked salmon	23.0

Specialities of the house

Märzen beer sausage (pork) with sauerkraut, bread & mustard	21.5
with onion sauce & rösti	25.5
Farmer's rösti ♡ with fried egg & roasted onions, gratinated with cheese	22.0
Emmental rösti with fried bacon, gratinated with cheese & apple puree	23.0

Burger

Tramdepot beef Burger of Charolais-beef AOP with Brustrami (poached beef) & smoked BBQ Whisky sauce, french fries with cheese	31.0 +1.0
Vegan Burger (soya) ♡ with coleslaw, iceberg lettuce, tomato, cucumber, creamy herb sauce & french fries	29.0

{11.00 - 22.00}

Tatar

	70g / 130g
Beefsteak Tatar „Tramdepot classic“ served with toast & butter	23.0 / 33.0
Beefsteak Tatar „Oliva“ Himalaya-Salt, pepper & olive oil served with toast & butter	23.0 / 33.0
Tatar „Vegan“ (based on field bean) ♡ served with whole grain toast & margarine	21.5 / 31.5
with Cognac, Calvados or Whisky	+3.5

{11.00 - 14.00 & 17.30 - 22.00}

Recommendations of the house

Tomato salad with buffalo mozzarella ♡ from Schangnau with basil ice cream	24.5
Salat Ramatuelle with king prawns, melon, pineapple, peach, apricots & garlic baguette	35.0
Roastbeef with tartar sauce, salad & french fries	31.0
Swiss Black Angus Beef-Flanksteak (180g/medium)• with chili vinaigrette, new potatoes & oven vegetables	36.5
Lamb fillet (medium)• with raspberry mustard, ricotta, new potatoes & oven vegetables	37.5
Pork Cordon bleu (300g) filled with ham, Schlossberger cheese & french fries	32.0
Pork spare ribs (500g)• with BBQ-Whisky- & chili sauce & french fries	36.5
Quadrolino (filled Pasta) with Lime & Mint ♡ with basil & cashew nuts	26.5

♡ vegetarian ♡ vegan

* These dishes can also be ordered gluten- and / or lactose-free

• These dishes can also be ordered with salad on the side

in case of intolerances & allergies please scan the QR Code on your table