

Enjoyment at the highest Level

You are currently visiting the Bräustüberl at Stiegl-Brauwelt. Here, Austrian specialties are served in a wonderfully-relaxed atmosphere. Our inhouse beer sommeliers gladly help you choose a freshly-tapped Stiegl beer that best accompanies your dish. During the summer months, our secluded outdoor garden, situated in the inner courtyard, is the ideal place to enjoy seasonal dishes under a canopy of age-old chestnut trees. Stiegl-Brauwelt, the home of Stiegl beer, is the location to enjoy a wide variety of beer and culinary delights at the highest level.

Cheers & enjoy your meal!



Beer on Tap!

20 l Wooden Barrel



Stiegl-Goldbräu

Prove your talent at beer barrel tapping to kick off a successful celebration! (Advance reservation required)

Per	Barrel	 150.00
1 01	Dailei	 100.00

Including Estimation Game 170.00



RESERVATIONS

of tables and locations under +43 (0)50 1492-1492 or at brauwelt@stiegl.at

Fresh and Regional Products

At Stiegl our supreme good is to use regional ingredients and to handle natural resources prudently. Therefore, we focus on regionality and sustainability, not only while we are brewing our beer, but also at our gastronomy. The ingredients that we use are provided by local suppliers, guaranteeing regionality and freshness in our dishes.

Vegetarian Dishes & Salads





Herbs from the Stiegl Garden

The herbs we harvest from our own herb garden find their way not only into our crispy, leafy salads, but into every meal we prepare for you.



What is draff doing in our bread?

Our homemade bread contains draff which is a byproduct of the beer brewing process and is rich in proteins, vitamins, fibre and mineral nutrients. Draff not only is a precious food, it also makes a savoury, aromatic bread!

From the Soup Pot

Strong Beef Soup 5.00 root vegetables / chives / pancake stripes semolina dumplings or meat strudel

Seasonal Soup of the Day 5.60

The Little Brewer

Kid´s	Vien	na Sch	nitzel	9.50
(Pork)/	fries o	or boiled	l potatoe	es with
parsley				

1 Pair of Pan-fried Sausages fries or potato salad	7.90
Penne	8.50

tomato sauce / dessert cheese

Classic Beery Delicacies

Roasted Dumpling	
with Bio-Egg 12.00	Vienna Schnitzel
mixed leaf lettuces / balsamic dressing	Pork 15.50
	Veal 21.50
Local Fried Chicken 16.50	boiled potatoes with parsley or fries
breast & leg / potato & lamb's lettuce /	
cranberries	Veal Goulash in
with pumpkin seed pesto	Creamy Sauce
Pork Neck & Pork Belly 15.90	
stewed in "Stiegl-Goldbräu" beer /	Roastbeef-Steak 180g 26.00
lukewarm white cabbage salad with	malt beer jus / roasted potatoes /
bacon / bread dumplings / natural beer	rucola / spicy sour cream
juice	
	Rissole Cooked in
Stiegl-SalzBurger	Beer Juice
roasted onion / fries	Pikeperch 19.70
	roasted or baked
Leitbetriebe Schmankerl 14.92 pork / mashed potatoes / bacon / onions / radish	styrian mashed potatoes / seedoil / leek herb dip

Coffee, Tea & Chocolate_



Hausbrandt Coffee

A sweet, spicy coffee with medium body and medium acidity. The sweet, pleasing taste is distinguished by notes of hazelnut and cocoa.

Espresso	2.60
Double Espresso	3.80
Americano	3.20
Cappuccino	3.90
Café Latte	4.10
Teavarious varieties	2.70
Hot Chocolate	3.50
with whipped cream	3.70

Snacks and Light Meals

Beef Tartar 120g 17.20 beer grain bread / seasoned butter / pickled vegetables	Hearty Stiegl Cold Meats and Cheese Platter per Person 15.50 reagional and seasonal delicacies / Styrian horseradish / beer grain bread
Brauwelt Veal Sausages 7.50 served in the pot / mustard / lye pretzel / sour vegetables	Beer Grain Bread with Butter chives
Frankfurter or Debreziner Sausages	Tyrolean ham bacon
sour vegetables / Styrian horseradish / bread roll or beer grain bread	Lye Pretzel 2.10 with a serving of spread 4.00
Cheese Kransky Sausage, Pan-fried Styrian horseradish / sour vegetables / pastry or beer grain bread	Serving of Spread 70g 2.10 crackling fat / Obatzter cheese spread / potato cheese spread or Liptauer cheese spread
Brauwelt Meat Loaf	Vinegar Sausage
Bread Roll with Meat Loaf and 3 Garnishes9.90 Emmentaler cheese / Tyrolean bacon / mushrooms / homemade leek mustard	Beer Coachman's Toast 11.90 bacon / mountain cheese / lamb's lettuce / peppers / onion / coleslaw / fried egg / chives
Radish 2.20 Pumpkin seed pesto 2.00	



Many of our dishes are refined with selected malts from ancient grains grown in Wildshut. Have you acquired the taste? Many products from Wildshut are available in our Braushop.

From the Sweet Corner

Apple or Curd Strudel 5.50 whipped cream and vanilla ice cream	Salzburger Nockerl Egg Souffle cranberry whipped cream	18.00
White Chocolate Mousse 9.50 pyramid cake / berry beer ice cream	Small Salzburger Nockerl Egg Souffle cranberry whipped cream	9. 00

Stiegl Vintage Beers



Sonnenkönig VIII.

New Style Saison Barrel Aged (2021)

The bright gold envelops itself with slightly opalescent veils. Complex sweet wine tones interweave with a hint of brittle and anise to a very colorful carpet of flavors away from the typical strong beers, weighty malt aromas. The majestic bodies with semi-dry Embossing shows peppered with a Riesling-like acidity on the palate two Sides of a coin. Characteristic manifests itself in the alcoholic and persistent reverberation a gentle Pepper note.

22° original wort 11.3 % vol. alcohol 0.75 l bottle 26.90

Faux Pas Apricot

Barrel matured apricot strong beer (2019)

When poured into the glass, this rarity releases a fizz of wonderfully fine bubbles.

Below the slightly tinted foam, amber shimmers with orange reflections. The elegance of this beer shows in the fruity fragrance of apricot, delicate apple and wood nuances. More head-on is the very fresh first sip - a lively zing that combines with cheeky acidity to conjure rosy cheeks in the drinker's face. Just like the taste of sunripened apricots, which swings through to the end, mirroring the multi-layered aromas obtained during barrel maturation.

18° original wort 8 % vol. alcohol 0.33 l bottle 18.90



Stiegl-Range

The art of brewing at its highest level

TriBeer Tasting

Discover the beer variety with our TriBeer Tasting in the choice of Classic or Premium.

Our Beer Specialities_

Stiegl-Goldbräu	0.3 1 3.70 0.5 1 4.10	9 I	0.3 1 3.80 0.5 1 4.40
Stiegl-Hell	0.3 1 3.70 0.5 1 4.10	Stiegl 0,0 % Freibier alcohol-free	0.5 1 4.10
Stiegl-Hausbier	0.3 1 4.40 0.5 1 5.70	Stiegl 0,0 % Lemon alcohol-free 0.	.33 1 3.70
Stiegl-Pils	0.3 1 3.80 0.5 1 4.40	Ö	0.3 1 3.70 0.5 1 4.10
Stiegl-Paracelsus Bio-Zwickl	0.3 1 3.80 0.5 1 4.40	Stiegl-Radler Grapefruit naturally cloudy	0.3 1 3.70 0.5 1 4.10
Stiegl-Weisse Naturtrüb	0.3 1 3.80 0.5 1 4.40	Stiegl-Paracelsus 0. Gluten free	.33 1 4.10
König Ludwig	0.5 1 3.70	Stiegl-Columbus 1492 Pale Ale	0.3 1 3.80 0,5 1 4,40
		Franziskaner hell	0,5 1 3,90

Seasonal Beer Specialities

Stiegl-Radler Raspberry (seasonal)	0.3 1 3.70	Original Stieglbock (from November, while stocks laszt)	0.3 1 3.80 0.5 1 4.40
Stiegl-Herbstgold (from August, while stocks last)	0.3 1 3.80	Stiegl-Spezial	0.3 1 3.80

Stiegl-Gut Wildshut

Wildshut is just how we imagine heaven to be: A beer garden of Eden.



Since time immemorial, there have been places that have a special effect on us. The region where Salzburg, Upper Austria and Bavaria come together is where we feel as if in heaven – inspired, in balance and simply happy. And when there's beer on top of that, well, then we are in paradise. Wildshut, Austria's one and only beer estate, is that kind of place.



We cultivate organically grown ancient grain that we malt and roast ourselves – Stiegl is the only brewery to do so. The results are unique ingredients for the Wildshut beers we craft in accordance with traditional methods. In the end, we allow our beers the time they need to mature. Our commitment to take things slowly is verified by not only the unique taste of our beers, but also by the 'Slow Brewing' seal of approval.











Gmahde Wiesn / Sortenspiel / Männerschokolade

 Wildshut Beer 0.75 l bottle
 18.00

 Wildshut Beer 0.25 l bottle
 5.90

Red Wine _____

Zweigelt		Sankt Laurent	
Hans & Christine Nittnaus		Leo Aumann	
Gols, Burgenland		Thermenregion, Lower Austria	
0.75 l bottle	27.00	0,75 l bottle	41.00
1/8 1	4.50	1/8 1	7.80
Zweigelt		Blaufränkisch	
Bründlmayer		Wagentristl	
Langenlois, Lower Austria		Großhöflein, Burgenland	
1/8 1	2.60	0,75 l bottle	27.00
1/4 1	4.80	1/8 1	4,50
	_White	Wine	
Grüner Veltliner		Welschriesling	
Winzer Krems		Tement	
Lower Austria		South Styria	
1/8 1	2.70	0.75 l bottle	
1/4 1	4.90	1/8 1	4.10
1/4 l white spritzer	3.50	~.	
0.4 l white summer spritzer	3.90	Chardonnay Markowitsch	
Carra Walalia an Diad S	431	Carnuntum, Lower Austria	
Grüner Veltliner Ried S	tiegi	0.75 l bottle	29 00
Winery Bauer		1/8 1	
Wagram, Lower Austria	20.00	1/81	3.10
0.75 l bottle			
1/8 1	5.30	D (
Disaling Antonius		Rosé	
Riesling Antonius Dockner			
		Rosé Josef Dockner	
Kremstal, Lower Austria	24.00	Dockner	
0.75 l bottle		Zweigelt, & Pinot Noir	
1/8 1	4.00	Kremstal, Lower Austria	
		0.75 l bottle	21.00
		1/8 1	
		1/01	3.30
	~ - 1	T.	
	_ Spark	cling	
Prosecco		Aperol Spritzer	
Nani Rizzi		with Prosecco 1/4 l	5.20
Valdobiadene, Italien			
0.75 l bottle	27.00		
0.1.1	2 00		

Spirits

Williams Freihof	2 cl 2.90	Himbeere Spezialitätenbrennere	2 cl 5.00 i Lagler
Marille Freihof	2 cl 2.90	Trauben-Tresterb Spezialitätenbrennere	
Mandarinengeist Destillerie Hiebl	2 cl 6.90	Weichsel Spezialitätenbrennere	2 cl 3.50 i Lagler
Wildshut Edelbrand	1 2 cl 3.50	Eierlikör Destillerie Hiebl	2 cl 3.50

Feel free to ask our staff for more fine distilleries.

Alcohol-Free

		Almdudler	0.33 1 3.40
Wildshut Flüx	0.25 1 3.50	n. in ii	0.051 4.20
Lemon or Aronia		Red Bull	0.25 1 4.30
Mineral water	0.33 1 3.20	Rauch iced tea	0.33 1 3.40
sparkling or still	0.75 1 6.80	Peach or lemon	
Soda lemon	0.40 1 2.80	Dockner fruit juices apple juice naturally cloud	
Coca-Cola	0.33 1 3.40	with sparkling water	
Coca-Cola light	0.33 1 3.40	with tap water	0.4 1 3.70
Mezzo Mix	0.33 1 3.40	Rauch orange juice with sparkling water	0.25 1 3.10 0.4 1 3.80
Libella	0.33 1 3.30	with tap water	0.4 1 3.50
Orange or lemon		Elderberry juice	
C - 1	0.01 2.20	with sparkling water	0.4 l 3.50
Schweppes Bitter Lemon or Tonic	0.2 1 3.30	with tap water	0.4 1 3.10
		Tap water	0.4 1 0.50
		Carafe	1 l 0.90



Taste varies from person to person but the quality requirement always stays the same. As of that our goal is to win as much different types of beer drinkers for us, with an unique experience of taste in all varieties. This is why different people with different preferences yet have one and the same favourite beer: Stiegl