

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
Including Estimation Comp	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

Stiegl Spring Roll
"Kasnockn"
Small Leaf Salad
Small Mixed Salad
Caramelized "Krautfleckerl"
What is duaf



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.

"Gmahde Wiesn-Bratl"-dressing 15.00



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 5.40	Seasonal Soup of the Day 5.80
root vegetables / chives	
pancake stripes, cheese dumplings or	
meat strudel	

The Little Brewer

Kid´s Vienna Schnitzel	9.50
(Pork) / fries or boiled potatoes	s with
parsley	

1 Pair of	
Pan-fried Sausages	7.9
fries or potato salad	
Penne	8.5
tomato sauce / dessert cheese	

Classic Beery Delicacies

Roasted Dumpling	Vienna Schnitzel
with Bio-Egg 12.50	Pork 15.50
leaf salad / balsamic dressing	Veal
Local Fried Chicken 16.50 breast & leg / potato & lamb's lettuce /	Veal Goulash in
cranberries	Creamy Sauce 18.90
with pumpkin seed pesto	butter spaetzle / sour cream with herbs
Pork Neck & Pork Belly 15.90 stewed in "Stiegl-Goldbräu" beer / lukewarm white cabbage salad with bacon / bread dumplings / natural beer	Roastbeef-Steak 180g
juice	Rissole Cooked in
Stiegl-SalzBurger 14.90 smoked ribs / horseradish mayonnaise /	Beer Juice
iceberg lettuce / mountain cheese / roasted onion / fries	Pikeperch
	styrian mashed potatoes / seedoil / leek herb dip
Dork / mashed potatoes / bacon /	

Coffee, Tea & Chocolate



onions / radish

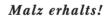
Hausbrandt Coffee

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

Espresso	2.90
Double Espresso	3.90
Americano	3.40
Cappuccino	4.10
Café Latte	4.30
Teavarious varieties	3.00
Hot Chocolatewith whipped cream	

Snacks and Light Meals

Beef Tartar 120g	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	Tyrolean ham bacon 6.90
Sausages	Lye Pretzel 2.10 with a serving of spread 4.00
Cheese Kransky Sausage, Pan-fried Styrian horseradish / sour vegetables /	Serving of Spread 70g 2.10 crackling fat / Obatzter cheese spread / potato cheese spread or Liptauer spread
pastry or beer grain bread	Vinegar Sausage 9.50 bacon knacker sausage / Wildshuter
Brauwelt Meat Loaf 8.90 potato salad or fries	organic beer vinegar / olive oil / red onion / chives / beer grain bread
Bread Roll with Meat Loaf and 3 Garnishes	Beer Coachman's Toast 12.90 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 6.50 whipped cream and vanilla ice cream	Salzburger Nockerl Egg Souffle	
White Chocolate Mousse 9.50 pyramid cake / blueberry malt ice cream	Small Salzburger Nockerl Egg Souffle	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

Beer Tasting

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

Classic7.90Premium9.50Stiegl-Goldbräu / 0.2 1Stiegl-House Beer / 0.2 1Stiegl-Paracelsus Bio-Zwickl / 0.2 1Stiegl-Seasonal Beer / 0.2 1Stiegl-Columbus 1492 Pale Ale / 0.2 1Stiegl-Pils / 0.2 1

Our Beer Specialities.

Stiegl-Goldbräu	0.3 1 3.70 0.5 1 4.10	Stiegl Sport-Weisse alcohol-free	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	Stiegl-Radler Lemon naturally cloudy	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	
Stiegl-Weisse Naturtrüb	0.3 1 3.80 0.5 1 4.40	Stiegl-Paracelsus Gluten free	0.33 1 4.10
König Ludwig	0.5 l 4.40	Stiegl-Columbus 1492 Pale Ale	0.3 1 3.80 0,5 1 4,40
		Franziskaner hell	0,5 1 4,40

Seasonal Beer Specialities

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

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.













Sortenspiel / Malzreigen / Hopfenherz / Perlage

Sortenspiel, Malzreigen, Hopfenherz 0,25 l bottle	5,90
Sortenspiel 0,75 l bottle	18,00
Perlage 0,75 l bottle	29,00
Perlage 1,5 l bottle	59,00

Red Wine _____

Zweigelt	Sankt Laurent
Hans & Christine Nittnaus	Leo Aumann
Gols, Burgenland	Thermenregion, Lower Austria
0.75 l bottle	0,75 l bottle
1/8 1 4.50	1/8 1
Zweigelt	Blaufränkisch
Bründlmayer	Wagentristl
Langenlois, Lower Austria	Großhöflein, Burgenland
1/8 1 3.00	0,75 l bottle
1/4 1 6.00	1/8 1 4,50
White	e Wine
C	Walashriagling
Grüner Veltliner Winzer Krems	Welschriesling Tement
	South Styria
Lower Austria	0.75 l bottle
1/8 1	1/8 1
1/4 l	1/01
1/4 l white spritzer	Chardonnay
0.4 l white summer spritzer 3.90	Markowitsch
Grüner Veltliner Ried Stiegl	Carnuntum, Lower Austria
Winery Bauer	0.75 l bottle
Wagram, Lower Austria	1/8 l 5.10
0.75 l bottle	,
1/8 l	
2,01	Rosé
Riesling Antonius	Nuse
Dockner	
Kremstal, Lower Austria	Rosé Josef Dockner
0.75 l bottle 24.00	Dockner
1/8 1 4.00	Zweigelt, & Pinot Noir
	Kremstal, Lower Austria
	0.75 l bottle
	1/8 1 3.5 6
Spar	kling
Prosecco Nani Rizzi	Aperol Spritzer with Prosecco 1/4 1
Valdobiadene, Italien	
0.1 1	
0.75 l bottle	

Spirits

Williams (Pear) Freihof	2 cl 3. 2	20	Raspberry Spezialitätenbrennerei	
Apricot Freihof	2 cl 3.2	20	Grape 2 cl <i>3.50</i> Spezialitätenbrennerei Lagler	
Mandarin Spirit Destillerie Hiebl	2 cl 6. 8	90	Vistula Spezialitätenbrennerei	2 cl 3.50 Lagler
Wildshut Edelbran	d 2 cl 6.2	20	Stiegl-Zirben Zeit	2 cl 3.90

Feel free to ask our staff for more fine distilleries.

Alcohol-Free_

Wildshut Flüx	0.25 1 3.50	Almdudler	0.33 1 3.50
Lemon or Aronia	0.25 1 3.30	Red Bull	0.25 1 4.50
Mineral water sparkling or still	0.33 1 3.30 0.75 1 6.90	Rauch iced tea Peach or lemon	0.33 1 3.50
Soda lemon	0.40 1 3.00	Dockner fruit juices	0.25 1 3.50
Coca-Cola	0.33 1 3.50	apple juice naturally cloudy with sparkling water	0.4 1 4.10
Coca-Cola light	0.33 1 3.50	with tap water	0.4 1 3.90
Mezzo Mix	0.33 1 3.50	Rauch orange juice with sparkling water	0.25 1 3.20 0.4 1 3.80
Libella	0.33 1 3.50	with tap water	0.4 1 3.50
Orange or lemon		Elderflower juice	
Schweppes Bitter Lemon or Tonic	0.21 3.40	with sparkling water with tap water	0.4 1 3.70 0.4 1 3.30
		Tap water	0.4 1 0.50
		Carafe	11 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