

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	 160.00

Including Estimation Game 180.00



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

Vegetable Strudel vegan 15.90 poppyseed / carrot / white cabbage / beer radish / apple / onion / leeks with almondcream
"Kasnockn" 14.90 cheese "spätzle" with roasted onion / leaf salad
Small Leaf Salad
Small Mixed Salad
Styrian Pumpkin Seed Oil 1.50



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.

Stiegl-Brauwelt Salad

mixed salad with balsamic- or beery	
housedressing	
with baked chicken	<i>16.50</i>
with fried Zander	<i>19.50</i>



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

Seasonal Soup of the Day 5.80

The Little Brewer

Kid´s	Vienna	Schnitzel	9.50
(Pork)			
fries or	r boiled no	otatoes with i	parslev

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

tomato sauce / asmonte cheese

Classic Beery Delicacies

Roasted Dumpling
with organic Egg 12.50 leaf salad / balsamic dressing
Local Fried Chicken 16.50
breast & leg / potato & lamb's lettuce / cranberries
Stiegl-Roast Pork 15.90
pork neck & pork belly
stewed in "Stiegl-Weisse" / lukewarm white cabbage salad with bacon / bread
dumplings / natural beer juice
Stiegl-SalzBurger 14.90
smoked ribs / horseradish mayonnaise /
iceberg lettuce / mountain cheese / roasted onion / fries
Salzburger "Beermeat" 16.90

Vienna Schnitzel 15.50 Pork 23.50 boiled potatoes with parsley
Brewmaster Schnitzel
Stuffed Paprika cooked in Malt Sauce

Leitbetriebe Schmankerl ... 14.92 pork / mashed potatoes / bacon / onions / radish

Coffee, Tea & Chocolate



pork neck / root vegetable

spätzle

mushrooms / Stiegl-Goldbräu / butter

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 Chocolate	
with whipped cream	3.90

Snacks and Light Meals

Beef Tartar 120g	Vinegar Sausage	
Brauwelt Veal Sausages 7.50 served in the pot / sweet mustard / lye pretzel	Beer Grain Bread with Butter chives	
Frankfurter or Debreziner		
Sausages	Lye Pretzel 2.16 with a serving of spread 4.26	
Cheese Kransky Sausage, Pan-fried	Serving of Spread 70g 2.10 crackling fat / Obatzter cheese spread or Liptauer spread	
Styrian horseradish / mustard beer grain bread	Beer Coachman's Toast 12.96 bacon / mountain cheese / rocket lettuce / peppers / onion / coleslaw / fried egg	
potato salad or fries Hearty Stiegl Cold Meats and Cheese Platter per Person 15.50 reagional and seasonal delicacies / Styrian horseradish / beer grain bread	Radish 2.20 Pickled Vegetable 0.60	



Malz erhalts!

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 7.50 whipped cream and vanilla ice cream	Small Salzburger Nockerl Egg Souffle		
Beeramisu 7.50 cocoa / malt			

Wildshut Beers



Wildshut Bio-Perlage

Brut de Bière

Au début, the Brut de Bière is cloaked in a silky golden dress crowned with white foam. A fruity, spicy Riesling bouquet delights the nose while the tongue is surprised by the intertwining delicate sweetness and extremely charming acidity. Fine bubbling carbonic acid is reminiscent of sparkling wine. The great complexity and a beautiful dryness à la fin make a very elegant argument.

16,6° original wort 8 % vol. alcohol 0.75 l bottle 29.00 1.5 l bottle 59.00

Wildshut Bio-Antique

Creativbeer, Strongbeer

Très historique, the original beer unfolds its primeval origin and its maturing period in hand-potted quivris first and foremost with a light opalescence in the glass.

Bright citrus notes and nuanced wild yeast aromas set the tone, honey, dates, spices decorate the sensory perception.

The freshness of taste with moderate acidity is unique, the aromatic herbal and spicy nuances from the nose to the dry fin-ish are virtuosic. Palate, tongue, throat are en suprise.

21,4° original wort 10,5 % vol. alcohol 0.375 l bottle 19.50



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.

Classic 8.50

Stiegl-Goldbräu / 0.2 1

Stiegl-Paracelsus Bio-Zwickl / 0.2 1

Stiegl-Columbus 1492 Pale Ale / 0.2 1

 Premium
 9.80

 Stiegl-House Beer / 0.2 l
 5tiegl-Seasonal Beer / 0.2 l

 Stiegl-Pils / 0.2 l
 5tiegl-Pils / 0.2 l

Our Beer Specialities_

Stiegl-Goldbräu	0.3 1 3.80 0.5 1 4.20	Stiegl Sport-Weisse 0.3 1 3.90 alcohol-free 0.5 1 4.50
Stiegl-Hell	0.3 1 3.80 0.5 1 4.20	Stiegl 0,0 % Freibier alcohol-free 0.5 1 4.20
Stiegl-Hausbier	0.3 1 4.50 0.5 1 5.80	Stiegl 0,0 % Lemon alcohol-free 0.33 1 <i>3.80</i>
Stiegl-Pils	0.3 1 3.90 0.5 1 4.50	Stiegl-Radler Lemon 0.3 1 3.80 naturally cloudy 0.5 1 4.20
Stiegl-Paracelsus Bio-Zwickl	0.3 1 3.90 0.5 1 4.50	Stiegl-Radler Grapefruit 0.3 1 3.80 naturally cloudy 0.5 1 4.20
Stiegl-Weisse Naturtrüb	0.3 1 3.90 0.5 1 4.50	Stiegl-Paracelsus 0.33 1 4.40 Gluten free
König Ludwig	0.5 l 4.40	Stiegl-Columbus 1492 0.3 1 3.90 Pale Ale 0,5 1 4,50
		Franziskaner hell 0,5 1 4,40

Seasonal Beer Specialities

Stiegl-Radler Raspberry (seasonal)	0.3 1 3.80	Original Stieglbock (from November, while stocks last)	0.3 1 3.90 0.5 1 4.50
Stiegl-Herbstgold	0.3 1 3.90	Stiegl-Spezial (seasonal)	0.3 1 3.90
(from August, while stocks last)	0.5 1 4.50		0.5 1 4.50

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

Sortenspiel 0,25 l bottle	5,90
Malzreigen 0,25 l bottle	5,90
Hopfenherz 0,25 l bottle	5,90
Sortenspiel 0,75 l bottle	18,00

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 l	1/8 l 7.80
Zweigelt	Blaufränkisch
Bründlmayer	Wagentristl
Langenlois, Lower Austria	Großhöflein, Burgenland
1/8 l 3.00	0,75 l bottle
1/4 l 6.00	1/8 1 4,50
White	Wine
Grüner Veltliner	Welschriesling
Winzer Krems	Tement
Lower Austria	South Styria
1/8 1	0.75 l bottle
1/4 1 6.00	1/8 l 4.10
	1,01
1/4 l white spritzer	Chardonnay Markowitsch
Cuinon Waltlimon Died Stiegt	Carnuntum, Lower Austria
Grüner Veltliner Ried Stiegl	0.75 l bottle
Winery Bauer	1/8 l
Wagram, Lower Austria	1/01
0.75 l bottle	
1/8 1 <i>5.30</i>	D /
Riesling Antonius	Rosé
Dockner	
Kremstal, Lower Austria	Rosé Josef Dockner
0.75 l bottle	Dockner
1/8 l	Zweigelt, & Pinot Noir
1/01	Kremstal, Lower Austria
	0.75 l bottle
	1/8 l
	1, 0 1
Spark	cling
D	An and Court
Prosecco Nani Biani	Aperol Spritzer
Nani Rizzi	with Prosecco 1/4 1 6.80
Valdobiadene, Italien	
0.1 1	

Spirits

Williams (Pear) Freihof	2 cl 3.20	Grape-Cherry Destillerie Hiebl	2 cl 4.90
Apricot Freihof	2 cl 3.20	Old Plum Destillerie Hiebl	2 cl 6.90
Mandarin Spirit Destillerie Hiebl	2 cl 6.90	Rum Caramel Destillerie Hiebl	2 cl 4.00
Wildshut Edelbrand	d 2 cl 6.20	Stiegl-Zirben Zeit	2 cl 3.90

Feel free to ask our staff for more fine distilleries.

Alcohol-Free

			Almdudler	0.33 1 3.60
Wildshut Flüx	0.25 1 3	3.80	Aimauaier	0.551 5.00
Lemon or Aronia			Red Bull	0.25 1 4.70
Mineral water	0.33 1 3	3.40	Rauch iced tea	0.33 1 3.60
sparkling or still	0.75 1	6.90	Peach or lemon	
Soda lemon	0.40 1 3	3.00	Dockner fruit juices	
Coca-Cola	0.33 1 3	3.60	apple juice naturally cloudy with sparkling water	o
Coca-Cola light	0.33 1 3	3.60	with tap water	0.4 l 3.90
Mezzo Mix	0.33 1 3	3.60	Rauch orange juice with sparkling water	0.25 1 3.20 0.4 1 3.90
Libella	0.33 1 3	3.60	with tap water	0.4 l 3.50
Orange or lemon			Elderflower juice	
Schweppes Bitter Lemon or Tonic	0.2 1 3.50	2 50	with sparkling water	0.4 1 3.70
		3.30	with tap water	0.4 l 3.30
			Tap water	0.4 1 0.50
			Carafe	1 1 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