



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!



STIEGL-BRÄUSTÜBERL
Bierstube

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**



R E S E R V A T I O N S

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” 15.50
cheese “spätzle” with roasted onion / leaf
salad

Small Leaf Salad 5.40
balsamic- or beery housedressing

Small Mixed Salad 5.70
balsamic- or beery housedressing

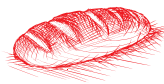
Styrian Pumpkin Seed Oil ... 1.50



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..... 16.90
with fried Zander 19.90



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 5.60
choose between pancake stripes,
meat strudel or liver rice

Seasonal Soup of the Day 6.20

The Little Brewer

Kid's Vienna Schnitzel 10.50
(Pork)
fries or boiled potatoes with parsley

Fish Sticks 10.90
homemade
with mashed potatoes and peas

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

Penne 8.90
tomato sauce / asmonte cheese

Dumpling with sauce 4.00



Classic Beery Delicacies

Roasted Dumpling

with organic Egg 12.90
leaf salad / balsamic dressing

Local Fried Chicken 17.40

breast & leg / potato & lamb's lettuce /
cranberries

Stiegl-Roast Pork 16.50

pork neck & pork belly
stewed in "Stiegl-Weisse" / lukewarm
white cabbage salad with bacon / bread
dumplings / natural beer juice

Stiegl-SalzBurger 15.40

smoked ribs / horseradish mayonnaise /
iceberg lettuce / mountain cheese /
roasted onion / fries

Spent-Grain Burger 14,50

lentil spent-grain patty / fried cabbage /
Stiegl-Mustard / fries

Salzburger "Beermeat" 17.40

pork neck / root vegetable
mushrooms / Stiegl-Goldbräu / butter
spätzle

Vienna Schnitzel

Pork 15.90

Veal 23.90

boiled potatoes with parsley

Brewmaster Schnitzel 18.90

brie cheese / bacon / pumpkin seeds
boiled potatoes with parsley

Stuffed Paprika cooked

in Malt Sauce 15.40

with mashed potatoes

Leitbetriebe Schmankerl ... 14.92

pork / mashed potatoes / bacon /
onions / radish

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 2.90

Double Espresso 3.90

Americano 3.40

Cappuccino 4.10

Café Latte 4.30

Tea 3.00

various varieties

Hot Chocolate 3.70

with whipped cream 3.90

Snacks and Light Meals

Beef Tartar 120g 17.90
beer grain bread / butter / pickled
vegetables

Brauwelt Veal Sausages 7.90
served in the pot / sweet mustard /
lye pretzel

**Frankfurter or Debreziner
Sausages** 7.40
Styrian horseradish / mustard /
bread roll

**Cheese Kransky Sausage,
Pan-fried**
Styrian horseradish / mustard
beer grain bread 9.90
fries 10.90

Brauwelt Meat Loaf 9.50
potato salad or fries

**Hearty Stiegl Cold Meats
and Cheese Platter** per Person ... 16.50
regional and seasonal delicacies /
Styrian horseradish / beer grain bread

Vinegar Sausage 9.90
bacon knacker sausage / red onion /
chives / beer grain bread

Beer Grain Bread with Butter
chives..... 4.70
Salzburg Emmental cheese..... 5.90
Tyrolean ham bacon 6.90

Lye Pretzel 2.10
with a serving of spread 4.20

Serving of Spread 70g..... 2.10
crackling fat / Obatzter cheese spread
or Liptauer spread

Beer Coachman's Toast 14.90
bacon / mountain cheese / rocket
lettuce / peppers / onion / coleslaw /
fried egg

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

Beeramisu 7.50
cocoa / malt

**Small Salzburger Nockerl
Egg Souffle** 9.50
cranberry whipped cream

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 59.000

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 finish are virtuosic. Palate, tongue, throat are en suprise.

21,4° original wort

10,5 % vol. alcohol

0.375 l bottle 19.50



*Have you gained a taste for our beer variety ?
Our beer refrigerator at Stieglitz, filled with (inter-)national beer
specialities, invites to enjoy.*

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 8.90

Stiegl-Goldbräu 0,2 l

Stiegl-Paracelsus Bio-Zwickl 0,2 l

Stiegl-Columbus 1492 Pale Ale 0,2 l

Premium 10.20

Stiegl-House Beer / 0.2 l

Stiegl-Seasonal Beer / 0.2

Stiegl-Pils / 0.2 l

Our Beer Specialities

Stiegl-Goldbräu 0.3 l 3.90
0.5 l 4.30

Stiegl-Hell 0.3 l 3.90
0.5 l 4.30

Stiegl-Hausbier 0.3 l 4.80
0.5 l 6.10

Stiegl-Pils 0.3 l 4.70
0.5 l ... 4.70

Stiegl-Paracelsus Bio-Zwickl 0.3 l 4.70
0.5 l ... 4.70

Stiegl-Weisse Naturtrüb 0.3 l 4.70
0.5 l ... 4.70

König Ludwig 0.5 l ... 4.70

Stiegl Sport-Weisse alcohol-free 0.3 l 4.70
0.5 l 4.70

Stiegl 0,0 % Freibier alcohol-free 0.3 l 3.90
0.5 l 4.30

Stiegl 0,0 % Lemon alcohol-free 0.33 l 3.90

Stiegl-Radler Lemon naturally cloudy 0.3 l 3.90
0.5 l 4.30

Stiegl-Radler Grapefruit naturally cloudy 0.3 l 3.90
0.5 l 4.30

Stiegl-Paracelsus Gluten free 0.33 l 4.60

Stiegl-Columbus 1492 Pale Ale 0.3 l 4.70
0.5 l 4.70

Franziskaner hell 0,5 l 4.70

Seasonal Beer Specialities

Stiegl-Radler Raspberry (seasonal) 0.3 l 3.90

Stiegl-Herbstgold (from August, while stocks last) 0.3 l 4.70
0.5 l 4.70

Original Stieglbock (from November, while stocks last) 0.3 l 4.70
0.5 l 4.70

Stiegl-Spezial (seasonal) 0.3 l 4.70
0.5 l 4.70

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 / Gmahde Wiesn

Sortenspiel 0,25 l bottle	6.20
Malzreigen 0,25 l bottle	6.20
Hopfenherz 0,25 l bottle	6.20
Gmahde Wiesn 0,25 l bottle	6.20
Sortenspiel 0,75 l bottle	19.00

Red Wine

Zweigelt

Anita & Hans Nittnaus

Gols, Burgenland

1/8 l 4.90

0,75 l bottle 29.00

Zweigelt

Bründlmayer

Langenlois, Lower Austria

1/8 l 3.00

1/4 l 6.00

Sankt Laurent

Leo Aumann

Thermenregion, Lower Austria

1/8 l 7.80

0,75 l bottle 41.00

Blaufränkisch

Kerschbaum

Horitschon, Burgenland

1/8 l 4.90

0,75 l bottle 29.00

White Wine

Grüner Veltliner

Winzer Krems

Lower Austria

1/8 l 3.00

1/4 l 6.00

1/4 l white spritzer 3.50

0.4 l white summer spritzer 3.90

Grüner Veltliner

Domäne Baumgartner

Weinviertel, Lower Austria

1/8 l 4.50

0,75 l bottle 29.00

Wiener Gemischter Satz

Mayer am Pfarrplatz

Vienna, Vienna

1/8 l 5.2

0,75 l bottle 34.00

Welschriesling

Sabathi

South Styria, Styria

1/8 l 4.80

0,75 l bottle 29.00

Chardonnay

Markowitsch

Carnuntum, Lower Austria

1/8 l 5.40

0,75 l bottle 32.00

Rosé

Bio Rosé Zweigelt

Bründlmayer

Blauer Zweigelt

Langenlois, Lower Austria

1/8 l 5.40

0,75 l 34.00

Sparkling

Prosecco

Nani Rizzi

Valdobbiadene, Italien

0.1 l 4.10

0.75 l bottle 29.00

Aperol Spritzer

with Prosecco 1/4 l 6.80

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	2 cl	6.20	Stiegl-Zirben Zeit	2 cl	3.90

Feel free to ask our staff for more fine distilleries..

Alkoholfrei

Wildshut Flūx Lemon or Aronia	0.25 l	3.80	Almdudler	0.33 l	3.60
Mineral water sparkling or still	0.33 l 0.75 l	3.40 6.90	Red Bull	0.25 l	4.70
Soda lemon	0.40 l	3.00	Rauch iced tea Peach or lemon	0.33 l	3.60
Coca-Cola	0.33 l	3.60	Dockner fruit juices	0.25 l	3.50
Coca-Cola light	0.33 l	3.60	apple juice naturally cloudy, grape, apricot, with sparkling water	0.4 l	4.20
Mezzo Mix	0.33 l	3.60	with tap water	0.4 l	3.90
Libella Orange or lemon	0.33 l	3.60	Rauch orange juice	0.25 l	3.20
Schweppes Bitter Lemon or Tonic	0.2 l	3.50	with sparkling water	0.4 l	3.90
			with tap water	0.4 l	3.50
			Elderflower juice		
			with sparkling water	0.4 l	3.70
			with tap water	0.4 l	3.30
			Tap water	0.4 l	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