

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 Camp	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

Dillbeans
"Kasnockn"
Small Leaf Salad 5.40 balsamic- or beery housedressing
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



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

•	-	
choose between		
pancake stripes		5.60
meat strudel		5.90
liver rice		<i>5.90</i>

Strong Beef Soup

Seasonal Soup of the Day 6.20



Kid's Vienna Schnitzel 10.96	0
(Pork)	
fries or boiled potatoes with parsley	
Fish Sticks 11.50	0
homemade	
with mashed potatoes and peas	

	-
1 Pair of Pan-fried Sausages fries or potato salad	8.90
Pennetomato sauce asmonte cheese	8.90
Dumpling with sauce	4.50



Classic Beery Delicacies

Trufflepasta	Veal Goulash
Local Fried Chicken 17.40 breast & leg potato & lamb's lettuce cranberries	Vienna Schnitzel 16.50 Pork 24.90 boiled potatoes with parsley
Stiegl-Roast Pork	Brewmaster Schnitzel 18.90 beer cheese bacon boiled potatoes with parsley
Stiegl-SalzBurger	Minced meat from the veal 16.90 mashed potatoes radish Grill skewer

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
Teavarious varieties	3.00
Hot Chocolatewith whipped cream	

Snacks and Light Meals

Beef Tartar 120g 17.90 beer grain bread butter pea mayonnaise pickled egg yolk	Served in a glass, each 100g per portion comes with half a slice of bread:
Brauwelt Veal Sausages	pickled sausage 6.50 pickled beef 7.40 pickled dumplings 5.90
Frankfurter or Debreziner Sausages	Spent Grain Bread with ButterSalzburg Emmental cheese
Cheese Kransky Sausage, Pan-fried	Spentgrain bread
Styrian horseradish mustard beer grain bread	Lye Pretzel 2.10 with a serving of spread 4.20
Brauwelt Meat Loaf 9.90 potato salad or fries	Serving of Spread 70g
Hearty Stiegl Cold Meats and Cheese Platter per Person 16.90 reagional and seasonal delicacies Styrian horseradish beer grain bread	"Hell"Toast
Radish 2.20 Pickled Vegetable 0.60	5 pc. of Spent Grain Balls 5.00 served with Stiegl-Mustard
W W W	

Malz erhalts!

Many of our dishes are refined with selected malts from ancient grains grown in Wildshut.

From the Sweet Corner		
Apple or Curd Strudel 7.90 whipped cream and vanilla ice cream	Small Salzburger Nockerl Egg Souffle	
Beer-infused variation of desserts	1pc. Apricotpancake	

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.

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 21.50



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 9.40	Premium 10.80
Stiegl-Goldbräu 0,2 1	Stiegl-House Beer / 0.2 l
Stiegl-Paracelsus Bio-Zwickl 0,2 l	Stiegl-Seasonal Beer / 0.2
Stiegl-Columbus 1492 Pale Ale 0,2 l	Stiegl-Pils / 0.2 1

Our Beer Specialities

0.3 1 4.10	Stiegl Sport-Weisse	0.3 1 4.30
0.5 1 4.50	alcohol-free	0.5 1 4.90
0.3 1 4.10	Stiegl 0,0 %	0.3 1 4.10
0.5 1 4.50	Freibier alcohol-free	0.5 1 4.40
0.3 1 5.10	Stiegl-Radler Lemon	0.3 1 4.10
0.5 1 6.30	naturally cloudy	0.5 1 4.40
0.3 1 4.30	Stiegl-Radler Grapefruit	0.3 1 4.10
0.5 1 4.90	naturally cloudy	0.5 1 4.40
0.3 1 4.30	Stiegl-Paracelsus	0.33 1 4.80
0.5 1 4.90	Gluten free	
0.3 1 4.30	Stiegl-Columbus 1492	0.3 1 4.30
0.5 1 4.90	Pale Ale	0,5 1 4.90
0.5 1 4.90	Franziskaner hell	0,5 1 4.90
	0.5 1 4.50 0.3 1 4.10 0.5 1 4.50 0.3 1 5.10 0.5 1 6.30 0.3 1 4.30 0.5 1 4.90 0.3 1 4.30 0.5 1 4.90 0.3 1 4.90	0.5 1 4.50 alcohol-free 0.3 1 4.10 Stiegl 0,0 % 0.5 1 4.50 Freibier alcohol-free 0.3 1 5.10 Stiegl-Radler Lemon 0.5 1 6.30 naturally cloudy 0.3 1 4.30 Stiegl-Radler Grapefruit 0.5 1 4.90 stiegl-Paracelsus 0.5 1 4.30 Gluten free 0.3 1 4.30 Stiegl-Columbus 1492 0.5 1 4.90 Pale Ale

Seasonal Beer Specialities

Stiegl-Radler Raspberry (seasonal)	0.3 1 4.10	Original Stieglbock (from November, while stocks last)	0.3 1 4.30 0.5 1 4.90
Stiegl-Herbstgold (from August, while stocks last)	0.3 1 4.30 0.5 1 4.90	Stiegl-Spezial (seasonal)	0.3 1 4.30 0.5 1 4.90

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 botlle	6.50
Malzreigen 0,25 l bottle	6.50
Hopfenherz 0,25 l bottlee	6.50
Sortenspiel 0.75 bottlee	19.90

Red Wine

Zweigelt Blaufränkisch Kerschbaum Anita & Hans Nittnaus Horitschon, Burgenland Gols, Burgenland 1/8 l **4.90** 1/8 l **4.90** White Wine Grüner Veltliner Wiener Gemischter Satz Winzer Krems Mayer am Pfarrplatz Lower Austria Vienna, Vienna 1/8 1...... **5.20** 1/4 l **6.00** 1/4 l white spritzer **3.50** 0.4 l white summer spritzer 3.90 Grüner Veltliner DAC Weingut Waldschütz Kamptal, Lower Austria 1/8 1 **4.80** 0,75 l bottle **29.00** Rosé Wine Rosé Josef Dockner DocknerZweigelt & Pinot Noir Kremstal, Lower Austria 1/8 l **5.40** Sparkling

Aperol Spritzer

with Prosecco 1/4 1 7.50

Prosecco

Nani Rizzi

Valdobiadene, Italien

Spirits_____

Williams (Pear) Freihof	2 cl 3.20	Apple-Marissa Destillerie Hiebl	2 cl 5.90
Apricot Freihof	2 cl 3.20	Carrot Spirit Destillerie Hiebl	2 cl 5.50
Plum Spirit Destillerie Hiebl	2 cl 4.90	Elderberry Spirit Destillerie Hiebl	2 cl 6.90
Wildshut Edelbran	d 2 cl <i>6.20</i>	Stiegl-Zirben Zeit Harry Abel	2 cl 3.90

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





NEU Limo von Stiegl

Lemon	0.33 1 3.60	Cola-Orange	0.33 1 3.60
Orange	0.33 1 3.60	Rhubarb - Mirabelle	0.33 1 3.60
Herbs	0.33 1 3.60	Raspberry	0.33 1 3.60
Coco Bello Coconu Watermelon	0.33 1 3.60	Wild Lilly Wildbeery-Tonic Style	0.33 1 3.60

Alkoholfrei

Wildshut Flüx	0.25 1 3.80			
Lemon or Aronia		Dockner fruit juices 0.25 1 3.50		
Mineral water	0.33 1 3.40	apple juice naturally cloudy, grape, apricot,		
sparkling or still	0.75 1 6.90	with sparkling water 0.4 1 4.20 with tap water 0.4 1 3.90		
Soda lemon	0.40 1 3.50			
Coca-Cola	0.33 1 3.60	Rauch orange juice 0.25 1 3.20 with sparkling water 0.4 1 3.90		
Coca-Cola light	0.33 1 3.60	with tap water 0.4 1 3.50		
D 1 D 11	0.051	Elderflower juice		
Red Bull	0.25 1 4.70	with sparkling water 0.4 l 3.70		
Bitter Lemon or Tonic	0.25 1 4.70	with tap water 0.4 l 3.30		
Red Bull	0.25 1 4.70	Tap water 0.4 1 0.50		
Rauch iced tea Peach or lemon	0.33 1 3.60	Carafe 11 0.		