



Lunch Menu

Small Bites & Snacks

Brauwelt White Sausages	€ 8.90
Served in a pot sweet mustard pretzel	
Frankfurters	€ 8.20
Styrian horseradish mustard roll	
Brauwelt meat loaf	€ 10.20
potato salad or french fries	
Served in a jar with spent grain bread:	
Pickled Sausage (100g)	€ 6.90
Jellied Meat (150g)	€ 6.90
Red onions vinegar & oil	
Optional with pan-fried potatoes	€ 9.90
Pretzel	€ 2.20
With a spread of your choice	€ 4.40
(pork fat spread with cracklings, Bavarian cheese spread, spicy cottage cheese spread)	
Portion of Spread 50g	€ 2.20
Pork fat spread Bavarian cheese spread Spicy cottage cheese spread	
Portion of Radish	€ 2.30
Pickled Vegetables	€ 0.70

Soups

Hearty Beef Soup	€ 5.80
Local beef with pancake strips	
Seasonal Daily Soup	€ 6.40

Traditional Beer-Inspired Specialties

Local Fried Chicken	€ 17.90
(boneless) Breast & leg potato and lamb's lettuce salad cranberries	
Stiegl-Brauwelt Salad	
large mixed salad with	
grilled chicken breast	€ 17.90
or spent grain bites	€ 16.50
Wiener Schnitzel	
Pork	€ 17.50
Veal	€ 26.90
Parsley potatoes or fries cranberries	
Stiegl Roast Pork	€ 17.40
Shoulder and belly braised in 'Stiegl-Weisse' warm bacon & white cabbage salad bread dumpling natural beer gravy	
Cheese Noodles (Kasnockn)	€ 16.40
Roasted onions green leaf salad	
Small Leaf Salad	€ 5.60
Balsamic or beer-based house dressing	
Small Mixed Salad	€ 6.40
Balsamic or beer-based house dressing	
Styrian Pumpkin Seed Oil	€ 1.60

From the Sweet Corner

Flux Lemon Mousse	€ 8.90
Natural yogurt white chocolate Flux lemon ladyfingers	
Coco Bello Ice Cream Cup	€ 6.90
Coco Bello ice cream roasted coconut flakes	

Our full menu is available daily from 4 p.m., and all day on weekends and public holidays.

Menu from 4 p.m.



STIEGL-BRÄUSTÜBERL
Bierstube

Welcome to the Stiegl-Brauwelt

A place for connoisseurs, explorers – and everyone who loves beer.

Great to have you here!

Right in the heart of our historic brewing world, we invite you to experience genuine Austrian hospitality – with regional delicacies, freshly tapped Stiegl beer, and an ambiance that encourages you to linger.

Our beer sommeliers are happy to guide you in finding the perfect Stiegl beer to suit your taste. From classic favorites to special specialties – we truly live beer culture.

But the brewing world offers more than just great food and excellent beer:

Discover the history of beer brewing during an exciting tour, learn about the Stiegl philosophy, and immerse yourself in our diverse, beer-filled experience. Whether you come alone, with friends, or with your whole family – there's something here for everyone to explore.

Sustainability and regionality are especially close to our hearts. Our kitchen uses almost exclusively ingredients from local producers – fresh, seasonal, and responsibly sourced with respect for people and nature. That's the taste of Salzburg – and that's the taste of Stiegl.

For the latest highlights and beer news, simply sign up for our newsletter.

We look forward to your visit – and to celebrating it with a freshly tapped Stiegl!



Anna Bauer
Brauwelt-Manager



Our timeless classic for a relaxed gathering

Stiegl “Brat’l in der Rein” per Person **€ 19.90**

Oven-roasted pork with braised vegetables, bread dumplings, and a rich gravy made with our “Stiegl-Weisse” wheat beer – traditionally served in a roasting pan.

Available for groups of ten or more with advance reservation.

20-Liter Wooden Barrel of Stiegl-Goldbräu

Per barrel **€ 160.00**

Including guessing game with prizes **€ 180.00**

*Kick off your celebration with a traditional barrel tapping - and show off you skill!
(Available by advance reservation only)*

Reservations

of tables and rooms

+43 (0)50 1492-1492 or brauwelt@stiegl.at

Specialties



Vegetarian Dishes & Salad

Spent Grain Bites  € 17.40
Braised cauliflower | pea purée

„Kasnockn“ € 16.40
spaetzle with cheese | crispy fried onions
green leaf salad

Small leaf salad € 5.60
balsamic- or house-made beer dressing

Small mixed salad € 6.40
balsamic- or house-made beer dressing

**„Innviertler
Grammelknödel“ salad** € 17.90
(Austrian potato dumplings filled with savory
pork) large mixed salad topped with
crispy onion and beer-infused mayo

Chanterelles in cream sauce € 18.90
with dumpling

Styrian Pumpkin seed oil € 1.60



Herbs from the Stiegl Garden

*From our very own herb garden,
we serve you not only fresh,
crisp leaf salads but also enhance
every meal with herbs carefully
handpicked by us.*

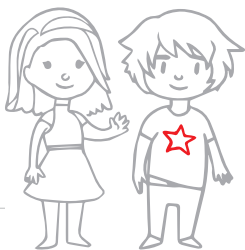
From the Soup Pot

Hearty beef broth
from local beef, served with your choice of:
pancake stripes € 5.80
meat strudel € 6.20
Liver rice € 6.20

Seasonal soup of th day € 6.40

What does the spent grain do in bread?

*Spent grain is the leftover malt from the mashing process
in brewing. It's naturally rich in protein, vitamins, fiber,
and minerals – making it not only a nutritious ingredient
but also a sustainable one. It adds a hearty, flavorful touch
to our bread, giving it a rustic, savory taste that pairs per-
fectly with a fresh pint!*



For the little Brewers

Wiener Schnitzel € 11.20
from pork
served with french fries or parsley potatoes

Fish sticks € 11.80
homemade
served with mashed potatoes and peas

1 pair of grilled sausages € 9.20
served with french fries or
homemade potato salad

Penne Pasta € 9.20
tomato sauce | Asmonte cheese

Dumpling with gravy € 4.80

Classic Beer-inspired Delicacies

Local fried chicken € 17.90

Boneless breast & drumstick |
Potato and lamb's lettuce salad |
Cranberries

Stiegl Bruger € 18.90

smoked spare ribs | mountain cheese |
iceberg lettuce | horseradish mayo |
crispy fried onions | french fries

Spent Grain Burger € 17.40

patty made with spent grain | horseradish
mayo | baby spinach | crispy fried onions |
french fries

Stiegl-Brat'l € 17.40

braised pork neck and belly in "Stiegl Weisse"
beer | warm cabbage salad with bacon | bread
dumplign | natural beer gravy

Käsekrainer grilled

sausage filled with melted cheese
Styrian horseradish | mustard

with spent grain bread € 11.20

with french fries € 13.20

Brauwelt meat loaf € 10.20

potato salad or french fries

Wiener Schnitzel

from pork € 17.50

from veal € 26.90

parsley potatoes

Brewmaster Schnitzel € 19.40

filled with beer cheese and cured pork belly |

parsley potatoes

Baked potato

chanterelles | blueberry | tomato dip € 14.90

with beef filet stripes € 19.90

„Stiegl-Weisse“ Toast € 15.90

chicken breast | tomato dip | rucola |

red onions | french fries

Hot Tip:

You can find our special
"Stiegl Brat'l" seasonig
in the Brewery Shop.

Visit us in
the Brewery Shop

Here you'll find an extensive
selection of culinary specialties
like Stiegl beer mustard, a wide
range of glasses and mugs, and
trendy accessories such as Stiegl
socks and sunglasses.

Where Stiegl lovers feel
at home

Opening Hours:
Mo - So from
10 am to 7 pm



From the sweet corner

Flux Lemon Mousse € 8.90

Natural yogurt | white chocolate |
Flux lemon | ladyfingers

Applestrudel € 8.90

whipped cream | vanilla ice cream

Small „Salzburger Nockerl“ € 9.90

cranberry hipped cream

1 pc. apricot crêpe € 4.90

(upon request)

Coffee, Tea & Hot Chocolate

Espresso € 3.20

Large black coffe € 4.40

Long black € 3.60

Cappuccino

with milk foam € 4.40

Café Latte € 4.90

Tea € 4.20

various types

Hot Chocolate € 4.40

with whipped cream € 4.60



Hausbrandt Coffee

*A coffee with mild,
spicy characteristics,
medium body, and balanced acidity.
Pleasant in taste, distinguished
by its notes of hazelnut and cocoa.*

Our heros in the kitchen



Alexander Roth
Head of Kitchen



Michael Schöbel
Head of Kitchen

*Responsible for culinary experiences at the highest level.
Together with their team, they create memorable flavor experiences –
a blend of tradition and innovation.*

Beer & more



Our Beer Specialties

Stiegl-Goldbräu	0,3 l € 4.20	Stiegl Sport-Weisse	0,3 l € 4.50
	0,5 l € 4.60	alcohol free	0,5 l € 5.10
Stiegl-Hell	0,3 l € 4.20	Stiegl 0,0%	0,3 l € 4.20
	0,5 l € 4.60	alcohol free	0,5 l € 4.50
Stiegl-House beer		Stiegl-Radler lemon	0,3 l € 4.20
can be found in the beer menu		naturally cloudy	0,5 l € 4.50
Stiegl-Pils	0,3 l € 4.50	Stiegl-Radler grapefruit	0,3 l € 4.20
	0,5 l € 5.10	naturally cloudy	0,5 l € 4.50
Stiegl-Paracelsus	0,3 l € 4.50	Stiegl-Paracelsus	0,33 l € 4.90
Bio-Zwickl	0,5 l € 5.10	Glutenfree	
Stiegl-Weisse	0,3 l € 4.50	Stiegl-Columbus 1492	0,3 l € 4.50
naturally cloudy	0,5 l € 5.10	Pale Ale	0,5 l € 5.10
König Ludwig Dunkel	0,5 l € 5.10	Franziskaner hell	0,5 l € 5.10

Seasonal Beer Specialties

Stiegl-Radler	0,3 l € 4.20	Original Stieglbock	0,3 l € 4.50
raspberry (Seasonal)	0,5 l € 4.50	(available from November until supplies last)	0,5 l € 5.10
Stiegl-Autumn gold	0,3 l € 4.50	Stiegl-Spezial	0,3 l € 4.50
(available from August until supplies last)	0,5 l € 5.10	(seasonal)	0,5 l € 5.10

ProBeer Trio

Experience the Stiegl beer variety with our Pro-Bier 3-selection in
Classic or **Premium**.

Classic € 9.80

Stiegl-Goldbräu 0,2 l
Stiegl-Paracelsus Bio-Zwickl 0,2 l
Stiegl-Columbus 1492 Pale Ale 0,2 l

Premium € 11.40

Stiegl-House beer 0,2 l
Stiegl-Seasonal beer 0,2 l
Stiegl-Pils 0,2 l

Redwine

Blauer Zweigelt

Anita & Hans Nittnaus

Gols, Burgenland

1/8 l € 4.90

0,75 l bottle € 29.00

Blaufränkisch

Kerschbaum

Horitschon, Burgenland

1/8 l € 4.90

0,75 l bottle € 29.00

Whitewine

Grüner Veltliner

Winzer Krems

Lower Austria

1/8 l € 3.00

1/4 l € 6.00

1/4 l White Spritzer € 3.80

0,4 l White Sommerspritzer € 4.10

Wiener Gemischter Satz DAC

Mayer am Pfarrplatz

Vienna, Vienna

1/8 l € 5.60

0,75 l bottle € 33.00

Grüner Veltliner DAC

Weingut Waldschütz

Wagram, Lower Austria

1/8 l € 4.90

0,75 l bottle € 29.00

Roséwein

Rosé Josef Dockner

Dockner

Zweigelt & Pinot Noir

Kremstal, Lower Austria

1/8 l € 5.40

0,75 l bottle € 32.00



“ We are happy to provide you with the
ideal beverage pairing for your dish

Wolfgang Wallentin
Head of Service

Sparkling

Prosecco

Nani Rizzi

Valdobriadene, Italy

0,1 l € 4.70

0,75 l bottle € 32.00

Aperol Spritzer

with Prosecco 1/4 l € 7.50

Spirits

Williams Pear

2 cl € 3.20

Apricot

2 cl € 3.20

Bauer

Stiegl-Zirben Time

2 cl € 4.20

Harry Abel

Speckpear

2 cl € 7.90

Walser Brennkammer

Plum brandy

2 cl € 4.90

Destillerie Hiebl

Apple-Marissa

2 cl € 5.20

Destillerie Hiebl

Carotte brandy

2 cl € 5.50

Destillerie Hiebl

Raspberry brandy

2 cl € 6.90

Destillerie Hiebl

Feel free to ask our staff for more selections of fine brandies.

Visit us in our museum

The tour begins at the Beer Museum, where you'll learn all about the history of the Stiegl Brewery.

First, you'll experience a stunning 270° multimedia presentation in the Stiegl Brewing Cinema. Then the tour continues to the in-house craft brewery, where you can watch our creative brewers at work.

Opening Hours:

Mo – So from

10:00 am to 06:00 pm



Non-Alcoholic Drinks





Lemon	0,33 l	€ 3.70	Rhubarb-Mirabelle	0,33 l	€ 3.70
Orange	0,33 l	€ 3.70	Raspberry	0,33 l	€ 3.70
Cola-Orange	0,33 l	€ 3.70	Wild Lilly	0,33 l	€ 3.70
			Wildbeery-Tonic Style		

Water, Juices & more

Wildshut Flüs	0,25 l	€ 3.90	Dockner Fruit Juices	0,25 l	€ 3.60
Lemon or Aronia			apple (cloudy),		
Evian Mineral water	0,33 l	€ 3.60	grape, apricot		
sparkling or still	0,75 l	€ 7.10	with sparkling water	0,40 l	€ 4.30
Lemon Soda	0,40 l	€ 3.60	with tap water	0,40 l	€ 4.10
Coca-Cola	0,33 l	€ 3.90	Rauch Orangen juice	0,25 l	€ 3.40
Coca-Cola zero	0,33 l	€ 3.90	with sparkling water	0,40 l	€ 4.10
Red Bull	0,25 l	€ 4.90	with tap water	0,40 l	€ 3.70
Tonic	0,25 l	€ 4.70	Elderflower juice		
Rauch Icetea	0,33 l	€ 3.90	with sparkling water	0,40 l	€ 3.80
Peach or Lemon			with tap water	0,40 l	€ 3.40
			Tap water	0,40 l	€ 0.50
			Carafe	1 l	€ 0.90



Stiegl-Gut Wildshut

Stiegl-Gut Wildshut – Austria's First and Only Beer Estate

At our organic farm, our brewers cultivate ancient types of grain, Stiegl being the only one in Austria doing the malting of these grains ourself. The result in us having unique ingredients for our Wildshut beers, brewed traditionally by hand using time-honored methods.

Wildshut aged beer

Wildshut Bio-Perlage

Neither beer nor sparkling wine.

Simply Perlage!

Discover an exceptionally fine and delicate sparkling sensation! At the onset, silky golden with a fruity-spicy Riesling bouquet, a charming balance of sweetness and acidity, elegantly dry yet playfully lively on the finish.

16,6° Plato

8,0 % Alcohol by volume

0,75 l bottle € 33.00

1,5 l bottle € 66.00

Wildshut Bio-Antique

Creative beer, Strong beer

Très historique, this ancient beer reveals its primal origin and maturation time in hand-crafted Qvevris, first unfolding with a luminous opalescence in the glass.

21,4° Plato

10,5 % Alcohol by volume

0,375 l bottle € 22.50

Wildshut Bio-Mystique

Creative beer, Red Ale Sour

In the entrance, a sensual depth of red earth with an aromatic accompaniment of plums, currants, balsamic, chocolate, and a distinctive acidity with red wine nuances, gently sparkling, dry, and subtly tinted with fruit acidity on the finish.

15,4° Plato

5,8 % Alcohol by volume

0,375 l bottle € 20.50





Sortenspiel 0,25 l bottle € 6.50

Malzreigen 0,25 l bottle € 6.50

Hopfenherz 0,25 l bottle € 6.50

Premium Spirits

Wildshut Whisky No 12 2 cl € 12.00

Wildshut Edelbrand 2 cl € 6.20

Wildshut Bio Hops Gin 4 cl € 9.50

Wildshut Rauhnacht 2 cl € 9.90

Taste the ***WILDSHUTER PREMIUM SPRITS***

A high-proof specialty
awarded Silver at the
World Spirits Award.

The ancient grains we
cultivate ourselves at
Stiegl Gut Wildshut in
organic quality give it
an exceptionally fine
character.



Events

September



07.09. Sun.

Frühschoppen

Starts at 11:00 a.m.



08.09.- 21.09.

Food like in the old days

Daily from 4:00 p.m.



12.09. Fri.

Austropop Evening

Starts at 6:00 p.m.



18.09. Thu.

Pub-Quiz

Starts at 6:00 p.m.



19.09. Fri.

Bier-Safari

Starts at 4:30 p.m.



19.09. Fri.

Exhibition Opening "Unterm Strich"
from Paul Seifert



19.09.- 26.10.

Exhibition "Unterm Strich"
from Paul Seifert



21.09. Sun.

Frühschoppen

Starts at 11:00 a.m.



27.09. Sat.

Over-30 Party

Starts at 9:00 p.m.



Every Sunday in October,
November, and December

Sindri Puppentheater

Start: 10:00 am

October



02.10. Thu.

Crime Dinner

Starts at 7:00 p.m.



05.10. Sun.

Frühschoppen

Starts at 11:00 a.m.



13.10.- 26.10.

Game Weeks

Daily from 4:00 p.m.



15.10. Wed.

Pub-Quiz

Starts at 6:00 p.m.



16.10. Thu.

Crime Dinner

Starts at 7:00 p.m.



18.10. Sat.

BeatSeppsBand

Starts at 8:00 p.m.



19.10. Sun.

Frühschoppen

Starts at 11:00 a.m.



25.10. Sat.

Back to the 90s - Party

Starts at 9:00 p.m.



31.10. Fri.

Halloween Bier-Safari

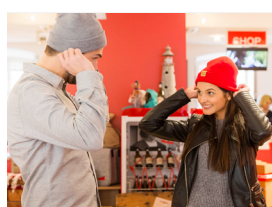
Starts at 4:30 p.m.



31.10. Fri.

Halloween Party

Starts at 9:00 p.m.



Stiegl- lucky wheel

Every Friday of the year
in our brewery shop.

More information about the individual events can be found here:



November



02.11. Sun.

Frühschoppen

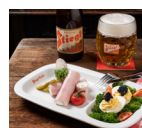
Starts at 11:00 a.m.



06.11. Thu.

Crime Dinner

Starts at 7:00 PM



07.11.- 11.11.

Ganslessen

Daily from 4:00 p.m.



08.11. Sat.

Stiegl Gstanzl Rap Battle

Starts at 18:00 Uhr



12.11. Wed.

Crime Dinner

Starts at 7:00 p.m.



13.11. Thu.

Pub-Quiz

Starts at 6:00 p.m.



14.11. Fri.

Bier-Safari

Starts at 4:30 p.m.



15.11. Sat.

Ü 30 Party

Starts at 9:00 p.m.



15.11. Sat.

Bierseminar

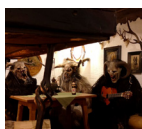
Starts at 13:00 a.m.



16.11. Sun.

Frühschoppen

Starts at 11:00 a.m.



22.11. Sat.

Krampus Gathering

Starts at 6:30 p.m.

December



04.12. Thu.

Crime Dinner

Starts at 7:00 p.m.



07.12. Sun.

Frühschoppen

Starts at 11:00 a.m.



10.12. Wed.

Crime Dinner

Starts at 7:00 p.m.



12.12. Fri.

Christnas Bier-Safari

Starts at 4:30 p.m.



17.12. Wed.

Pub-Quiz

Starts at 6:00 p.m.



21.12. Sun.

Frühschoppen

Starts at 11:00 a.m.



24.12. Wed.

Waiting for the Christ Child

Starts at 11:00 a.m.



Tatort Brauwelt

Krimi Dinner

On the first Thursday of every month, Stiegl-Brauwelt turns into a crime scene for our Murder Mystery Dinner.

It all begins at 7:30 pm with a 3-course dinner and dangerously good entertainment between courses.

per Person **€ 79,-**



Enjoy the variety

Gastronomy

Enjoy the Variety at Stiegl-Brauwelt. We provide the perfect setting for beer enjoyment and hearty traditional cuisine! Immerse yourself in the culinary world of Stiegl-Brauwelt and discover our range of spaces, including the Bräustüberl, Paracelsus-Stube, and Stieglitz.



Step into the fascinating world of beer

Museum

Across approximately 5,000 m², you can discover and learn all about the ingredients, the brewing process, the production facilities, and the history of the Stiegl Brewery.



Stiegl-Brauwelt

SALZBURG



Where Stiegl lovers feel at home

Braushop

In addition to our full range of Stiegl beers, you'll find the perfect glasses, steins, and plenty of accessories for beer lovers. Or order from the comfort of your home at www.stiegl-shop.at.



When there's a party, we bring the beer

Events

Whether it's a wedding, Christmas party, anniversary, or seminar, we provide the perfect setting for every event. Our event team is happy to assist you.

All information about the Stiegl brewing world can be found at:
www.brauwelt.at

