



ALTES TRAMDEPOT

RESTAURANT BAR BRAUEREI


HEARTY – AUTHENTIC – REGIONAL

AUTHENTIC AND REGIONAL

A view into the Tramdepot kitchen


Our kitchen team with Head Chef Enrico Richter cooks hearty dishes using regional and high-quality produce. Despite our size, we produce practically everything ourselves - something we are proud of! Sourcing local produce, the right portioning and planning, we are constantly working to reduce our environmental footprint and become more sustainable.

Products from the region

We are deeply connected with the city of Bern and the local area. Pretzels and burger buns are handmade by the bakery Röhrlisberger in Wabern and our Märzen Beer Bratwurst has been developed by Thoma Liechti Fleisch from Kriegstetten, especially for us, using our very own Märzen Beer. 

HANDCRAFTED AND CREATIVITY

The beers of our Brew Crew

Since opening in 1998, we have been brewing our beer in the large copper kettles directly behind the bar. Our brew crew, led by Head of the Brewery Matthias Koschahre, brews 1600 liters of beer four to six times a week. In addition to our classics Helles, Märzen and Weizen, they develop over 30 Artisanal beers every year. 

No holds barred for unique beer that makes you happy

It has happened that fifty kilos of plums were infused with 500 liters of beer for a year, juniper branches collected in the Bernese Jura or several bags of mate tea are hung in the fermentation tank. „All in“ for the beer, so to say.

TO TAKE AWAY

33cl Bottle, 75cl Edition Beers, 2l Bottle & 5l Can

Take your favourite beer straight home with you. Available without pre-order at the bar or for home delivery via the online shop www.shop.altestramdepot.ch. 

Party Barrel & Co

Our beers are also available in 10l & 20l party kegs. For larger parties, dispensing equipment can also be rented. Information can be found on our homepage www.altestramdepot.ch. 



FOOD

11.00 - 23.00 Uhr

STARTERS

Cream of Asparagus soup ^{G L D}	12.5
Asparagus ragout & morels	
Seasonal leaf salad ^{G * A C E F G H L M N D}	11.5
with croutons & house dressing	
Chef salad to share ^{G * A C E F G H L M N D}	p.P. 10.5
seasonal leaf salad with croutons & house dressing	
Salad Bowl ^{G A C E F H M N D}	20.5
mixed green salad, chickpeas, avocado, orange fillets, cherry tomatoes, cucumber, pomegranate, croutons & seeds with herb-maple syrup vinaigrette	
with your choice of:	
- Home-smoked salmon ^{D B R}	+11.5
- Smoked beef (rib-eye roast beef) ^A	+11.5
- Roasted chicken strips marinated with honey and thyme	+10.0
- Planted Pulled BBQ (vegetables proteins) ^{G * A M}	+10.0
Home-smoked salmon ^{A C D F G N D}	24.0
with onions, capers, horseradish, lemon, toast & butter	
Home-smoked Roastbeef Rib Eye ^{A C F G N D}	24.0
with herb-maple vinaigrette, Maldon salt, toast & butter	

GOES WELL WITH BEER

Pretzel ^{G A C G}	5.5
with chili sauce ^{C F M D} / with sweet Händlmaier mustard ^M	
with a portion of butter ^G each +2.0	
with a portion of butter ^G +0.5	
Filled pretzel ^{A C G M D}	12.5
with ham or salami	
with Brustami (poached beef) or La Bouse (soft cheese) ^G	14.5
Weisswurst (2x80g) ^{A C G M}	19.5
with sweet Händlmaier mustard & pretzel	
Brewer's plate ^{A G M D}	25.0 / for 4 P. 89.0
meatloaf, Brustrami (poached beef), dried sausage, boiled ham, La Bouse (soft cheese), Schlossberger cheese, radish, white radish, bread & mustard	
Egliknusperli „Fish & Chips“ ^{A B C D F G M N O P R}	38.0
with Tartar sauce, french fries & lemon	

TARTE FLAMBÉE

Classic ^{A G}	22.5
tarte cream, onions, bacon & chives	
Mediterranean ^{A G}	23.5
tarte cream, onions, baby leek, grilled vegetables & rocket	

11.00 - 23.00 Uhr

TATAR

Beefsteak Tatar „Tramdepot“ ^{G * A G M D}	70g 24.5 / 130g 34.5
with toast & butter	
Tatar „Vegan“ ^{G * A M N D}	80g 22.5 / 160g 32.5
basis of broad bean dressing with whole grain toast & margarine	
with cognac, calvados or whisky	+3.5

BURGERS

Tramdepot Beef Burger ^{A C F G L M N D}	34.5
Swiss beef burger, iceberg lettuce, tomato, onion, gherkin, white cabbage salad, cheddar cheese, bacon & BBQ whisky sauce in a corn chili bun served with french fries with fried egg	
Planted Pulled BBQ Burger ^{G * A M}	32.5
Pulled from proteins of peas, oats & sunflowers, iceberg lettuce, coleslaw, onion, tomato, gherkin & vegan herb mayo in a corn chili bun served with french fries	

CLASSICS

Sausage and Cheese salad ^{G L M D}	24.0
with onions, gherkin, bell peppers	
Minced pork patty ^{L M D}	26.0
with potato-cucumber salad & mustard	
Emmental rösti ^G	24.5
with fried bacon, gratinated with cheese & apple puree	
Farmer's rösti ^{G * A C G}	22.5
with fried egg, roasted onions, gratinated with cheese	
Wild garlic Spätzli	24.5
with fried bacon, gratinated with cheese ^{A C G}	
with fried egg, grilled vegetables, gratinated with cheese ^{G A C G}	24.5
Tram-Märzen-Beersausage (pork) ^A	24.0
with potato - cucumber salad & mustard ^{L M D}	
with sauerkraut, bread & mustard ^{M D}	24.5
with onion sauce & rösti ^{L D}	28.0

11.00 - 14.00 und 18.00 - 22.00 Uhr

TRADITIONAL

Pork knuckle from the oven ^{A L M D}	40.5
with märzen-beer sauce, rosemary potatoes & sauerkraut	
Grilled Flanksteak (medium) ^{A G L M}	41.5
with lemon-wild garlic butter, french fries & spring vegetables	
Pork Cordon bleu (250g) ^{A C G L}	37.0
filled with ham & Schangnauer cheese served with french fries & spring vegetables	
Sliced veal ^{G D}	39.5
with mushroom cream sauce & rösti with extra spring vegetables ^{G L}	
Veal liver ^{G D}	38.5
tossed in butter & deglazed with Madeira with herbjus, shallots, baby leek & rösti with extra spring vegetables ^{G L}	
Grilled Swiss trout fillet from Vaud ^{G L M}	40.5
with lemon-wild garlic butter, parsley potatoes & spring vegetables	

WOK

Ginger Beef ^{A B D F H L M N D R}	38.0
ginger, black beans, morel, onions, garlic, baby leek bell peppers & Sichuan pepper	
Sweet & Sour Chicken ^{A B C D E F H L M N D R}	32.5
pineapple, carrots, onions, baby leek, bell peppers sesame seeds & cashew nuts	
Tofu Curry ^{G * A F M}	28.5
yellow curry, coconut milk, morel, onions, baby leek, bell peppers carrots, zucchini, lime & coriander	

All wok dishes are served with jasmine rice



SPRING SPECIALS

Lamb fillet ^{C E G H L D}	40.0
with rosemary jus & spring vegetables wild garlic risotto, tomato-berry chutney & parmesan	
Gammon Steak ^{C G D}	38.0
with white swiss asparagus, sauce hollandaise & parsley potatoes	
Grilled Swiss Salmon trout fillet ^{D G M}	43.0
with grilled green asparagus lemon-wild garlic butter & rosemary potatoes	
Wild garlic risotto ^{G E G H L D}	33.5
with tomato-berry chutney & parmesan	
White asparagus from the region ^{G C D}	34.0
with sauce hollandaise	

HOUSE DESSERTS

A B C D E Allergenes & food declaration further information:



* These dishes can also be ordered gluten- & lactose free
vegetarian  vegan 

All prices in CHF incl. the statutory VAT rate

Apple Strudel ^{A G}	15.0	Burned Custard ^{E F G H}	9.5
with vanilla sauce & whipped cream		with whipped cream	
Caramel Brownie Lukewarm ^{A C E G H}	13.5	Molten Cailler® Chocolate Cake ^{A C E F G H L M N}	14.5
with vanilla ice cream from the Eiswerkstatt, crunch & whipped cream		with liquid centre, served with vanilla ice cream from the Eiswerkstatt	