



ALTES TRAMDEPOT

RESTAURANT BAR BRAUEREI

HEARTY – AUTHENTIC – REGIONAL

BREW CREW NEWS

Bread Ale – a beer against food waste

For this beer, Executive Chef Enrico spent a day as a brewer and, under the guidance of Brewery Manager Koschi, brewed a beer using burger buns. To do this, the kitchen team spent two months collecting leftover burger buns and grinding them up. They replace part of the malt.



Nun's Whisky Sister Abigail is back!

Did you know? We also produce Whisky! Sister Abigail is the most popular in our Nun's Whisky series. It is an amber-colored single malt, matured for five years in two different casks. It is stored in the cellar of Klosterlistutz where the nuns once changed for their Aare river baths. They are also the inspiration behind the name of our Nun's Whisky series.

A SPECIAL OVERNIGHT STAY

Dine & Dream – New Combo Offer

Start by enjoying a wonderful 4-course meal at the Klosterli Wine Café, then spend the night at the unique One Suite Hotel ZOLLHAUS.



The breathtaking view of the old town makes your stay an unforgettable experience. For more information, vouchers, or to make a booking, scan the QR code.



All information and links in the QR code

Everything you need to know at a glance – just scan the QR code.

SUMMER EVENTS IN THE BEER GARDEN

Lotto and World Cup

On 28 June and 30 August, we'll be playing Lotto in the beer garden again. Be sure to pop in, there are great prizes to be won! You can also watch the World Cup matches in the beer garden. We plan to show all matches kicking off between 18.00H and 21.00H.



Do you have your own summer event and need beer?

You can have our beer conveniently delivered to your home via our online shop! Whether it's a 24-pack or a 5-litre can, we have the right beer for every event.



FOOD

11.00 - 23.00H

GOES WELL WITH BEER

Pretzel nature ^{A C G} with chili sauce, ^{G F M D} sweet Händlmaier mustard ^M or a butter portion ^G	5.8
Filled pretzel ^{A C G M D} with mustard butter, tomato & gherkin - ham or salami	12.5
- Pastrami (poached beef) or La Bouse (soft cheese) ^E	14.5
Weisswurst (2x80g) ^{G M} with sweet Händlmaier mustard - with pretzel ^{A C G}	16.5
	+ 5.0
Brewer's plate ^{A G M D} meatloaf, Pastrami (poached beef), dried sausage, boiled ham, La Bouse (soft cheese), Schlossberger cheese, radish, white radish, gherkin, pearl onions, bread & mustard	28.0
Loaded Fries ^{A F B} Crispy french fries with cheddar sauce, topped with pea sour cream, lime sour cream, jalapeños, chili, parsley, fried onions, baby leek & sprouts	17.5
Swiss Chicken Wings (10 pieces) ^{A F M D} served in a basket with BBQ-Sauce	21.0

TARTE FLAMBÉE

Classic ^{A G} tarte cream, onions, bacon & chives	22.5
Vegetarian ^{A G} tarte cream, onions, leek onions, chives, grilled vegetables & rocket	22.5
Summer ^{A E G H} tarte cream, leek onions, chives, fig, goat cheese caramelized walnuts, honey & rocket	24.5

STARTERS

Cold melon soup ^E with basil, maple syrup & olive oil	10.5
Cream of tomato soup ^{E L} with basil	12.5
Seasonal leaf salad ^{E * A F G M D} with croutons & house dressing	11.5
Chef's salad to share ^{E * A F G M D} seasonal leaf salad with croutons & house dressing	p.p. 10.5
Roastbeef ^{G M} with tartar sauce, onions, capers & cress	22.5
Vitello Tonnato ^{D B M D} tender veal shoulder fillet (sous-vide) thinly sliced with tuna sauce, olive oil, onions, capers & cress	22.5

11.00 - 23.00H

CLASSICS

Beefsteak Tatar „Tramdepot“ ^{* A C F G M N} 75g 25.0 / 150g 36.0 with toast & butter - with cognac, calvados or whiskey	+ 4.5
Roastbeef ^{A C M} with tartar sauce, onions, capers, cress & french fries	36.0
Battered Swiss Pike Perch ^{A C D E F G H L M} - with tartar sauce, french fries & lemon	38.5
- with tartar sauce & fitness plate with herb maple vinaigrette	38.5
Minced pork patties ^{A C G M} with pommyery mustard sauce, spätzle & seasonal vegetables	36.0
Homemade vegan mince patties ^{E A E H M} on kidney bean basis with pommyery mustard sauce, roasted onions, rosemary potatoes & seasonal vegetables	34.5
Emmental rösti homemade ^D with fried bacon, gratinated with cheese & apple puree	25.5
Farmer's rösti homemade ^{E * A C G} with fried egg, roasted onions, gratinated with cheese	24.0
Spätzli-Cheese Pan ^{A C G} - with fried bacon & apple puree	28.5
- with roasted onions & apple puree ^E	25.5
Tram-Märzen-Beersausage (pork) - with sauerkraut, bread & mustard ^{A F M}	26.0
- with onion sauce & homemade rösti ^{A F L M D}	28.5
- with onion sauce, homemade rösti & sauerkraut ^{A F L M D}	32.5

BURGERS

Tramdepot „Signature“ Beef Burger ^{A C E G H M D} Corn chili bun, Swiss beef patty, cheddar, bacon, signature burger sauce, iceberg lettuce, tomato, red cabbage salad, red onion chutney, gherkin & french fries - with fried egg	35.5
	+ 2.0
Crispy Chicken Burger ^{A C E G H M D} Corn chili bun, Swiss chicken thigh steak with cornflakes, cheddar, signature burger sauce, iceberg lettuce, tomato, tomato-chutney, carrot coleslaw, gherkin & french fries - with fried egg	34.5
	+ 2.0
Tramdepot Garden Burger ^{E A E G H D} Sourdough bun, grilled eggplant, zucchini & bell pepper iceberg lettuce, rocket, tomato, red onion chutney, red cabbage salad, gherkin, vegan herb mayo & french fries	32.5

11.00 - 23.00H

SUMMER SPECIALS

Salad Bowl ^{E A F G L D} mixed green salad, chickpeas, avocado, melon, cherry tomatoes, cucumber, grilled bell peppers, croutons, seeds & herb maple vinaigrette - with gratinated goat cheese, honey & Thyme ^G - with grilled chicken breast, marinated with honey & thyme	24.5
	+ 7.0
	+ 10.0
Sausage and Cheese Salad ^{A B M D} with gherkin, Gruyère cheese & chives	26.0
Vitello Tonnato ^{A B M D} tender veal shoulder fillet (sous-vide) thinly sliced with tuna sauce, olive oil, onions, capers, cress & french fries	36.0
Spare Ribs (500g) ^{A F M D} with sweet-and-sour carrot coleslaw, BBQ sauce & french fries	39.5
Swiss grilled chicken breast ^{A D} with chimichurri, summer vegetables & french fries	37.5
Swiss chicken wings (8 pieces) ^{A F M D} with sweet-and-sour carrot coleslaw, BBQ sauce & french fries	32.0
Vaudois salmon trout ^{A C D D} with chimichurri, tagliatelle, summer vegetables, lemon oil & parmesan	38.5
Tagliatelle Burrata ^{E A C B} tagliatelle with cherry tomatoes, burrata, shallots, baby leek, basil, garlic & olive oil	29.5

TRADITIONAL

Pork knuckle from the oven ^{A L} with märzen-beer sauce, rosemary potatoes & sauerkraut	39.0
Pork Cordon bleu (250g) ^{A C G} filled with ham & raclette cheese, with french fries, seasonal vegetables & lemon	38.0
Grilled Flanksteak (medium / 200g) ^{A D} with chimichurri, french fries & grilled vegetables	42.0
Entrecôte brewhouse style (220g) ^{A L D} medium roasted beef entrecôte, veal jus, roasted onions & french fries	43.0
Sliced veal ^{* G L D} with mushroom cream sauce & homemade rösti	39.5
Veal liver ^{* G L D} tossed in butter & deglazed with Madeira, with herb veal jus, shallots, baby leek & homemade rösti	37.0
Grandma's mushroom-filled pastries ^{A C E L D} with mushroom cream sauce & seasonal vegetables	29.5

HOUSE DESSERTS

^{A B C D E} Allergens & food declaration further information:



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

All prices in CHF incl. the statutory VAT rate
WLAN - Code: wlan4tramdepot2018

Apfelstrudel ^{A E G H} with vanilla ice cream from our Eiswerkstatt & whipped cream	15.0
Homemade Burned Custard ^{E F G H} with whipped cream	11.0
Romanoff Ice Cream Cup ^{A C E F G H} with vanilla ice cream from our Eiswerkstatt, fresh strawberries, whipped cream, chocolate shavings & biscuit	14.0
Chocolate Mousse ^{E F G H} garnished with fruits & chocolate shavings	13.0