



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

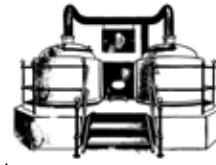
We are deeply connected with the city of Bern and the local area. Pretzels and burger buns are handmade by the bakery Röhltisberger in Wabern and our Märzen Beer Bratwurst is produced by the Spahni Metzgerei AG in Zollikofen, using our very own Märzen Beer.



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.

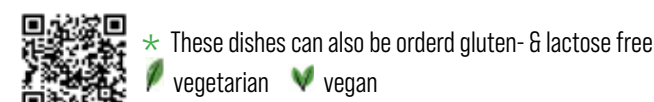


FOOD

| 11.00 - 23.00H | 11.00 - 23.00H | 11.00 - 14.00 and 18.00 - 22.00H |
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| <h3>STARTERS</h3> <p>Onion soup ^{A E F G H L N O} 13.0 with marjoram & croutons</p> <p>Seasonal leaf salad ^{* A C E F G H L M N O} 11.5 with croutons & house dressing</p> <p>Chef salad to share ^{* A C E F G H L M N O} p.P. 10.5 seasonal leaf salad with croutons & house dressing</p> <p>Field salad ^{A C E F G H M N} 14.5 egg, garlic croutons & french dressing with herbs with extra bacon +2.5</p> <p>Roast Beef ^{C M D} 22.5 with tartare sauce, cress, capers & onions with small portion of french fries ^A +6.5</p> <p>Salad Bowl ^{A E F G H M N O} 20.5 mixed green salad, chickpeas, avocado, orange fillet, cherry tomatoes, cucumber, grilled peppers, croutons, seeds & herb maple syrup vinaigrette</p> <p>with your choice of: · Mushroom ragout (lukewarm) ^D +10.0 · Fried chicken breast, marinated with honey & thyme +10.0 · Planted Pulled BBQ (vegetables proteins) ^{A M} +10.0</p> | <h3>TATAR</h3> <p>Beefsteak Tatar „Tramdepot“ ^{* A G M D} 75g 25.0 / 150g 36.0 with toast & butter</p> <p>Tatar „Vegan“ ^{A M N D} 80g 23.0 / 160g 33.0 basis of broad bean with whole grain toast & margarine</p> <p>with cognac, calvados or whisky +4.5</p> <h3>CLASSICS</h3> <p>Sausage and Cheese Salad ^{G L M D} 24.0 with onions, gherkin & Gruyère cheese</p> <p>Roast beef ^{A C M D} 33.5 with tartare sauce, cress, capers, onions & french fries</p> <p>Minced pork patty ^{L M D} 28.5 with potato-cucumber salad & mustard</p> <p>Emmental rösti home made ^D 24.5 with fried bacon, gratinated with cheese & apple puree</p> <p>Farmer's rösti home made ^{* A C G} 23.0 with fried egg, roasted onions, gratinated with cheese</p> <p>Spätzli-Cheese Pan with fried bacon & apple puree ^{A C G} 26.5 with mushroom ragout ^{A C G D} 25.5</p> <p>Tram-Märzen-Beersausage (pork) ^A 26.5 with potato-cucumber salad & mustard ^{L M D} 26.0 with sauerkraut, bread & mustard ^{M D} 28.5 with onion sauce & rösti ^{L D}</p> | <h3>WINTER SPECIALS</h3> <p>Beef fillet „Stroganoff“ ^{A C G L D} 44.5 red wine sauce with peppers, onions, mushrooms & gherkins with buttered noodles, seasonal vegetables & creme fraiche</p> <p>Ossobucco ^{A C G L D} 39.5 braised in Märzen-Beerbroth with homemade spätzli & seasonal vegetables</p> <p>Braised beef cheeks ^{A C G L D} 36.5 in Märzen-Beerbroth with homemade spätzli & seasonal vegetables</p> <p>1/2 Roast chicken with potato-cucumber salad ^{L M D} 36.0 with french fries ^{A M} 36.0</p> <p>Winter ravioli ^{A C G L} 34.5 with walnut-fig-ricotta filling, caramelized walnuts, pumpkin cubes, morels, baby leek, savoy cabbage, fried kale & parmesan</p> |
| <h3>GOES WELL WITH BEER</h3> <p>Pretzel nature ^{A C G} 5.8 with your choice of: · with chili sauce ^{C F M D} · with sweet Händlmaier mustard ^M · with a portion of butter ^G</p> <p>Filled pretzel ^{A C G M D} with ham or salami 12.5 with Brustrami (poached beef) or La Bouse (soft cheese) ^E 14.5</p> <p>Weisswurst (2x80g) ^{A C G M} 21.5 with sweet Händlmaier mustard & pretzel</p> <p>Brewer's plate ^{A G M D} 28.0 meatloaf, Brustrami (poached beef), dried sausage, boiled ham, La Bouse (soft cheese), Schlossberger cheese, radish, white radish, bread & mustard</p> <p>Pike Perch „Fish & Chips“ ^{A C D E F G H L M} 26.0 served in a basket with Tartar sauce & french fries</p> | <h3>BURGERS</h3> <p>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 +2.0</p> <p>Crispy Chicken Burger ^{A C F G L M N D} 36.5 Swiss chicken burger coated with cornflakes, iceberg lettuce, coleslaw, tomato, onion, gherkin, cheddar cheese & pommery mustard sauce in a corn chili bun served with french fries with fried egg +2.0</p> <p>Planted Pulled BBQ Burger ^{A M} 34.5 Pulled from proteins of peas, oats & sunflowers, iceberg lettuce, coleslaw, tomato, onion, gherkin & vegan herb mayo in a corn chili bun served with french fries</p> | <h3>CORDON BLEU</h3> <p>Pork Cordon bleu (250g) ^{A C G L} 38.0 filled with ham & Schangnauer cheese with french fries, seasonal vegetables & lemon</p> <p>Chicken thigh Cordon bleu (220g) ^{A E G H L N} 36.5 filled with chicken-ham & melted cheese with french fries, seasonal vegetables & lemon</p> |
| <h3>TARTE FLAMBÉE</h3> <p>Classic ^{A G} 22.5 tarte cream, onions, bacon & chives</p> <p>Mediterranean ^{A G} 23.5 tarte cream, onions, baby leek, grilled vegetables & rocket</p> <p>Winter ^{A G D} 24.5 tarte cream, onions, baby leek & mushroom ragout</p> | <h3>TRADITIONAL</h3> <p>Pork knuckle from the oven ^{A L M D} 40.5 with märzen-beer sauce, sauerkraut & rosemary potatoes</p> <p>Grilled Flanksteak (medium) ^{A G L M} 42.0 with lemon-herb butter, french fries & grilled vegetables</p> <p>Sliced veal ^{* G D} 39.5 with mushroom cream sauce & rösti with extra seasonal vegetables ^{G L} +4.0</p> <p>Veal liver ^{* G D} 38.5 tossed in butter & deglazed with Madeira with herb veal jus, shallots, baby leek & rösti with extra seasonal vegetables ^{G L} +4.0</p> <p>Weisswurst Ravioli ^{A C G L M} 29.5 Weisswurst filling with sweet Händlmaier mustard cream sauce, cress & parmesan, manufactured by La Marra the Bernese Pasta Manufactory according to our recipe</p> <p>Grilled Swiss Salmon trout fillet ^D 39.5 with rosemary potatoes, grilled vegetables & olive oil</p> | |

HOUSE DESSERTS

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



All prices in CHF incl. the statutory VAT rate

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| Apple Strudel ^{A G} 15.0 with vanilla ice cream from the Eiswerkstatt & whipped cream | Home made Burned Custard ^{E F G H} 9.5 with whipped cream |
| Vermicelles ^{A C F G} 14.5 with meringues & whipped cream plus vanilla ice cream from the Eiswerkstatt +5.0 | Molten Cailler® Chocolate Cake ^{A C E F G H L M N} 16.0 with liquid centre, served with vanilla ice cream from the Eiswerkstatt |