



ALTES TRAMDEPOT

RESTAURANT BAR BRAUEREI

HEARTY – AUTHENTIC – REGIONAL

BREW CREW NEWS

Every year, the Easter Bock returns

The Easter Bock is a dark, malty and complex strong beer. It is brewed only once a year and is tapped right on time for Maundy Thursday. It has a full body and gives off a pleasant warmth.

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 Klösterlistutz 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

An unforgettable experience at the One Suite Hotel ZOLLHAUS

The cozy One Suite Hotel ZOLLHAUS offers unique accommodation in the heart of Bern. 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.

SWISS BEER DAY

Beer & Boules in the Beer Garden on April 24, 2026

To celebrate Swiss Beer Day, we're opening the beer garden season with Beer & Boules. At 4 pm, a 50-liter beer keg will be tapped. There will also be a grill and boules courts for relaxed fun and games. In addition, our brewery will be open that day: starting at 4 pm, guided tours will take place regularly.



Crate Run aka Beer Puzzle Trail

As a special highlight, we're also launching our new Beer Puzzle Trail on this day: an app-based game for groups of up to 5 people. Expect beers, a walk along the Aare River, and various challenges to solve along the way.

FOOD

11.00 - 23.00H	11.00 - 23.00H	11.00 - 23.00H
<h3>GOES WELL WITH BEER</h3> <p>Pretzel nature ^{ACG} with chili sauce, ^{CFMD} sweet Händlmaier mustard ^M or a butter portion ^G 5.8</p> <p>Filled pretzel ^{ACGMD} with mustard butter, tomato & gherkin - ham or salami 12.5 - Pastrami (poached beef) or La Bouse (soft cheese) ^F 14.5</p> <p>Weisswurst (2x80g) ^{GM} with sweet Händlmaier mustard - with pretzel ^{AC} + 5.0</p> <p>Brewer's plate ^{AGMO} meatloaf, Pastrami (poached beef), dried sausage, boiled ham, La Bouse (soft cheese), Schlossberger cheese, radish, white radish, gherkin, pearl onions, bread & mustard 28.0</p> <p>Loaded Fries ^{AFG} Crispy french fries with cheddar sauce, topped with pea sour cream, lime sour cream, jalapeños, chili, parsley, fried onions, baby leek, and sprouts 17.5</p> <p>Swiss Chicken Wings (10 pieces) ^{AFMO} served in a basket with BBQ-Sauce 21.0</p>	<h3>CLASSICS</h3> <p>Beefsteak Tatar „Tramdepot“ ^{ACFGMN} 75g 25.0 / 150g 36.0 with toast & butter - with cognac, calvados or whisky +4.5</p> <p>Roastbeef ^{ACM} 36.0 with tartar sauce, onions, capers, cress & french fries</p> <p>Battered Swiss Pike Perch ^{ACDEFGHLM} 38.5 - with tartar sauce, french fries & lemon 38.5 - with tartar sauce & fitness plate with herb maple vinaigrette</p> <p>Minced pork patties ^{ACGM} 36.0 with gravy pommery mustard sauce, spätzle & seasonal vegetables</p> <p>Homemade vegan mince patties ^{AHEM} 34.5 on kidney bean basis with gravy pommery mustard sauce, roasted onions, rosemary potatoes & seasonal vegetables</p> <p>Emmental rösti homemade ^G 25.5 with fried bacon, gratinated with cheese & apple puree</p> <p>Farmer's rösti homemade ^{ACG} 24.0 with fried egg, roasted onions, gratinated with cheese</p> <p>Spätzli-Cheese Pan ^{ACG} 28.5 - with fried bacon & apple puree 25.5 - with roasted onions & apple puree ^F</p> <p>Tram-Märzen-Beersausage (pork) 26.0 - with sauerkraut, bread & mustard ^{AFM} 28.5 - with onion sauce & homemade rösti ^{AFLMD} 32.5 - with onion sauce, homemade rösti & sauerkraut ^{AFLMD}</p>	<h3>SPRING</h3> <p>Asparagus soup ^{FGD} 13.5 with asparagus pieces</p> <p>Spare Ribs (500g) ^{AFMO} 39.5 with sweet-and-sour carrot coleslaw, BBQ sauce & french fries</p> <p>Swiss grilled chicken breast ^{GLO} 37.5 with wild garlic risotto, spring vegetables, morel mushrooms, tomato chutney & parmesan</p> <p>Swiss chicken wings (8 pieces) ^{AFMO} 32.0 with sweet-and-sour carrot coleslaw, BBQ sauce & french fries</p> <p>Vaudois salmon trout ^{ACDGO} 38.5 with chimichurri, lemon tagliatelle, spring vegetables & parmesan</p> <p>Wild garlic risotto ^{GLD} 29.5 with spring vegetables, morel mushrooms, tomato chutney & parmesan</p>
<h3>TARTE FLAMBÉE</h3> <p>Classic ^{AG} 22.5 tarte cream, onions, bacon & chives</p> <p>Vegetarian ^{AG} 22.5 tarte cream, onions, leek onions, chives, grilled vegetables & rocket</p> <p>Spring ^{AG} 22.5 tarte cream, onions, leek onions, chive & asparagus - with Swiss smoked ham +6.5</p>	<h3>BURGERS</h3> <p>Tramdepot „Signature“ Beef Burger ^{ACEGHMO} 34.5 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 +2.0</p> <p>Crispy Chicken Burger ^{ACEGHMO} 34.5 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 +2.0</p> <p>Tramdepot Garden Burger ^{AEGHO} 32.5 Sourdough bun, grilled eggplant, zucchini & bell pepper iceberg lettuce, rocket salad, tomato, red onion chutney, red cabbage salad, gherkin, vegan herb mayo & french fries</p>	<h3>TRADITIONAL</h3> <p>Pork knuckle from the oven ^{AL} 39.0 with märzen-beer sauce, rosemary potatoes & sauerkraut</p> <p>Pork Cordon bleu (250g) ^{ACG} 38.0 filled with ham & raclette cheese, with french fries, seasonal vegetables & lemon</p> <p>Grilled Flanksteak (medium / 200g) ^{AD} 42.0 with chimichurri, french fries & grilled vegetables</p> <p>Entrecôte brewhouse style (220g) ^{ALD} 43.0 medium roasted beef entrecôte, veal jus, roasted onions & french fries</p> <p>Sliced veal ^{GLD} 39.5 with mushroom cream sauce & homemade rösti</p> <p>Veal liver ^{GLD} 37.0 tossed in butter & deglazed with Madeira, herb veal jus, shallots, baby leek & homemade rösti</p> <p>Grandma's mushroom-filled pastries ^{ACGLD} 29.5 with mushroom cream sauce & seasonal vegetables</p>
<h3>STARTERS</h3> <p>Cream of tomato soup ^{GL} 12.5 with basil</p> <p>Seasonal leaf salad ^{ACEFGHLMNO} 11.5 with croutons & house dressing</p> <p>Chef's salad to share ^{ACEFGHLMNO} p.P. 10.5 seasonal leaf salad with croutons & house dressing</p> <p>Roastbeef ^{CM} 22.5 with tartar sauce, onions, capers & cress</p> <p>Salad Bowl ^{AFGO} 22.5 mixed green salad, chickpeas, avocado, orange supreme, cherry tomatoes, cucumber, grilled peppers, croutons, seeds & herb maple syrup vinaigrette - with grilled chicken breast, marinated with honey & thyme + 10.0</p>	<h3>ADDITIONAL</h3> <p>Serving of seasonal vegetables ^{GL} 5.0</p>	<h3>ADDITIONAL</h3> <p>Tiramisu in a mason jar ^{ACFG} 14.0 mascarpone cream, biscuit, espresso, Amaretto, cocoa</p> <p>Chocolate Mousse ^{EFGBH} 13.0 garnished with fruits & chocolate shavings</p>

HOUSE DESSERTS

ABCDE Allergenes & food declaration further information:



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

All prices in CHF incl. the statutory VAT rate
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