



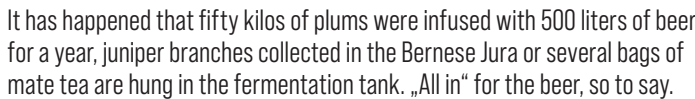
## AUTHENTIC AND REGIONAL

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.

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.



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.



## TO TAKE AWAY





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](http://www.shop.altestramdepot.ch).



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](http://www.altestramdepot.ch).

11.00 - 23.00H	11.00 - 23.00H	11.00 - 14.00 and 18.00 - 22.00H
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## STARTERS

<b>Cream of tomato soup</b>  <sup>GL</sup>	<b>12.5</b>
with basil	
<b>Seasonal leaf salad</b>  <sup>*</sup> <sup>A C E F G H L M N O</sup>	<b>11.5</b>
with croutons & house dressing	
<b>Chef's salad to share</b>  <sup>*</sup> <sup>A C E F G H L M N O</sup>	<b>p.P. 10.5</b>
seasonal leaf salad with croutons & house dressing	
<b>Roastbeef</b> <sup>C M</sup>	<b>22.5</b>
served chilled with tartar sauce, onions, capers & cress	
<b>Vitello Tonnato</b> <sup>B C D M</sup>	<b>22.5</b>
thinly sliced veal with tuna sauce, olive oil, onions, capers & cress	
<b>Salad Bowl</b>  <sup>A C E F G H M N O</sup>	<b>22.5</b>
mixed green salad, chickpeas, avocado, melon, cherry tomatoes, cucumber, grilled peppers, croutons, seeds & herb maple syrup vinaigrette with gratinated goat's cheese, honey & thyme <sup>G</sup>	+ 7.0
with grilled chicken breast, marinated with honey & thyme	+ 10.0

## TATAR

<b>Beefsteak Tatar „Tramdepot“</b> <small>★ A C F G M D</small>	<b>75g 25.0 / 150g 36.0</b>
with toast & butter	
<b>Smoked salmon Tatar</b> <small>A C D F G N</small>	<b>80g 25.0 / 160g 36.0</b>
with sour cream-dill sauce, toast & butter	
with cognac, calvados or whisky	+4.5

# TARTE FLAMBÉE

<b>Classic</b> <small>A G</small>	<b>22.5</b>
tarte cream, onions, bacon & chives	
<b>Vegetarian</b> <small>A G</small>	<b>22.5</b>
tarte cream, onions, leek onions, grilled vegetables & rocket	

**GOES WELL WITH BEER**

<b>Swiss nature</b>  A C G	<b>5.8</b>
with chili sauce, <sup>C F M O</sup> sweet Händlmaier mustard <sup>M</sup> or a butter portion <sup>G</sup>	
<b>Filled pretzel</b> <sup>A C G M O</sup>	
with mustard butter, tomato & gherkin	
ham or salami	<b>12.5</b>
Brustami (poached beef) or La Bouse (soft cheese) 	<b>14.5</b>
<b>Weisswurst (2x80g)</b> <sup>G M</sup>	<b>16.5</b>
with sweet Händlmaier mustard	
with pretzel <sup>A C G</sup>	+ 5.0
<b>Brewer's plate</b> <sup>A G M O</sup>	<b>28.0</b>
meatloaf, Brustami (poached beef), dried sausage, boiled ham, La Bouse (soft cheese), Schlossberger cheese, radish, white radish, bread & mustard	

## CLASSICS

<b>Sausage and Cheese Salad</b> <sup>G L M O</sup>	<b>24.0</b>
with onions, gherkin & Gruyère cheese	
<b>Fitness plate with Battered Swiss Pike Perch</b> <sup>A C D E F G H L M O</sup>	<b>38.5</b>
with tartar sauce, mixed leaf salad, cucumber, tomatoes, grilled peppers & herb maple vinaigrette	
<b>Battered Swiss Pike Perch</b> <sup>A C D E F G H L M</sup>	<b>38.5</b>
with tartar sauce, french fries & lemon	
<b>Minced pork patty</b> <sup>L M O</sup>	<b>32.5</b>
with potato-cucumber salad & gravy pommery mustard sauce	
<b>Homemade vegan mince patties</b>  <sup>E H L M O</sup>	<b>32.5</b>
kidney bean basis	
with potato-cucumber salad & gravy pommery mustard sauce	
<b>Roastbeef</b> <sup>A C M</sup>	<b>33.5</b>
served chilled with tartar sauce, onions, capers, cress & french fries	

<b>Vitello Tonnato</b> <small>A B C D M</small>	<b>33.5</b>
thinly sliced veal with tuna sauce, olive oil, onions, capers, cress & french fries	

**Emmental rösti homemade** <sup>6</sup> **24.5**  
with fried bacon, gratinated with cheese & apple puree

**Farmer's rösti homemade**  ★ A C G **23.0**  
with fried egg, roasted onions, gratinated with cheese

<b>Spätzli-Cheese Pan</b>	
with fried bacon & apple puree <sup>A C G</sup>	<b>28.5</b>
with roasted onions & apple puree <sup>A C G</sup>	<b>25.5</b>

<b>Tram-Märzen-Beersausage</b> <sup>[pork]</sup> <sup>A</sup>	
with potato-cucumber salad & mustard <sup>L M O</sup>	<b>26.5</b>
with sauerkraut, bread & mustard <sup>M O</sup>	<b>26.0</b>
with onion sauce & rösti <sup>L O</sup>	<b>28.5</b>



## BURGERS

<b>Tramdepot Beef Burger</b>	ACFGLMNO	<b>34.5</b>
Swiss beef, iceberg lettuce, tomato, onions, gherkin, white cabbage salad, cheddar cheese, bacon & BBQ whisky sauce in a corn chili bun served with french fries with fried egg		+2.0

<b>Crispy Chicken Burger</b>	<b>36.5</b>
Swiss chicken coated with cornflakes, iceberg lettuce, coleslaw, tomato, onions, gherkin, cheddar cheese & pommery mustard sauce with maple syrup in a corn chili bun served with french fries with fried egg	+2.0

**Planted Pulled BBQ Burger**  **34.5**  
 Pulled from proteins of peas, oats & sunflowers, iceberg lettuce,  
 coleslaw, tomato, onions, gherkin & vegan herb mayo  
 in a corn chili bun served with french fries

## SUMMER

<b>Chilled melon bowl</b> 	<b>10.0</b>
refined with thyme & maple syrup	
<b>Burrata</b>  G H O	<b>22.0</b>
with tomatoes, basil pesto, balsamic reduction, olive oil & pine nuts	
<b>Vaudois salmon trout</b> <sup>D O</sup>	<b>38.5</b>
with grilled vegetables, chimichurri & rosemary potatoes	
<b>Onion roast brewhouse style</b> <sup>A L O</sup>	<b>43.0</b>
Pink roasted beef entrecôte with veal jus, roasted onions & french fries	
<b>Grilled chicken breast</b> <sup>O</sup>	<b>36.0</b>
with grilled vegetables, chimichurri & rosemary potatoes	

## TRADITIONAL

**Pork knuckle from the oven** A L M O **40.5**  
with märzen-beer sauce, sauerkraut & rosemary potatoes


<b>Pork Cordon bleu (250g)</b> <sup>A C G L</sup>	<b>38.0</b>
filled with ham & raclette cheese	
with french fries, seasonal vegetables & lemon	

**Grilled Flanksteak (medium)** <sup>A D</sup> **42.0**  
with chimichurri, grilled vegetables & french fries

**Sliced veal** <sup>★ 60</sup> **39.5**  
with mushroom cream sauce & rösti

<b>Veal liver</b>  60	<b>38.5</b>
tossed in butter & deglazed with Madeira	
with herb veal jus, shallots, baby leek & rösti	

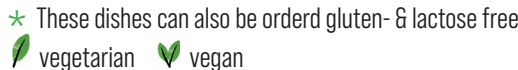
<b>1/2 Roast chicken</b>	
with potato-cucumber salad <sup>L M O</sup>	<b>32.0</b>
with french fries <sup>A</sup>	<b>32.0</b>

**Ravioli**  A C G H **34.5**  
 filled with cherry tomatoes & ricotta  
 with basil pesto, cherry tomatoes, leek, basil, pine nuts & parmesan  
 manufactured by La Marra the Bernese Pasta Manufactory  
 according to our recipe

## SIDE DISHES

Seasonal vegetables <sup>G L</sup>	4.0
Small portion of french fries <sup>A</sup>	6.5
Big portion of french fries <sup>A</sup>	8.8

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



All prices in CHF incl. the statutory VAT rate

WLAN - Code: wlan4tramdepot2018

<b>Vanilla panna cotta</b> <sup>A C E G H</sup> with strawberry sauce, basil oil & chocolate crumble	<b>12.5</b>	<b>Homemade Burned Custard</b> <sup>E F G H</sup> with whipped cream	<b>9.5</b>
<b>Apfelstrudel</b> <sup>A E G</sup> with vanilla ice cream from our Eiswerkstatt & cream	<b>15.0</b>	<b>Homemade molten Chocolate Cake</b> <sup>A C E G H</sup> with liquid centre, served with vanilla ice cream from the Eiswerkstatt	<b>16.0</b>