



# 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

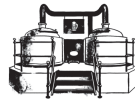
We are deeply connected with the city of Bern and the local area. Pretzels and burger buns are handmade by the bakery Röhrlisberger in Wabern and our Märzen Beer Bratwurst is produced by the Spahni Metzgerei AG in Zollikofen, using our very own Märzen Beer.



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



## FOOD

11.00 - 23.00H

### STARTERS

<b>Cream of tomato soup</b> <sup>GL</sup> with basil	12.5
<b>Cream of pumpkin soup</b> <sup>AGLO</sup> with roasted pumpkin seeds	13.0
<b>Seasonal leaf salad</b> <sup>AGCEFGHLMNO</sup> with croutons & house dressing	11.5
<b>Chef's salad to share</b> <sup>AGCEFGHLMNO</sup> seasonal leaf salad with croutons & house dressing	p.p. 10.5
<b>Field salad</b> <sup>ACFGM</sup> with egg, croutons & french dressing - with bacon	14.5 +2.5
<b>Roastbeef</b> <sup>CM</sup> served chilled with tartar sauce, onions, capers & cress	22.5
<b>Beefsteak Tatar „Tramdepot“</b> <sup>AGFGMO</sup> with toast & butter	75g 25.0
<b>Salad Bowl</b> <sup>ACEFGHLMNO</sup> mixed green salad, chickpeas, avocado, orange supreme, cherry tomatoes, cucumber, grilled peppers, croutons, seeds & herb maple syrup vinaigrette - with gratinated goat's cheese, honey & thyme - with grilled chicken breast, marinated with honey & thyme	22.5 + 7.0 + 10.0

### TARTE FLAMBÉE

<b>Classic</b> <sup>AG</sup> tarte cream, onions, bacon & chives	22.5
<b>Vegetarian</b> <sup>AG</sup> tarte cream, onions, leek onions, grilled vegetables & rocket	22.5

### GOES WELL WITH BEER

<b>Pretzel nature</b> <sup>ACG</sup> with chili sauce, <sup>CFMB</sup> sweet Händlmaier mustard <sup>M</sup> or a butter portion <sup>G</sup>	5.8
<b>Filled pretzel</b> <sup>ACGM</sup> with mustard butter, tomato & gherkin - ham or salami - Pastrami (poached beef) or La Bouse (soft cheese)	12.5 14.5
<b>Weisswurst (2x80g)</b> <sup>GM</sup> with sweet Händlmaier mustard - with pretzel <sup>AC</sup>	16.5 + 5.0
<b>Brewer's plate</b> <sup>AGMO</sup> meatloaf, Pastrami (poached beef), dried sausage, boiled ham, La Bouse (soft cheese), Schlossberger cheese, radish, white radish, bread & mustard	28.0

11.00 - 23.00H

### CLASSICS

<b>Sausage and Cheese Salad</b> <sup>GLMO</sup> with onions, gherkin & Gruyère cheese	24.0
<b>Beefsteak Tatar „Tramdepot“</b> <sup>AGFGMO</sup> with toast & butter	150g 36.0
<b>Battered Swiss Pike Perch</b> <sup>ACDEFGHLM</sup> - with tartar sauce, french fries & lemon - with tartar sauce & fitness plate with mixed leaf salad, cucumber, tomatoes, grilled peppers & herb maple vinaigrette <sup>O</sup>	38.5 38.5
<b>Minced pork patty</b> <sup>LMO</sup> with potato-cucumber salad & gravy pommary mustard sauce	32.5
<b>Homemade vegan mince patties</b> <sup>EHLM</sup> kidney bean basis with potato-cucumber salad & gravy pommary mustard sauce	32.5
<b>Roastbeef</b> <sup>ACM</sup> served chilled with tartar sauce, onions, capers, cress & french fries	33.5
<b>Emmental rösti homemade</b> <sup>G</sup> with fried bacon, gratinated with cheese & apple puree	24.5
<b>Farmer's rösti homemade</b> <sup>AGCG</sup> with fried egg, roasted onions, gratinated with cheese	23.0
<b>Spätzli-Cheese Pan</b> - with fried bacon & apple puree <sup>ACG</sup> - with roasted onions & apple puree <sup>ACG</sup>	28.5 25.5
<b>Tram-Märzen-Beersausage (pork)</b> <sup>AGLMO</sup> - with potato-cucumber salad & mustard <sup>LMO</sup> - with sauerkraut, bread & mustard <sup>MO</sup> - with onion sauce & rösti <sup>LO</sup>	26.5 26.0 28.5

### BURGERS

<b>Tramdepot „Signature“ Beef Burger</b> <sup>ACEGHMO</sup> Corn chili bun, Swiss beef patty, cheddar cheese, bacon, signature burger sauce, iceberg lettuce, tomato, red onion chutney, red cabbage salad, gherkin, served with french fries - with fried egg	34.5 +2.0
<b>Crispy Chicken Burger</b> <sup>ACEGHMO</sup> Corn chili bun, Swiss chicken thigh steak with cornflakes, cheddar cheese, signature burger sauce, iceberg lettuce, tomato tomato-chutney, carrot herb salad, gherkin, served with french fries - with fried egg	36.5 +2.0
<b>Tramdepot Garden Burger</b> <sup>AGMO</sup> Sourdough bun, grilled eggplant, zucchini & bell pepper iceberg lettuce, rocket salad, tomato, red onion chutney, red cabbage salad, gherkin, vegan herb mayo, served with french fries	34.5

11.00 - 14.00 and 18.00 - 22.00H

### TRADITIONAL

<b>Pork knuckle from the oven</b> <sup>ALMO</sup> with märzen-beer sauce, sauerkraut & rosemary potatoes	40.5
<b>Pork Cordon bleu (250g)</b> <sup>AGCL</sup> filled with ham & raclette cheese with french fries, seasonal vegetables & lemon	38.0
<b>Grilled Flanksteak (medium)</b> <sup>AO</sup> with chimichurri, grilled vegetables & french fries	42.0
<b>Sliced veal</b> <sup>AG</sup> with mushroom cream sauce & rösti	39.5
<b>Veal liver</b> <sup>AG</sup> tossed in butter & deglazed with Madeira with herb veal jus, shallots, baby leek & rösti	38.5
<b>1/2 Roast chicken</b> - with potato-cucumber salad & mustard <sup>LMO</sup> - with french fries <sup>A</sup>	32.0 32.0
<b>Vaudois salmon trout</b> <sup>OO</sup> with grilled vegetables, chimichurri & rosemary potatoes	38.5

### AUTUMN

<b>Jugged venison Trämli style</b> <sup>AFGL</sup> refined with dark chocolate with pearl onions, bacon, mushrooms & croutons	41.5
<b>Deer fillet stroganoff</b> <sup>AGLMO</sup> with onions, champignons, peppers, gherkin & sour cream	43.0
<b>Onion roast brewhouse style</b> <sup>ALO</sup> Pink roasted beef entrecôte with veal jus, roasted onions & french fries	43.0
<b>Autumn plate</b> <sup>AGCLO</sup> homemade spätzli with boletus cream sauce, red cabbage, brussels sprouts, pumpkin slice, caramelized chestnuts & pear with cranberries	36.0
<b>Autumn ravioli</b> <sup>ACEGHL</sup> with walnut-fig-ricotta filling caramelized pumpkin cubes, pumpkin seeds, baby leek, rocket salad & parmesan, manufactured by La Marra the Bernese Pasta Manufactory according to our recipe	34.5
<b>served with:</b> homemade spätzli, red cabbage, brussels sprouts, pumpkin slice, caramelized chestnuts & pear with cranberries <sup>ACGO</sup>	

## HOUSE DESSERTS

<sup>ABDE</sup> 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

WLAN - Code: wlan4tramdepot2018

<b>Vermicelles</b> <sup>ACFG</sup> with meringues & whipped cream - plus vanilla ice cream from the Eiswerkstatt	14.5 +5.0
<b>Apfelstrudel</b> <sup>AEG</sup> with vanilla ice cream from our Eiswerkstatt & whipped cream	15.0

<b>Homemade Burned Custard</b> <sup>EFGH</sup> with whipped cream	9.5
<b>Homemade molten Chocolate Cake</b> <sup>ACEGH</sup> with liquid centre, served with vanilla ice cream from the Eiswerkstatt	16.0