

# **HEARTY - AUTHENTIC - REGIONAL**

### \* \* CHRISTMAS BEER

#### Full-bodied and strong, Christmas beer is back on tap!

Traditionally tapped on December 6, Christmas beer is available on tap throughout the festive season. This dark and strong festive beer, with its rich, full-bodied flavour and intense malt notes, is perfect for the cold season.



#### We're giving you a 10% Christmas discount

Use the code Winter2025 to receive a 10% discount on an order in our online shop at shop.altestramdepot.ch.



### PERSONALIZED BEER LABELS





#### Beer with your company logo? Available from as little as 24 bottles!

Are you looking for a nice gift for your customers or branded beer for your next event? We offer personalized beer labels with a minimum order quantity of just 24 bottles. Send your enquiries to info@altestramdepot.ch



### **EVERYTHING FOR THE FESTIVE SEASON**

#### Order beer-related Christmas gifts conveniently in our online shop



In our online shop, you'll find everything a beer lover could desire. Ready-packed and delivered to your door in no time. Gifting has never been so easy!



#### Beer kegs for the family celebration

Our beers are also available in 10 & 20 liter party kegs. For larger parties, dispensing equipment can also be rented. Information can be found on our website altestramdepot.ch.



# **FOOD**

11.00 - 23.00H  GOES WELL WITH BEER		11.00 - 23.00H <b>CLASSICS</b>		11.00 - 14.00 and 18.00 - 22.00H <b>TRADITIONAL</b>	
Filled pretzel ACGMO with mustard butter, tomato & gherkin - ham or salami - Pastrami (poached beef) or La Bouse (soft cheese)   ✓	12.5 14.5	Battered Swiss Pike Perch  - with tartar sauce, french fries & lemon  - with tartar sauce & fitness plate with mixed leaf salad, cucumber, tomatoes, grilled peppers & herb maple vinaigrette  0	38.5 38.5	Pork Cordon bleu (250g) ACGL filled with ham & raclette cheese, with french fries, seasonal vegetables & lemon Mushroom-filled pastries ACGLO	38.0 29.5
<b>Weisswurst (2x80g)</b> <sup>6 M</sup> with sweet Händlmaier mustard - with pretzel <sup>A C</sup>	16.5 + 5.0	Minced pork patties LMO with potato-cucumber salad & gravy pommery mustard sauce	32.5	with mushroom cream sauce, seasonal vegetables	20.0
<b>Brewer's plate</b> Meatloaf, Pastrami (poached beef), dried sausage, boiled ham, La Bouse (soft cheese), Schlossberger cheese,	28.0	Homemade vegan mince patties   V EHLMO kidney bean basis with potato-cucumber salad & gravy pommery mustard sauce	30.5	<b>Grilled Flanksteak</b> (medium) A 0 with chimichurri french fries & grilled vegetables	42.0
radish, white radish, bread & mustard  Sausage and Cheese Salad 6 L M 0 with onions, gherkin & Gruyère cheese	24.0	<b>Roastbeef</b> A C M served chilled with tartar sauce, onions, capers, cress & french fries	33.5	<b>1/2 Roast chicken</b> - with potato-cucumber salad & mustard L M O - with french fries A	32.0 32.0
TARTE FLAMBÉE		Emmental rösti homemade <sup>6</sup> with fried bacon, gratinated with cheese & apple puree  Farmer's rösti homemade **  **A & G & 6* **A & G & 6* ** **A & G & 6* ** ** ** ** ** ** ** ** ** ** ** ** *	25.5 24.0	Sliced veal * 6 0 with mushroom cream sauce and homemade rösti	39.5
<b>Classic</b> A 6 tarte cream, onions, bacon & chives	22.5	with fried egg, roasted onions, gratinated with cheese  Spätzli-Cheese Pan		Vaudois salmon trout 000 with chimichurri	38.5
Vegetarian № A G 22.5 tarte cream, onions, leek onions, chives, grilled vegetables & rocket		<ul> <li>with fried bacon &amp; apple puree ACG</li> <li>with roasted onions &amp; apple puree ACG</li> </ul>	28.5 25.5	rosemary potatoes & grilled vegetables	
STARTERS		Tram-Märzen-Beersausage (pork) <sup>A</sup>		WINTER	
Cream of tomato soup	12.5	<ul> <li>with potato-cucumber salad &amp; mustard LM 0</li> <li>with sauerkraut, bread &amp; mustard M 0</li> <li>with onion sauce &amp; rösti L0</li> </ul>	26.5 26.0 28.5	<b>Beef fillet "Stroganoff"</b> A C G L O onions, mushrooms, bell pepper, gherkin & sour cream with noodles	43.0
with carrot & leek straws		BURGERS		Veal liver * 60	37.0
Seasonal leaf salad	11.5	Tramdepot "Signature" Beef Burger ACEGHMO	34.5	tossed in butter & deglazed with Madeira, herb veal jus, shallots & baby leek with homemade rösti	
Chef's salad to share	p.P. 10.5	Corn chili bun, Swiss beef patty, cheddar, bacon, signature burger sauce, iceberg lettuce, tomato, red onion chutney, red cabbage salad, gherkin & french fries		<b>Entrecôte brewhouse style</b> ALO medium roasted beef entrecôte,	43.0
Field salad   A C F G M  with egg, croutons & french dressing  - with bacon	14.5 +2.5	- with fried egg  Crispy Chicken Burger  ACEGHMO  Corn chili bun, Swiss chicken thigh steak with cornflakes,	+2.0 <b>34.5</b>	veal jus & roasted onions with french fries  Winter ravioli PACEGHL	33.0
Roastbeef <sup>c M</sup> served chilled with tartar sauce, onions, capers & cress	22.5	cheddar, signature burger sauce, iceberg lettuce, tomato tomato-chutney, carrot coleslaw, gherkin & french fries - with fried egg	+2.0	with walnut-fig-ricotta filling caramelized pumpkin cubes, pumpkin seeds, baby leek, shallots, savoy cabbage, roasted cedar nuts, rocket salad & parmesan	55.5
with toast & butter	75g 25.0	Tramdepot Garden Burger    A M 0  Sourdough bun, grilled eggplant, zucchini & bell pepper	32.5	manufactured by La Marra the Bernese Pasta Manufactory according to our recipe	
- with cognac, calvados or whisky	+4.5	iceberg lettuce, rocket salad, tomato, red onion chutney,		ADDITIONAL	

## **HOUSE DESSERTS**

ABCDE Allergenes & food declaration further information:

mixed green salad, chickpeas, avocado, orange supreme,

- with grilled chicken breast, marinated with honey & thyme

cherry tomatoes, cucumber, grilled peppers, croutons,



Salad Bowl PACEFGHMNO

seeds & herb maple syrup vinaigrette

 $\star$  These dishes can also be orderd gluten- & lactose free vegetarian V vegan

Apfelstrudel A E G

Tiramisu in a mason jar  $^{\text{A}\,\text{C}\,\text{F}\,\text{G}}$ 

22.5

+ 10.0

with vanilla ice cream from our Eiswerkstatt & whipped cream

mascarpone cream, biscuit, espresso, Amaretto, cocoa

red cabbage salad, gherkin, vegan herb mayo & french fries

Homemade Burned Custard  $^{\rm E\,F\,G\,H}$ 13.0 with whipped cream

9.5

15.0

3.5

Homemade molten Chocolate Cake ACEGH 15.0

Serving of seasonal vegetables 6 L

with liquid centre, served with vanilla ice cream from the Eiswerkstatt

**ADDITIONAL**