



ALTES TRAMDEPOT

RESTAURANT BAR BRAUEREI

HEARTY – AUTHENTIC – REGIONAL

BREW CREW NEWS

Free brewery tours always on the last Wednesday of the month

We are continuing the free brewery tours from our anniversary year 2025 into 2026! Two brewery tours take place on the last Wednesday of every month. The first starts at 5 p.m. and the second at 6:30 p.m. Register via the QR code.

10% Dry January discount in our online shop

Use the code DryJanuary2026 to receive a 10% discount on non-alcoholic beers in our online shop. Try our Zero line now! Scan the QR code.



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.

WORK AND ENJOY

Planning a kick-off? We have the space for it

The start of the fiscal year or a new project deserves more than just a flipchart in your own meeting room. Our seminar room on the first floor offers the perfect setting for a productive, inspiring kick-off with your team.

Beer seminars and whisky events

Excitement, culinary delights, and great company. Whether it's a beer seminar or World of Whisky, our events combine entertainment, gastronomy and knowledge.



FOOD

11.00 - 23.00H

GOES WELL WITH BEER

Pretzel nature ^{ACG} with chilli sauce, ^{CFMO} sweet Händlmaier mustard ^M or a butter portion ^G	5.8
Filled pretzel ^{ACGMO} with mustard butter, tomato & gherkin	
- ham or salami	12.5
- Pastrami (poached beef) or La Bouse (soft cheese) [✓]	14.5
Weisswurst (2x80g) ^{GM} with sweet Händlmaier mustard	16.5
- with pretzel ^G	+ 5.0
Brewer's plate ^{ACGMO} meatloaf, Pastrami (poached beef), dried sausage, boiled ham, La Bouse (soft cheese), Schlossberger cheese, radish, white radish, bread & mustard	28.0
Sausage and Cheese Salad ^{GLMO} with onions, gherkin & Gruyère cheese	24.0

TARTE FLAMBÉE

Classic ^{AG} tarte cream, onions, bacon & chives	22.5
Vegetarian ^{AG} tarte cream, onions, leek onions, chives, grilled vegetables & rocket	22.5

STARTERS

Cream of tomato soup ^{BL} with basil	12.5
Parsley root cream soup ^{AGLD} with carrot & leek straws	13.0
Seasonal leaf salad ^{✓ * ACEFGHLMNO} with croutons & house dressing	11.5
Chef's salad to share ^{✓ * ACEFGHLMNO} seasonal leaf salad with croutons & house dressing	p.P. 10.5
Field salad ^{✓ ACEFGM} with egg, croutons & french dressing	14.5
- with bacon	+2.5
Roastbeef ^{GM} served chilled with tartar sauce, onions, capers & cress	22.5
Beefsteak Tatar „Tramdepot“ ^{✓ * ACEFGMO} with toast & butter	75g 25.0
- with cognac, calvados or whisky	+4.5
Salad Bowl ^{✓ ACEFGHLMNO} mixed green salad, chickpeas, avocado, orange supreme, cherry tomatoes, cucumber, grilled peppers, croutons, seeds & herb maple syrup vinaigrette	22.5
- with grilled chicken breast, marinated with honey & thyme	+ 10.0

11.00 - 23.00H

CLASSICS

Beefsteak Tatar „Tramdepot“ ^{✓ * ACEFGMO} with toast & butter	150g 36.0
- with cognac, calvados or whisky	+4.5
Battered Swiss Pike Perch ^{ACDEFGHLM} - with tartar sauce, french fries & lemon	38.5
- with tartar sauce & fitness plate with mixed leaf salad, cucumber, tomatoes, grilled peppers & herb maple vinaigrette ⁰	38.5
Minced pork patties ^{LMO} with potato-cucumber salad & gravy pommery mustard sauce	32.5
Homemade vegan mince patties ^{✓ EHLMO} kidney bean basis	30.5
with potato-cucumber salad & gravy pommery mustard sauce	
Roastbeef ^{ACM} served chilled with tartar sauce, onions, capers, cress & french fries	33.5
Emmental rösti homemade ⁰ with fried bacon, gratinated with cheese & apple puree	25.5
Farmer's rösti homemade ^{✓ * ACG} with fried egg, roasted onions, gratinated with cheese	24.0
Spätzli-Cheese Pan - with fried bacon & apple puree ^{ACG}	28.5
- with roasted onions & apple puree ^{✓ ACG}	25.5
Tram-Märzen-Beersausage (pork) ^A - with potato-cucumber salad & mustard ^{LMO}	26.5
- with sauerkraut, bread & mustard ^{MO}	26.0
- with onion sauce & rösti ^{LO}	28.5

BURGERS

Tramdepot „Signature“ Beef Burger ^{ACEGHMO} Corn chili bun, Swiss beef patty, cheddar, bacon, signature burger sauce, iceberg lettuce, tomato, red onion chutney, red cabbage salad, gherkin & french fries	34.5
- with fried egg	+2.0
Crispy Chicken Burger ^{ACEGHMO} Corn chili bun, Swiss chicken thigh steak with cornflakes, cheddar, signature burger sauce, iceberg lettuce, tomato	34.5
tomato-chutney, carrot coleslaw, gherkin & french fries	
- with fried egg	+2.0
Tramdepot Garden Burger ^{✓ AMO} Sourdough bun, grilled eggplant, zucchini & bell pepper	32.5
iceberg lettuce, rocket salad, tomato, red onion chutney, red cabbage salad, gherkin, vegan herb mayo & french fries	

11.00 - 14.00 and 18.00 - 22.00H

TRADITIONAL

Pork knuckle from the oven ^{ALMO} with märzen-beer sauce	39.0
rosemary potatoes & sauerkraut	
Pork Cordon bleu (250g) ^{ACGL} filled with ham & raclette cheese,	38.0
with french fries, seasonal vegetables & lemon	
Grandma's mushroom-filled pastries ^{✓ AGLD} with mushroom cream sauce,	29.5
seasonal vegetables	
Grilled Flanksteak (medium) ^{A0} with chimichurri	42.0
french fries & grilled vegetables	
1/2 Roast chicken - with potato-cucumber salad & mustard ^{LMO}	32.0
- with french fries ^A	32.0
Sliced veal ^{✓ * GO} with mushroom cream sauce	39.5
and homemade rösti	
Vaudois salmon trout ⁰⁰ with chimichurri	38.5
rosemary potatoes & grilled vegetables	

WINTER

Beef fillet „Stroganoff“ ^{✓ AGLD} onions, mushrooms, bell pepper,	43.0
gherkin & sour cream	
with noodles	
Veal liver ^{✓ * GO} tossed in butter & deglazed with Madeira,	37.0
herb veal jus, shallots & baby leek	
with homemade rösti	
Entrecôte brewhouse style ^{ALO} medium roasted beef entrecôte,	43.0
veal jus & roasted onions	
with french fries	
Winter ravioli ^{✓ ACEGHL} with walnut-fig-ricotta filling	33.0
caramelized pumpkin cubes, pumpkin seeds, baby leek,	
shallots, savoy cabbage, roasted cedar nuts, rocket salad & parmesan	
manufactured by La Marra	
the Bernese Pasta Manufactory according to our recipe	

ADDITIONAL

Serving of seasonal vegetables ^{GL}	3.5
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HOUSE DESSERTS

^{ABCD E} 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

Tiramisu in a mason jar ^{ACFG} mascarpone cream, biscuit, espresso, Amaretto, cocoa	13.0
Apfelstrudel ^{ABG} with vanilla ice cream from our Eiswerkstatt & whipped cream	15.0

Homemade Burned Custard ^{EF GH} with whipped cream	9.5
Homemade molten Chocolate Cake ^{ACE GH} with liquid centre, served with vanilla ice cream from the Eiswerkstatt	15.0