



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 <small>ACG</small>	5.8
with chilli sauce, sweet Händlmaier mustard <small>M</small> or a butter portion <small>G</small>	
Filled pretzel <small>ACGMO</small>	
with mustard butter, tomato & gherkin	
- ham or salami	12.5
- Pastrami (poached beef) or La Bouse (soft cheese) <small>G</small>	14.5
Weisswurst (2x80g) <small>G</small>	16.5
with sweet Händlmaier mustard	
- with pretzel <small>A</small>	+ 5.0
Brewer's plate <small>ACMO</small>	28.0
meatloaf, Pastrami (poached beef), dried sausage, boiled ham, La Bouse (soft cheese), Schlossberger cheese, radish, white radish, bread & mustard	
Sausage and Cheese Salad <small>GLMO</small>	24.0
with onions, gherkin & Gruyère cheese	

TARTE FLAMBÉE

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

STARTERS

Cream of tomato soup <small>GL</small>	12.5
with basil	
Parsley root cream soup <small>AGLO</small>	13.0
with carrot & leek straws	
Seasonal leaf salad <small>ACEFGHLMNO</small>	11.5
with croutons & house dressing	
Chef's salad to share <small>ACEFGHLMNO</small>	p.P. 10.5
seasonal leaf salad with croutons & house dressing	
Field salad <small>ACFGM</small>	14.5
with egg, croutons & french dressing	
- with bacon	+2.5
Roastbeef <small>DM</small>	22.5
served chilled with tartar sauce, onions, capers & cress	
Beefsteak Tatar „Tramdepot“ <small>ACFGMO</small>	75g 25.0
with toast & butter	
- with cognac, calvados or whisky	+4.5
Salad Bowl <small>ACFGHLMNO</small>	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

11.00 - 23.00H

CLASSICS

Beefsteak Tatar „Tramdepot“ <small>ACFGOMO</small>	150g 36.0
- with toast & butter	+4.5
- with cognac, calvados or whisky	
Battered Swiss Pike Perch <small>ACDEFGLHLM</small>	38.5
- with tartar sauce, french fries & lemon	38.5
- with tartar sauce & fitness plate with mixed leaf salad, cucumber, tomatoes, grilled peppers & herb maple vinaigrette <small>D</small>	
Minced pork patties <small>LM</small>	32.5
with potato-cucumber salad & gravy pommer mustard sauce	
Homemade vegan mince patties <small>EHLM</small>	30.5
kidney bean basis	
with potato-cucumber salad & gravy pommer mustard sauce	
Roastbeef <small>ACM</small>	33.5
served chilled with tartar sauce, onions, capers, cress & french fries	
Emmental rösti homemade <small>D</small>	25.5
with fried bacon, gratinated with cheese & apple puree	
Farmer's rösti homemade <small>ACG</small>	24.0
with fried egg, roasted onions, gratinated with cheese	
Spätzli-Cheese Pan <small>ACG</small>	28.5
- with fried bacon & apple puree <small>ACG</small>	25.5
- with roasted onions & apple puree <small>ACG</small>	

11.00 - 14.00 and 18.00 - 22.00H

TRADITIONAL

Pork knuckle from the oven <small>ALM</small>	39.0
with märzen-beer sauce	
rosemary potatoes & sauerkraut	
Pork Cordon bleu (250g) <small>ACGL</small>	38.0
filled with ham & raclette cheese,	
with french fries, seasonal vegetables & lemon	
Grandma's mushroom-filled pastries <small>ACGL</small>	29.5
with mushroom cream sauce,	
seasonal vegetables	
Grilled Flanksteak (medium) <small>AC</small>	42.0
with chimichurri	
french fries & grilled vegetables	
1/2 Roast chicken	
- with potato-cucumber salad & mustard <small>LM</small>	32.0
- with french fries <small>A</small>	32.0
Sliced veal <small>AC</small>	39.5
with mushroom cream sauce	
and homemade rösti	
Vaudois salmon trout <small>DD</small>	38.5
with chimichurri	
rosemary potatoes & grilled vegetables	

WINTER

Beef fillet „Stroganoff“ <small>ACGL</small>	43.0
onions, mushrooms, bell pepper, gherkin & sour cream	
with noodles	
Veal liver <small>GD</small>	37.0
tossed in butter & deglazed with Madeira, herb veal jus, shallots & baby leek	
with homemade rösti	
Entrecôte brewhouse style <small>AL</small>	43.0
medium roasted beef entrecôte, veal jus & roasted onions	
with french fries	
Winter ravioli <small>ACGL</small>	33.0
with walnut-fig-ricotta filling	
caramelized pumpkin cubes, pumpkin seeds, baby leek, shallots, savory cabbage, roasted cedar nuts, rocket salad & parmesan	
manufactured by La Marré	
the Bernese Pasta Manufactory according to our recipe	

ADDITIONAL

Serving of seasonal vegetables GL 3.5

HOUSE DESSERTS

ABCDE Allergens & 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

Homemade Burned Custard EFGH

with whipped cream

9.5

Apfelstrudel AEG

with vanilla ice cream from our Eiswerkstatt & whipped cream

15.0

Homemade molten Chocolate Cake ACDEBH

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

15.0