



Seasonal dishes

Kürbiscrème SUPPE

Styrian pumpkin soup with whipped cream and pumpkin seed oil € 6,20

Cvapcici

Organic fries
homemade Ajvar
€ 15,90

„Boeuf Stroganoff“

Beef Filet strips with smoked paprika, mushrooms, pickles and a creamy sauce, served with butter spätzle € 32,00

Wolfsbarsch FILET

Grilled fillet of sea bass with truffled pumpkin linguine and herb butter
€ 23,70

Kürbis LINGUINE

Truffled pumpkin linguine with Baby spinach, feta cheese, roasted pumpkin seeds and pumpkin seed oil € 13,90

Steirisches Wildragout

„STROHMEIER“

Styrian Venison stew
with fried potatoe
noddles, cranberry pear
and cream
€ 20,70

Bauern SALAT

Farmer's salad with Chinese cabbage, potatoes, Styrian scarlett runner beans, bacon, egg and garlic, marinated with apple vinegar and pumpkin seed oil € 13,90

LASS ES DIR GUT GEHEN !

Kitchen opened non-stop,
non-stop warm cuisine
Monday to Sunday
10:30 AM - 10:00 PM

Enjoy YOUR meal

BIER DES Monats

von
TOM & HARRY
BREWING

0,33l
€ 5,80

Drunken CAT

5,8% vol. Alkohol

Soups and Starters

Hearty **beef broth**

← sliced pancakes
€ 4,90

↓ liver
dumpling
€ 5,90

↘ (pressed) cheese
dumplings
€ 5,90

Styrian **mushroom soup**
with cubed potatoes and
buckwheat paste
€ 8,50

Beef *organic*
TATAR

butter | white bread
small [100g] € 13,80
big [160g] € 19,80

Beerhouse **TAPAS**

PASTRIES

Organic Sourdough
Bread € 1,50
Organic Rye
Bread € 1,80
White bread roll € 1,40
Pretzel € 2,50

Schweinsbratenbrot
brown bread and roasted pork
€ 6,20

Kaspressknödel
Cheese dumplings
with salad € 5,90

Cheese noodles € 5,90

Fried chicken slice with
potato salad € 5,90

Beef goulash € 9,90

Beef Tatar bread € 9,90



chicken salad

Crispy breaded chicken fillet strips
on seasonal leaf salad marinated
with pumpkin seed cream dressing

€18,20

↳ served on a fresh mixed salad,
marinated with pumpkin seed cream
dressing € 20,20

Side Salads

Rahmgurken

€4,70 ↙

Creamy Cucumber salad | Dill

Rote Rüben

Beet root salad with horseradish

Erdäpfel

Potato salad with pumpkinseed oil

Kraut

Cabbage salad with caraway

Salads

Seasonal leaf salad

with vinegar and
pumpkin seed oil
€ 5,80

Mixed
salad

with apple vinegar
and
pumpkin seed oil
€ 7,30

Styrian
scarlet runner bean
Salad

with onions and
pumpkin seed oil
€ 8,80

Enjoy
your meal

Side dishes:

rice
€ 4,50

parsley potatoes
€ 4,50

fried potatoes
€ 4,50

organic fries
€ 4,50

ON SUNDAYS FROM 12:00

1/2 grilled chicken
flame-grilled on a skewer
€ 11,50

NOT fish - NOT meat

vegan
vegetable CURRY

with lentils,
potatoes, coriander
and tender young
pea sprouts
€ 13,20

KürbisLASAGNE

Creamy Styrian pumpkin lasagna
baked with a golden cheese topping
€ 14,20

cheese
noodles

Exclusive Upper Styrian
mountain cheese with
Crispy onions
€ 14,20

Snacks

DAILY
FROM
10:30 am
TILL

12:00 am

WHITE
Sausages

WITH
PREZEL
€ 8,50

A pair of Bavarian
white sausages
sweet mustard
€ 8,50

from
Munich

[WALLNER]

Frankfurter sausages (one pair)

with mustard and
horseradish
€ 6,50

with goulash sauce
€ 7,50

That's why we're here...

Unsere 

Schlemmer-PFANDL'N

Our Gourmet Pan
[...for 2 people]

A selection of
delicious grilled,
baked and braised
meats (chicken,
pork and beef) with
various vegetables
€ 55,00

[...for big appetites]

Hühner Schnitzel

Crispy
breaded
chicken schnitzel served
with parsley potatoes
and Lingonberry jam € 19,20

Schnitzel

[pork cutlet]

Viennese style
or breaded with pumpkin
seeds served with
homemade potato salad
€ 17,50

Gordon BLEU

„Styrian Cordon Bleu“
baked pork cutlet
stuffed
with ham & cheese
served with butterrice
€ 21,90

Bierbraten

Braised roasted beef with darkbeer sauce, bacon
beans and bread dumpling € 24,50

GrillTELLER

Grill Platter

Pork Chop | Chicken breast
Cevapcici | Sausage
Organic fries | bacon beans
Herb butter | ajvar € 20,50

Rindsqulasch

Beef Goulash
from the shoulder piece of beef
€ 21,30

↳ with bread dumpling + € 4,20

SchweinsBRATEN

Roast Pork [crust]
served with bread dumpling and sauerkraut
€ 18,00

WRAP

[Pulled Pork & Beef]

Cheese | Coleslaw | Cocktail
sauce | organic fries € 13,60

Glöckl BURGER

Beef | Cheddar Cheese | Bacon | Onion
Coleslaw | Organic fries
€ 21,90

Desserts

Schokolade HOCH 3

Three kinds of
chocolate
mousse
€ 9,80

Warm **Apple strudel** with whipped cream € 8,00
↳ 1 scoop of vanilla **ice cream** + € 2,00

Beer [♥]ICE Cream

Vanilla ice cream
with beer liqueur and whipped cream
[allowed from 18 years]
€ 7,50

Steirische STRAUBEN

Traditional Austrian fried pastry duster
with powdered sugar € 6,00

PROFITEROLES

filled with cocoa cream € 7,60

Coffee



Espresso	€ 2,70
Milky coffee	€ 4,40
Americano	€ 3,80
Double Espresso	€ 4,40
Cappuccino	
with milk froth	€ 4,10
Latte macchiato	€ 4,40

Hot DRINKS

TEA



Black	
Fruit	
Peppermint	
Green	€ 3,80

with lemon juice	+ € 1,50
with Rum	+ € 2,00

Spirits

Zwetschke Plum Bauer	2cl	€ 3,70
Zirberl Stone pine Bäuche	2cl	€ 3,50
Williams Pear Zöhrer	2cl	€ 4,20
Marille Apricot Jöbstl	2cl	€ 4,60
Weichsel cherry liqueur Pugl	2cl	€ 3,50
Jägermeister Jägermeister :)	2cl	€ 3,80
Maschankzer Apple Mausser	2cl	€ 4,20

Hot chocolate



Hot chocolate	€ 3,10
with whipped cream	€ 3,60

Affogato
Vanilla ice cream „drowned“
in hot espresso
€ 4,70

Drinks Non alcoholic

Spring water	0,3l	€ 1,00
Spring water with elderberry juice	0,3l	€ 2,40
Soda	0,3l	€ 2,00
Soda with elderberry juice	0,3l	€ 2,70
Mineral water	0,3l	€ 3,50
	0,75l	€ 5,90

[freshly pressed] LEMON juice

€ 1,50

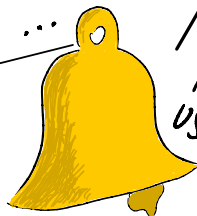
Iced tea [peach]	0,3l	€ 4,00
Almdudler [herb lemonade]	0,3l	€ 4,00
Coca Cola l zero	0,3l	€ 4,20
Frucade [orangade]	0,3l	€ 4,20

Tonic Water	0,2l	€ 4,00
Red Bull	0,2l	€ 4,00

Homemade

Strawberry-rosemary lemonade	
with springwater	0,3l € 3,30
with soda	0,3l € 3,70

DON'T MISS ...



YOU CAN HEAR FRESH BEER FROM US!

Apple juice

„UNFILTERED“

0,3l	€ 4,00
0,5l	€ 4,40

Styrian ORGANIC JUICES

Apricot	
Strawberry	
Black Currant	
0,25l	€ 4,50

We only use regional products that can be found on our website www.gloecklbraeu.at are evident.



F
R
E
E



Passwort: glockenspiel

Allergen INFO gemäß CODEX-Empfehlung:

A = Gluten	L = Celeriac
B = Crabs	M = Mustard
C = Eggs	N = Sesame
D = Fish	O = Sulfites
E = Peanuts	P = Lupins
F = Soja	R = Molluscs
G = Milk Lactose	
H = Nuts	

THIS IS HOW YOU CAN (DO) START TRACKING



#gloecklbraeu
#genusshauptstadt
#graz #bier #beer
#glockenspielplatz
#wirtshaus
#altstadt



We thank you for your visit. If you were satisfied with our kitchen and Service, please recommend us, if not, then let us know.

THE Glöckl TEAM

Glöckl Bräu

The Glöckl Bräu Beer :
full-bodied in taste and
freshly tapped from the barrel.

original gravity 12,1° alcohol 5,3% vol.



THIS SHOULD
BE TASTED!
CHEERS!

0,125l	[Schluckerl]	€ 2,00
0,2l	[Pfiff]	€ 3,40
0,3l	[Seidl]	€ 4,40
0,5l	[Krügerl]	€ 5,40
1 l	[Maß]	€10,50

Quality WHITE Wines & RED Wines

Welschriesling Sabathi	1/8l € 4,70
	0,75l € 27,20
Weißburgunder Skoff	1/8l € 4,90
	0,75l € 28,30
Gelber Muskateller Hack	1/8l € 5,90
	0,75l € 34,00
Sauvignon blanc Tement	1/8l € 5,90
	0,75l € 34,00

Zweigelt Salzl
1/8l € 4,70
0,75l € 27,20

Frankish Nittnaus.
1/8l € 4,90 <i>organic</i>
0,75l € 28,30

Cabernet Sauvignon Scheiblhofer
1/8l € 5,90
0,75l € 34,00

Sparkling WINE & Prosecco



Prosecco Villa Sandi	0,2l € 9,00
Muskatellersekt Kästenburg	0,75l € 38,00

Spritzer

Spritzer
[white wine with soda]
1/4l € 3,60

Almdudlerspritzer
[with herb lemonade]
1/4l € 4,50

Holunderspritzer
[Spritzer with elderberry flavour]
1/4l € 4,50

Muskateller Spritzer
1/4l € 5,90

Aperol Spritzer
1/4l € 6,50

Strawberry-rosemary SPRITZER € 6,50

Strawberry - Rosemary
GIN FIZZ € 9,90

Averna Sour € 6,50

Cheers