



Now it's time for ...

Kürbiscrème SUPPE

Styrian pumpkin cream soup with
whipped cream and Styrian
pumpkin seed oil
€ 7,00

Gefüllter Paprika

Stuffed bell pepper with beef and pork,
rice, fruity tomato sauce, mashed
potatoes and crispy onions
€ 15,90

Gegrilltes Forellenfilet

Grilled trout filet with parsley potatoes
and herb butter € 23,50

EntenKEULE

Sous-vide duck leg with homemade
mashed potatoes, Styrian pumpkin
vegetables, crispy onions and roasting jus
€ 26,50

Kürbis- LINGUINE

Truffled pumpkin linguine with sheep's
cheese, red clover and sautéed vine
tomatoes
€ 13,90

BauernSALAT

„Styrian Farmer's Salad“
with endive and potatoe salad, Styrian
runner beans, diced bacon, egg, apple
vinegar and Styrian pumpkin seed oil
€ 13,90

Polenta Pilz Schnitte

Pan-fried polenta slice on homemade
Styrian pumpkin vegetables € 13,50

Original Cevapcici

Beef and veal
Cevapcici with
organic fries and
homemade ajvar
€ 17,50

Pikante Bratwurst vom Buchberger

Spicy grilled sausage with
mustard, horseradish and
cabbage salad € 13,50



Mashed potatoes	€ 4,50
Sauerkraut	€ 4,50
Rye bread	€ 1,80
Styrian pumpkin vegetables	€ 4,00

„Ein kleines DANKESCHÖN an unsere KÜCHE“

„A little gratification for our KITCHEN“

If you want to dedicate a special gratification to our kitchen
crew, you might take over a round of drinks for our kitchen
team for € 6,00 as a nice touch for their daily work off the
stage.

Küchenchef

Hannes HADERSPECK

Sous Chef

Rene BRUNNER

and their team

Soups and Starters

Hearty **beef broth**

← sliced pancakes
€ 5,20

↓ liver
dumpling
€ 6,20

↘ (pressed) cheese
dumplings
€ 6,20

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

Beef
TATAR

organic
↙

butter | white bread
small [100g] € 14,50
big [160g] € 20,00

Beerhouse **TAPAS**

PASTRIES

Organic Sourdough
Bread € 1,80
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 Tatar bread € 10,00

Glöckl's

chicken salad

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

€18,60

↳ served on a fresh mixed salad,
with pumpkin seed cream dressing €
20,60

Side Salads

€4,70 ↙

Rahmgurken

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

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

Enjoy YOUR meal

Steirisches
WIRTSHAUS

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

— AMA —
**GENUSS
REGION**
GASTRONOMIE

NOT fish - NOT meat

vegan
vegetable CURRY

with lentils,
potatoes, coriander
and red clover
€ 13,20

VEGETARISCH

SELLERIE Schnitzel

Crispy breaded celery schnitzel
with endive - potatoe salad
and tartar sauce
€ 14,90

cheese
noodles

Exclusive Upper Styrian
mountain cheese with
Crispy onions
€ 14,90

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
€ 8,50

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

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
€ 17,90

Gordon Bleu

„Styrian Cordon Bleu“
baked pork cutlet
stuffed
with ham & cheese
served with butterrice
€ 22,40

Bierbraten

Sous-vide Beef roasted in dark beer sauce with
buttered vegetables and bread dumpling € 24,50

Grillteller

Mixed Grill Platter
pork chop, chicken breast,
cevapcici and grilled sausage,
served with organic fries,
garden vegetables and herb
butter
€ 22,00

Rindsgulasch

Beef Goulash
from the shoulder and the wadl
€ 21,30

↳ with bread dumpling + € 4,50

WRAP

[Pulled Pork & Beef]

Mexican Style

with cheddar, coleslaw,
homemade ajvar, corn,
organic fries and beans
€ 14,90

SchweinsBRATEN

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

Glöckl BURGER

Beef | Cheddar Cheese | Onion braised in beer
Tomatoe | Coleslaw | Organic fries
€ 22,40

Desserts

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 dusted
with powdered sugar € 6,00

Schokomousse

Chocolate mousse with wild berry
compote and whipped cream
€ 10,00

KAISER Schmaun

for two
traditional Austrian shredded pancake
with raisins, rum and apple puree
€ 18,00

...takes a little time, but it's worth it!

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

Hot chocolate



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

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
Maschanzker Apple Mausser	2cl	€ 4,20

Affogato

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

Eiskaffee

Iced coffee with whipped cream
€ 8,50

Drinks Non alcoholic

Spring water	0,3l	€ 1,00
Spring water with elderberry juice	0,3l	€ 3,10
Soda	0,3l	€ 2,50
Soda with elderberry juice	0,3l	€ 3,10
Mineral water	0,3l	€ 3,70
	0,75l	€ 6,20
[freshly pressed] LEMON juice		€ 1,50

Iced tea [peach]	0,3l	€ 4,00
herb lemonade	0,3l	€ 4,00
orange	0,3l	€ 4,00

Coca Cola l zero	0,3l	€ 4,40
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Tonic Water	0,2l	€ 4,00
Red Bull	0,2l	€ 4,90

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Passwort: glockenspiel

**Apple
juice**
„UNFILTERED“

0,3l	€ 4,40
0,5l	€ 4,80

Styrian
ORGANIC
JUICES

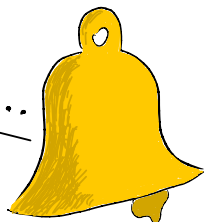
Apricot

Black Currant
0,25l € 4,90

Homemade

Strawberry-rosemary lemonade
with springwater 0,3l € 3,90
with soda 0,3l € 3,90

DON'T MISS ...



YOU
CAN
HEAR
FRESH
BEER
FROM
US!

BERRY limonade

0,3l with soda.....€ 3,90
0,3l with spring water...€ 3,90

THIS IS HOW YOU
CAN (DO) START
TRACKING



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



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	

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]	€ 5,60
1 l	[Maß]	€ 11,00

Quality WHITE Wines & RED Wines

Welschriesling Sabathi	1/8l € 4,90
	0,75l € 28,30
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 € 4,90
0,75l € 28,30

Frankish Nittnaus.
1/8l € 5,90 <i>organic</i>
0,75l € 34,00

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 € 3,80

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