

BIERGENUSS AUS DEM HOLZFASS

**Glöckl Bräu**



Now it's time for ...

# Asparagus

## SPARGEL <sup>1</sup>Hollandaise

Asparagus in sauce hollandaise served with potatoes € 17,90

## SPARGEL <sup>1</sup>Crèmesuppe

Cream of asparagus soup with croutons of black bread and cream € 7,20

## SPARGEL <sup>1</sup>MILANESE

Käse überbacken | Rohschinken  
Sauce Hollandaise | heurige  
Erdäpfeln  
GO € 20,90

## SPARGEL <sup>1</sup>Linguine

Asparagus on linguine  
Two types of asparagus  
cherry tomatoes | parmesan  
pea cresses € 17,00

## SPARGEL <sup>1</sup>Salat

Asparagus salad  
Two types of asparagus  
radish | bunching onions  
varied lettuce  
Caesar dressing | egg  
Parmesan € 16,90

## Cvapcici

BIO Potatoe fries  
Home made Ajvar  
€ 17,50

Gegrillter

## Garnelen SPIEB

Prawn skewer  
on varied asparagus  
Linguine  
€ 24,50

## BEER of the MONTH

will be  
served  
as well

## KAISER Schmaun

FOR 2 PERSONS

Raisins | Rum | Apple purrée

€ 17,00 ...it takes a little while, but it is worth waiting!

„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 noodels € 5,90

Fried chicken slice with  
potato salad € 5,90

Beef Tatar bread € 10,00



# 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

## 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

Enjoy YOUR meal

# Salads

## Seasonal leaf salad

with vinegar and pumpkin seed oil

€ 5,80

## Mixed salad

with apple vinegar and

pumpkin seed oil

€ 7,30

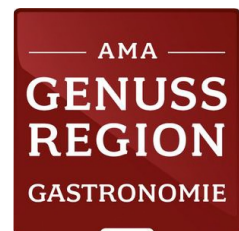
Styrian  
**scarlet runner bean Salad**  
 with onions and pumpkin seed oil  
 € 8,80

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

Enjoy YOUR meal



We only use regional products that can be found on our website [www.gloecklbraeu.at](http://www.gloecklbraeu.at) are evident.



# 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 buttermilk  
€ 22,40

## Rindsbraten

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

## Filetpfandl

Pork médallions  
with Pepper sauce,  
buttered vegetables  
and croquettes  
€ 22,90

## Rindsgulasch

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

↳ with bread dumpling + € 4,50

## DOLL KULL

[ 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 | Bacon | Onion  
Coleslaw | Organic fries  
€ 22,40

# NOT fish - NOT meat

*vegan*  
vegetable CURRY

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

VEGETARISCH

## SELLERIE Schnitzel

Crispy celery schnitzel with  
mixed 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

# 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 dusted  
with powdered sugar € 6,00

## EIS Marillenknödel

Apricot ice dumpling on buttered breadcrumbs  
€ 7,50

## 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   Zöhler	2cl	€ 4,20
Marille   Apricot   Jöbstl	2cl	€ 4,60
Weichsel   cherry liqueur   Pugl	2cl	€ 3,50
Jägermeister   Jägermeister :)	2cl	€ 3,80
Maschankker   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	€ 3,70
	0,75l	€ 6,20
<b>[freshly pressed] LEMON juice</b>		€ 1,50

Iced tea [peach ]	0,3l	€ 4,00
herb lemonade	0,3l	€ 4,00
orangade	0,3l	€ 4,00
Coca Cola   zero	0,3l	€ 4,40
Tonic Water	0,2l	€ 4,00
Red Bull	0,2l	€ 4,50


**TRIXI**  
Limo

**Apple juice**  
„UNFILTERED“

0,3l € 4,00  
0,5l € 4,40

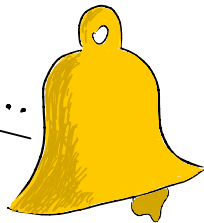


F  
R  
E  
E



Passwort: glockenspiel

DON'T MISS ...



YOU CAN HEAR FRESH BEER FROM US!

## Homemade

Strawberry-rosemary lemonade  
with springwater 0,3l € 3,50  
with soda 0,3l € 3,90

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 GLOCKEL TEAM

# Glöckl Bräu

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



THIS SHOULD  
BE TASTED!  
CHEERS!

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

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
	0,75l € 28,30

*organic*

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

## Spitzer

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*