BIERGENUSS AUS DEM HOLZFASS

Glöckl Bräu

Jetzt is de Zeit fia.....

Kürbiscreme SUPPE

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

Sous -vide duck leg

Enten KEULE

served with fried potatoe noodles, apple red cabbage, pest with lingonberries and roasting jus € 28,00

Kürbis-LINGUINE

Truffled pumpkin linguine with sheep´s cheese, red clover and sautéed vine tomatoes
€ 14,50

Forellenfilet

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

Original

Cevapcici

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

VEGANES ~~BEEF~~ Tatar

180g Vegan tartare
(chickpeas, rice and beetroot)
with toast, pearl onions, capers, sea salt and butter
€ 17,50

Argentinian

Rump STEAK 220g

with herb butter and sea salt
€ 28,00

Styrian

WILDRAGOUT

[Strohmeier]

Styrian game stew with bread dumpling, apple red cabbage and pear with lingonberries
€ 25,60

Baked beans	€ 5,00
Potato - mushroom strudel	€ 6,00
Blattspinat / Leaf spinach	€ 4,00
Pfeffersauce / Pepper sauce	€ 4,00
Bio Pommes / French fries	€ 4,50
Chimichurri sauce	€ 3,00

" 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 noodels	€ 5,90
Fried chicken slice with potato salad	€ 5,90
Beef Tatar bread	€ 10,00
Mini schnitzel sandwich with lettuce, tomato and cocktail sauce	€ 6,50

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

Salads

Seasonal **leaf salad**
with vinegar and
pumpkin seed oil
€ 5,80

Mixed salad
with apple vinegar
and
pumpkin seed oil
€ 7,30

Side Salads €4,70

Rahmgurken
Creamy Cucumber salad I Dill

Rote Rüben
Beet root salad with horseradish

Erdäpfel
Potato salad with pumpkinseed oil

Kraut
Cabbage salad with caraway

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

Enjoy YOUR meal

Steirisches WIRTSHAUS

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 are evident.

AMA GENUSS REGION GASTRONOMIE

NOT fish - NOT meat

vegan vegetable CURRY

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

VEGETARISCH

SELLERIESchnitzerl

Crispy breaded celery schnitzel
with endive - potaoe salad
and tartar sauce
€ 15,50

cheese noodles

Exclusive Upper Styrian
mountain cheese with
Crispy onions
€ 15,50

Snacks

DAILY
FROM
10:30 am
TILL
12:00 am
WHITE
Sausages
WITH
PREZEL
€ 8,50

A pair of Bavarian
white sausages from Munich
[WALLNER]
sweet mustard
€ 8,50

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 € 19,90

Schnitzel

[pork cutlet]

Viennese style
or breaded with pumpkin seeds served with homemade potato salad
€ 18,90

Cordon Bleu

„Styrian Cordon Bleu“
baked pork cutlet stuffed
with ham & cheese
served with butterrice
€ 23,40

Bierbraten

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

SchweinsFILET

Pink-roasted pork fillet with crisp vegetables, potatoe and mushroom strudel and creamy pepper sauce
€ 25,10

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
€ 15,50

SchweinsBRATEN

Roast Pork [crust]
served with bread dumpling and sauerkraut
€ 19,00

Glöckl BURGER

Beef I Cheddar Cheese I Onion braised in beer
Tomatoe I Coleslaw I Organic fries
€ 22,90

Desserts

Warm Apple strudel
with whipped cream € 8,00

↳ 1 scoop of vanilla ice cream
+ € 2,00

Steirische Strauben

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

Schokomousse

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

Beer ♥ Ice Cream

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

Mohnnudeln

Potato noodles with poppy seeds, nutty poppy seed butter and berry compote € 8,50

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

Hot chocolate

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

Spirits

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

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

Apple juice

„UNFILTERED"

0,3l € 4,40
0,5l € 4,80

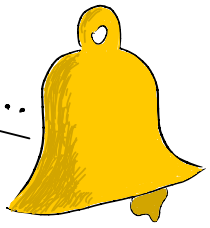
Styrian ORGANIC JUICES

Apricot
Black Currant
0,25l € 4,90

FREE WiFi Passwort: glockenspiel

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 = Mollusces
G = Milk I 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 I Sabathi	1/8l	€ 4,90
	0,75l	€ 28,30
Weißburgunder I Skoff	1/8l	€ 4,90
	0,75l	€ 28,30
Gelber Muskateller I Hack	1/8l	€ 5,90
	0,75l	€ 34,00
Sauvignon blanc I Tement	1/8l	€ 5,90
	0,75l	€ 34,00

Zweigelt I Salzl
1/8l € 4,90
0,75l € 28,30

Frankish I Nittnaus . organic
1/8l € 5,90
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 I 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