

BIERGE NUSS AUS DEM HOLZFASS

Glöckl Bräu



Seasonal dishes

Bärlauchcreme SUPPE

Wild garlic cream soup with
dark bread croutons
€ 6,90



Cvapcici

Organic fries
homemade Ajvar
€ 15,90

Gefüllter

Paprika

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

BIER DES Monats

VOGELSANG

Schnepfenstrauß IPA

0,3l € 5,80

ENTENKeule

Sous-vide duck leg served
with garlic puree, crispy onions
and red wine gravy
€ 22,90

SchweinsLEBER

Pan-roasted pork liver „Vienna style“
with mushrooms and bacon, served with rice
and crispy onions
€ 11,90

VEGETARISCH

SELLERIE Schnitzel

Crispy celery schnitzel with lamb's lettuce-
potatoe salad and tartar sauce € 14,90

Garnelen SPIEß

Grilled prawn skewer
on wild garlic linguine
€ 24,50

KAISER Schmaun

for two
traditional Austrian shredded pancake
with raisins, rum and apple puree
€ 17,00

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

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

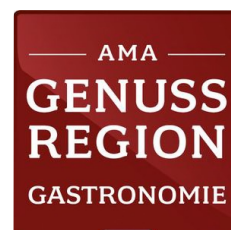
Styrian
scarlet runner bean Salad
with onions and pumpkin seed oil
€ 8,80

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 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

Bärlauch LINGUINE

Wild garlic linguine with roasted pine nuts
and feta cheese € 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 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

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
[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 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

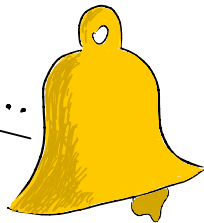


F
R
E
E



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

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