



Seasonal dishes

Spargelcreme ^{vegan} SUPPE

Asparagus cream Soup with asparagus ravioli and whipped cream
AGO € 6,90

Spargel SALAT

Asparagus salad with green and white asparagus, radishes, spring onions, roasted pine nuts, parmesan, egg, lamb's lettuce, pumpkin seed oil and apple vinegar | CGO € 16,00

HOLLANDAISE ← SPARGEL → MILANESE

Asparagus with hollandaise sauce and new potatoes
CGO
€ 17,90

Asparagus au gratin with cheese, served with prosciutto, hollandaise sauce and new potatoes
CGO € 19,90

Spargel NODELN

Asparagus pasta - Tagliatelle with Green and white asparagus, Parmesan and roasted pine nuts | AG | € 17,20

Bio Paprika

Stuffed organic Bell Pepper | Beef | Rice | Tomato sauce
Mashed potato € 13,90

Hühnerleber

Baked Styrian Chicken Liver | Lamb's lettuce | Potatoe salad Tartar sauce € 19,60

Branzino FILET vom Grill

Spargel tagliatelle | Rucola
Kräuterbutter | AGDO | € 25,50

Cevapcici

Organic fries | Mustard - onion ragout € 13,90

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

BEER
OF THE Month

TONI
BRÄU

HELL
infiltriert
1l
€ 12,00

Pfandflasche € 5,00

Soups and Starters



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

Beef
TATAR

organic
↙

butter | white bread
small [100g] € 12,50
big [160g] € 18,50

Beerhouse **TAPAS**

PASTRIES

White bread	€ 1,00
Brown bread	€ 1,20
White bread roll	€ 1,40
Brown bread roll	€ 2,00
Pretzel	€ 2,50

Schweinsbratenbrot
brown bread and roasted pork
€ 6,20

Kaspressknödel
Cheese dumplings
with salad € 5,50

Cheese noodles € 5,50

Fried chicken slice with
potato salad € 5,50

Beef goulash € 5,50

Beef Tatar bread € 8,90

Glöckl's

chicken salad

Crispy breaded chicken fillet strips
on seasonal leaf salad marinated
with pumpkin seed cream dressing
€16,60

Salads

Seasonal leaf salad
with vinegar and
pumpkin seed oil
€ 5,00

Side Salads

€4,50

Rahmgurken

Creamy Cucumber salad | Dill

Rote Rüben

Beet root salad with horseradish

Erdäpfel

Potato salad with pumpkinseed oil

Kraut

Cabbage salad with caraway

Mixed
salad
with apple vinegar
and
pumpkin seed oil
€ 6,50

Styrian
scarlet runner bean
Salad
with onions and
pumpkin seed oil
€ 8,00

Enjoy
your meal

Side dishes:

rice
€ 4,00

parsley potatoes
€ 4,20

fried potatoes
€ 4,20

organic fries
€ 4,20

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 soja bean
sprouts
€ 12,90

Emmentaler

Baked Emmental Cheese | Tartar sauce
€ 13,40

PolentaSCHNITTE

grilled polenta & mushroom slice served with
mixed salad and pumpkin seed cream dressing
€ 12,50

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,-

A pair of Bavarian

white sausages

sweet mustard

€ 8,00

from
Munich

[WALLNER]

Frankfurter sausages (one pair)

with mustard and
horseradish

€ 6,00

with goulash sauce
€ 7,00

Kalbsbratwürstel

3 pieces of Veal Sausages
with mustard | horseradish

€ 8,00

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
€ 50,00

[...for big appetites]

Hühner FILET

Fried
Chicken
breast Fillet 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

„Steirer CORDON“

„Styrian Cordon Bleu“
baked pork cutlet
stuffed
with onions, ham &
mushrooms served
with butterrice €
19,80

Bierbraten

Braised roasted beef with darkbeer sauce, bacon
beans and bread dumpling € 21,00

GrillTELLER

Grill Platter
Pork Chop | Chicken breast |
Cevapcici | Sausage |
Organic fries | bacon beans |
Herb butter | mustard -onion
ragout € 19,90

Rindsgulasch

Beef Goulash
from the shoulder piece of beef
€ 16,50

↳ with bread dumpling + € 4,20

SchweinsBRATEN

Roast Pork [crust]
served with bread dumpling and sauerkraut
€ 17,00

WRAP

[Pulled Pork & Beef]

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

Glöckl BURGER

Beef | Cheddar Cheese | Bacon | Onion
Fried egg | Coleslaw | Organic fries
€ 18,90

Desserts

Schokolade HOCH 3

Three kinds of
chocolate
mousse
€ 9,50

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

Kaiser Schmarren

Cut-up and sugared pancake with
raisins for 2 persons
Rum | Apple sauce
€ 17,00

„it takes a bit of time, but this
is worthwhile! Enjoy this dish!“

Hot Drinks

Coffee

Espresso € 2,70
Americano € 3,80
Cappuccino
with milk froth € 4,10



Milky coffee € 4,40
Double Espresso € 4,40
Latte macchiato € 4,40

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

Eiskaffee
Iced coffee
€ 8,00

TEA



Black
Fruit
Peppermint
Green € 3,00
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

Avena Sour

4cl € 6,50

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

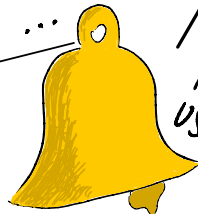
Iced tea [peach]	0,3l	€ 3,80
Almdudler [herb lemonade]	0,3l	€ 3,80
Coca Cola I zero	0,3l	€ 4,00
Frucade [orangade]	0,3l	€ 4,00

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

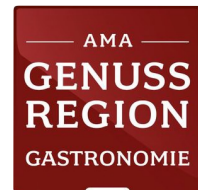
„UNFILTERED“

0,3l	€ 3,80
0,5l	€ 4,20

Styrian ORGANIC JUICES

Apricot	
Strawberry	
Black Currant	
0,25l	€ 4,30

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 I Lactose	
H = Nuts	

THIS IS HOW YOU CAN (DO) START TRACKING



#gloecklbraeu
#genusshauptstadt
#graz #bier #beer
#glockenspielplatz
#wirthshaus
#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 Sabathi	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

Sparkling WINE & Prosecco



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

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

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

NonALCOHOLIC

Aperol Spritzer € 5,80

Strawberry - Rosemary
GIN FIZZ € 9,90

Averna Sour € 6,50