

Dear Guest

We are delighted that you are here! Let us spoil you with our delicious menus!

Our basic ingredients are love, knowledge and passion - in every single portion!

A French proverb says: "Where love sets the table, food tastes best." And we go one better: not only does it taste best with us, but it's also a real treat for all the senses!

We wish you a wonderful time with us!

Brewery Chübelimoser Special

Pumpkin - ginger cream soup

This delicious soup is a real treat! It tastes simply wonderful and is perfect for October and November.

16.00

Lamb's lettuce

A real delicacy! Fried bacon and chanterelles - a fantastic combination of seasonal starters that will delight any palate.

17.50

Venison pepper "Hubertus"

An absolute classic in the game season that never fails to delight: dumplings, red cabbage, Brussels sprouts and cranberry pear. A feast for the senses!

29.50

Venison schnitzel

Let yourself be seduced by a heavenly tender egg sponge cream sauce with dumplings, red cabbage, Brussels sprouts and cranberry pears and let yourself be carried away into a real pleasure frenzy!

34.50

Sliced venison

Let yourself be tempted by a real feast for the senses! Look forward to a finely balanced egg sponge cream sauce, refined with the best ingredients: tender dumplings, juicy red cabbage, aromatic Brussels sprouts and sweet and sour cranberry pear.

36.50

Venison sausage

An absolute novelty from the Chübelimoser brewery! Not just a game sausage, but a unique bratwurst with venison from the region - a real highlight for all game sausage fans! It is served with our homemade rösti, red cabbage and Brussels sprouts. The sausage is served in a red wine sauce garnished with fried onions

27.50

Cordon Bleu of the month "Halali "

Our sensational monthly cordon bleu will delight you! It is filled with ham, raclette cheese and pumpkin and offers you a guaranteed 330 grams of pure taste explosion. Served with our famous French fries and vegetables - a treat not to be missed!

37.00

Dear guests,

You can order these dishes daily from 11.30 am to 9.30 pm.
Sundays from 11.30 to 19.00 hrs.

All prices are in CHF and include VAT.

If an order is split, we will charge you CHF 5 for each additional place setting. This does not apply to starters and full orders.

***Small portion possible / reduction CHF 2.00**

Salads

Leaf salad*	10.50
Fancy a fresh, crisp salad, mixed and served with our delicious, homemade salad dressing? Then this is just the thing for you!	
Brewer's salad*	12.50
Leaf salad with various salad vegetables. Garnished with Brussels and cherry tomatoes, served with our homemade salad dressing.	
Rhyfall salad	23.50
We serve you warm, finely sliced ribs on a fresh leaf salad. For a special taste, we refine the dish with egg and gherkins. Tomatoes and onions round off the dish.	
Boiled meat salad	23.50
Here's a real highlight for all meat fans: finely sliced, warm boiled beef on fresh leaf lettuce. Served with egg, gherkins, tomatoes and onions - a real taste sensation!	
Sausage and cheese salad*	19.50
This salad is practically the epitome of Swiss cuisine. Two cervelats with Gruyère cheese, garnished with a leaf of iceberg lettuce and tomatoes.	

Soups

Schaffhausen Riesling soup	11.50
A typical soup from our region, refined with Schaffhausen Riesling. It is garnished with a dollop of cream.	
Bündner barley soup	13.50
The combination of crunchy barley grains with a variety of vegetables and finely diced pieces of Bündnerfleisch is a truly delicious composition. Smoky aromas of paprika, salt and pepper give the meal a special touch. The taste experience is rounded off with a topping of Gruyère cheese.	

For the small appetite

White sausage (2 pieces)	17.50
We have a very special Weisswurst for you! You can order a delicious pretzel or our homemade potato salad to go with it. And of course we also serve the original sweet mustard.	
Pork sausages	16.50
Two juicy, tasty pork sausages with pretzel or potato salad.	
Plates	14.50
This cold snack of salami, salametti, Brauer bacon, Brauer ham and Gruyère cheese is typical of Switzerland. It is served with pickled gherkin and cherry tomato.	
Beer sausage hot	18.50
Our beer sausage has already won several awards. It tastes strong and has a strong character. As a side dish you can choose between pretzels or our homemade potato salad.	
Pretzel	Small 5.50
The brewery classic is available with butter.	
	Large 6.50
French fries*	12.50
"Simply the best in town" is all there is to say.	

For the children

These dishes are intended exclusively for children up to the age of 12.

Pasta	9.50
Depending on what is available, there is macaroni, spaghetti or noodles. It is served with tomato sauce. Grated cheese is added if desired.	
Hamburg	12.00
A 100gr. beef hamburger, buns with ketchup and fries.	
Fried chicken	15.50
The dish consists of breaded and fried pieces of chicken, served with French fries.	
Dumplings	14.50
Here you can enjoy homemade dumplings with cream, vegetables and cheese.	

Swiss tradition

- ❖ In the narrower sense and in relation to Central Europe, a fondue is originally a dish made from melted cheese that comes from the Western Alps - i.e. French-speaking Switzerland, Savoy and Piedmont. Today, fondue is one of the national dishes of Swiss cuisine.
- ❖ The aromatic, hearty raclette cheese and the traditional method of preparation originate from the canton of Valais in Switzerland and are more than 400 years old.

It was not until the beginning of the 20th century that "Bratkäse" became known to a wider public. At the cantonal exhibition in 1909, the best local wines were to be presented and accompanied by "fried cheese". This is why the name "raclette" was invented.

- ❖ We serve raclette and fondue per person. If an order is split, we will charge you CHF 5 for each additional place setting. This does not apply to starters and full orders.

Raclette	26.50
We have five different types of cheese for you: natural, garlic, smoked, chili and pepper. Our cheese is made in the beautiful canton of Thurgau and Lucerne. And as a side dish we serve you cornichons, silver onions, baby corn and Gschwellti - a real treat!	
Fondue "Peterhans"	29.50
This delicious fondue is prepared according to a special house recipe - only from Peterhans! This fondue is a real treat! Peppery and spicy - a very special taste experience.	
Fondue "Brauhaus"	29.50
With our own house beer, which tastes simply heavenly with its frothy and mild flavor! Typical Brauhaus - simply brilliant!	
Fondue "Saigon"	31.50
With chili - incredibly hot - our chef's absolute favorite!	
Fondue "Neuhouse"	33.50
This fondue is an absolute hit! With deliciously fresh mushrooms and crispy bacon - an absolute delight!	
Fondue "Buure"	33.00
With deliciously crispy bacon and uniquely rustic Pflümli water - a real treat!	
Fondue "Asia"	33.50
With an incredible taste explosion of ginger, lemon and curry! An absolutely unique fondue experience!	
Fondue "Bergler"	33.50
With delicious Kirsch, refreshing apple wine, hearty bacon and delicious Gschwellti. Enjoy an unforgettable meal like in an alpine hut!	
Fondue "Valais"	32.50
With delicious tomatoes, delicious dried apricots and irresistible Gschwellti (warm potatoes) - Simply good	

Dear guests,

Now comes the absolute highlight of our Brauhaus menu! We have fantastic dishes for you, which you can order from Monday to Wednesday from 11:30 am to 2:00 pm and from 5:30 pm to 9:30 pm.

On Saturday you can indulge in culinary delights from 11:30 am until 9:30 pm and on Sunday from 11:30 am until 7:00 pm.

Typically Swiss

- ❖ Rösti is one of our greatest national dishes! It is so versatile and simply delicious. Our rösti is an absolute dream! Made according to our own recipe, it is wonderfully fluffy and deliciously crispy. A treat that you should not miss out on!
- ❖ Knöpfli is an absolute classic of Swiss cuisine that you simply have to know and love!
- ❖ Äpler macaroni is an absolute treat for the palate and at the same time a tribute to Swiss culinary tradition. It is simply perfect for any meal where you want the taste of the mountains on your plate.

Rösti Valais*	24.50
With delicious tomatoes and creamy raclette cheese. A taste experience that brings Valais to life in your mouth!	
Rösti Neuhouse*	22.50
With two delicious fried eggs! An absolute delight for vegetarians!	
Rösti Rhyfall*	24.50
This rösti is an absolute explosion of flavor! The vegetables in it are crunchy and fresh, the preparation is healthy vegetarian and simply great for the body.	
Rösti Brewery*	25.50
With delicious bacon, delicious fried eggs and creamy cheese. This rösti is an absolute hit! Spicy, rustic and simply unbelievably good!	
Knöpfli*	22.50
The absolute classic, a dream for every gourmet: with creamy cream, hearty cheese and crispy fried onions - a delight that leaves nothing to be desired!	
Knöpfli pan*	25.50
An absolute delight! With creamy cream, fresh vegetables and aromatic cheese - a real explosion of flavor! Garnished with crispy fried onions - a poem!	
Äpler macaroni*	24.50
This dish is a real explosion of flavor! Traditional ingredients such as potatoes, macaroni, alpine cheese, bacon and cream are combined here to create a delicious composition. Garnished with roasted onions and topped with apple sauce, this dish is an absolute winner!	

Classic brewery

Pork

Farmer's sausage 27.00

We present you with an award-winning sausage that you should not miss out on! Enjoy it with our homemade onion sauce, rösti and vegetables - a real treat!

Roast pork (from the neck) 29.00

This dish is an absolute dream! It was wonderfully braised in the oven with beer sauce, rosemary potatoes and vegetables - a poem!

Pork schnitzel* 29.00

We serve you two delicious schnitzels, prepared with our unique in-house breading - a treat not to be missed! And here's the best part: we serve the schnitzel with delicious chips and fresh vegetables - simply great!

Cordon Bleu Brauhaus* 34.50

Our sensational cordon bleu is filled with delicious farmer's ham and creamy raclette cheese. It is guaranteed to weigh 300 grams and is prepared with our unique butter-fried breading. Served with the best fries in town and crunchy vegetables - a treat not to be missed!

Pork knuckles 35.50

Pork knuckles are the absolute brewery classic! Our delicious knuckles are braised in the oven and are just waiting to be eaten by you! And to top it all off, we serve you our homemade Knöpfle with vegetables - a simply incredible taste experience!

Veal

Cordon Bleu Ercan* 52.50

An absolute highlight for all meat lovers: 350 grams of guaranteed, tender and juicy veal with Bündnerfleisch and raclette cheese. And as a side dish, there are of course the best French fries in town, plus vegetables - heavenly!

Wienerschnitzel* 42.50

We have prepared a very special delicacy for you: two juicy veal escalopes, guaranteed 250 grams, lovingly fried in butter! Served with the best French fries and vegetables - a treat not to be missed!

Veal liver 34.50

with a delicious red wine sauce! And the best thing about it: you get it all with our sensationally tasty rösti, which we make especially for you! The livers are cut wonderfully fine by the chef herself with lots of love! The boss doesn't miss out on this for her customers!

Beef

Burger brewery 25.50

160 grams - a real treat! We present you with a juicy piece of pure beef, surrounded by delicious iceberg lettuce, sun-ripened tomatoes, aromatic Gruyère cheese, crunchy gherkins, onions and our unique house sauce. And here's the best part: our delicious burger upgrades! For only + 6,00 CHF you get two juicy burgers, and for only + 3,00 CHF you get three slices of delicious fried bacon.

Fillet of beef 51.50

A fillet weighing around 220 grams - roasted for you and cooked to your desired doneness! Look forward to this delicious specialty, which you can enjoy with our homemade pepper sauce, pasta and vegetables!

Classic brewery

Fish

Trout strips* "Knusperli" 29.50
 The delicious trout strips are deep-fried in a heavenly batter and served with a delicious tartar sauce and homemade potato salad - a real highlight!

Chicken

Baked chicken* "Original" Viennese style 29.00
 We serve this delicious Viennese specialty with the best French fries you've ever tasted and fresh vegetables - simply fantastic!

Dessert

You can order your dessert daily from 11:30 am to 9:30 pm.
 Sunday from 11:30 am to 7:00 pm

Caramel dumplings 9.50
 An absolute Swiss dessert classic, home-made of course - a treat not to be missed!

Beeramisü 10.50
 Yes, you read that right! And now comes a real highlight: a beer amisü, not a tiramisü! An absolutely unique dessert specialty that you can only get at Bauhaus Chübelimoser.

Meringue Brewery 15.50
 Probably the biggest and best meringue in the area! And now for the best part: two scoops of ice cream, wrapped between two large meringues and with lots and lots and lots of cream on top!

Ice cream "Ball" 5.50
 Vanilla or strawberry, with or without cream - just as you like it.

Apple strudel "original" 12.50
 Don't miss out on our delicious original Swiss apple strudel with warm vanilla sauce and fruity decoration!

Chocolate cake 9.50
 A wonderfully delicious, warm homemade chocolate cake with an incredibly beautiful decoration!

Aperero

	CHF
Aperol Spritz	10.50
Our Aperol Spritz is made with sparkling Prosecco, cool soda water and ice. Garnished with a fresh slice of orange, it is simply the perfect, refreshing summer drink.	
Aperol brewery	10.50
An absolutely unique Aperol, prepared with our fantastic house beer - a real taste experience!	
Appenzeller	4 cl 7.00
As unique as its origins It is a genuine natural product! Only the ingredients are known: 42 herbs and spices. The recipe for Appenzeller Alpenbitter has remained unchanged ever since. It is made from 100% natural raw materials and without chemical ingredients.	
Averna	4 cl 7.00
Averna is the absolute classic among Italian semi-bitters, also known as "Amaro". In its home country of Italy, AVERNA is the absolute star among semi-bitters.	
Prosecco	1 dl 9.50
De Faveri. An intense fruity aroma unfolds on the nose, underpinned by subtle yeasty notes - an absolute delight! The lively fruit acidity combined with a fine perlage makes for an unforgettable taste experience.	
	7 dl 46.00
Campari	4 cl 7.50
We serve the delicious Campari pure or with orange juice - an absolute delight!	
Cynar	4 cl 7.50
Cynar is an absolutely unique Italian liqueur made from artichokes and herbs. Due to its artichoke content, it is considered a digestive. This makes it the perfect aperitif to pamper your palate and your senses.	
Martini white	4 cl 7.50
It delights with a mix of herbs, flowers and white wines such as Trebbiano, which develops a bouquet that is both fresh and complex. Simply delicious!	

Non-alcoholic

Aperol	9.50
Alcohol-free Aperol - an absolutely ingenious invention! Simply perfect for anyone who doesn't want to drink alcohol but still doesn't want to miss out on the taste of Italy. Cheers to alcohol-free Aperol!	



Beer

		CHF
Chübelimoser "Huusbier"	3 dl	5.40
Our home-brewed Helles is an absolute highlight for beer fans! The unique recipe and the special brewing process make it a real treat. And the best thing about it is that you can only enjoy it exclusively in our restaurant!	5 dl	7.90
Chübelimoser "Simply Neuhuuse"	3 dl	5.40
Simply Neuhuuse is an absolutely unique, home-brewed dark beer that you absolutely must try! This fantastic beer is only available in our restaurant!	5 dl	7.90
Chübelimoser Panaché	3 dl	5.40
Our sensational house beer, mixed with fruity citrus or sparkling mineral water - an absolute delight!	5 dl	7.90
Chübelimoser non-alcoholic "Hell"	33 cl	5.40
Discover the fantastic, non-alcoholic "Misty Cave" with a subtle dry hopping, a wonderfully spicy aroma and its unique, naturally cloudy character. If you're not full of anticipation for an unforgettable taste experience, then I don't know what to tell you.		
Chübelimoser non-alcoholic "Dark"	33 cl	5.40
Delicious, delicious! Locher Craft Freefall Dunkel Alkoholfrei is a real taste sensation. A bottom-fermented, dark beer that impresses with a spicy, full-bodied and malty aroma even without alcohol. This beer offers a deep taste experience that takes you on an enjoyable journey, completely without alcohol.		

Water / soft drinks / cider

	3 dl	5 dl	10 dl
		CHF	
Mineral water without carbonic acid	4.50	5.50	
Mineral water carafe without carbonic acid		5.50	11.00
Neuhuuser sparkling table water	4.50	5.50	
Neuhuuser sparkling table water carafe		5.50	11.00
Neuhuuser water from the tap	1.00	2.00	4.00
Coca-Cola / Coca-Cola Zero	4.90	5.90	
Sinalco	4.90	5.90	
Rivella red	4.90	5.90	
Apple Shorley	4.90	5.90	
Citro "Sprite"	4.90	5.90	
Peach iced tea	4.90	5.90	
Schweppes Bitter Lemon	4.90	5.90	
Sour must (Möhl) "without alcohol"		6.00	

Wine by the glass

	1 dl	2 dl CHF	5 dl
White			
Epresses The Epresses is an absolute delight! It delights with its fruity and floral aromas and its pronounced vinosity. The round body is emphasized by a velvety note - a real dream!	5.50	11.00	25.00
Epresses sprayed (3 dl) The delicious Epresses is spritzed with sparkling mineral water or fruity lemon - and of course ice is also included! Choose your favorite.		8.50	
Rose			
Oeil-de-Perdrix An Œil-de-Perdrix is an absolute delight! This fine wine is made exclusively from the Pinot Noir grape and delights with its wonderful finesse, aromatic and harmonious bouquet.	5.50	11.00	25.00
Red			
Count Red "Cuve" An absolute delight for all the senses! This Schaffhausen wine enchants with its wonderful, dark aromas of chocolate, spices and blackberry on the nose. Velvety tannins, wonderfully integrated wood notes and full fruit flavors unfold on the palate - a very special taste experience! A powerful, well-balanced wine that simply invites you to enjoy it!	5.50	11.00	25.00
Primitivo Senza Parole The Senza Parole is an absolute delight! A full-bodied Italian red wine with a pleasing residual sweetness and a complex aroma spectrum. Intense aromas of blackberries and wonderfully integrated notes of undergrowth - a dream! Elegant nuances of dried plums unfold on the palate and the finish is simply full and smooth.	5.90	11.50	26.50

Wine 7 dl bottles

CHF

Red

Da Vinci in Roma

1502 Uve Portate a Cesena

Italy, Emilia-Romagna, a country straight out of a picture book! A ruby red, so dense and intense that it casts a spell over the viewer. The violet reflections put the wine in a very special light. Sangiovese, a grape variety known for its complexity and character. And then this fragrance! Aromas of prune, raisin, liquorice and vanilla - an experience for the senses! Then there are notes of plum, vanilla and cocoa on the palate: this harmonious, full-bodied, powerful wine is a real taste sensation! It not only impresses with its aromas, but also with smooth tannins, an incredibly soft, full body and an unforgettably long finish. Simply fantastic!

49.50

Silentium

Italy. Silentium Primitivo di Manduria

A wine like fireworks! An attack like a kiss, a full body, a smooth, harmonious structure, lots of fruit and a long finish - a lasting pleasure that will delight you!

42.00

Fuentespina

Spain - the land of good wine! The Crianza Fuentespina is an absolutely magnificent blend of Tempranillo grapes, aged with love and care for a full 12 months in oak barrels. With its deep red color and complex aromas of black fruits, vanilla and spices, this wine offers an absolutely remarkable taste experience! With a perfectly balanced ratio of supple tannins and lively acidity, it is the perfect choice for special moments or to accompany exquisite dishes.

39.00

White

Heida

Valais, glacier wine. These white growths with this format undoubtedly belong in the international league of absolute top wines! This Heida sets standards! The bouquet unfolds a breathtaking aroma palette of impressive diversity and variety. Ripe fruit aromas, mineral notes, the beguiling scent of blossoms and flowers as well as terroir-specific notes - a feast for the senses! The interplay of fruity structure and full, taut body is absolutely exemplary and leaves an impression of incredible persistence, refreshing freshness and perfect harmony on the palate. And in the long, lingering finish, it shows what it is made of: a distinct character and the origin that is immediately recognizable.

49.00

Steiner Chardonnay

This wine comes from Stein am Rhein, Schaffhausen, and is a true beacon in the bottle. It presents its fine fruity aromas of apricots, peaches and vanilla in a radiant golden yellow. On the tongue, it feels like an explosion of fruity pleasure. An elegant, fruity body with a creamy, juicy texture and a delicate barrique spiciness - a wine that beguiles the senses!

58.00

Coffee

Today's coffee culture in Switzerland is more exciting and diverse than ever before! Discover the wonderful world of coffee with all its tempting aromas. Let us spoil you with our delicious specialties and enjoy a coffee that will make your taste buds dance!

	CHF
Coffee cream	4.80
Milk - Coffee	4.80
Espresso	4.80
Double espresso	7.00
Latte Macchiato	6.50
Iced Macchiato	6.50
Cappuccino	6.50
Coretto coffee	6.50
Consists of a shot of espresso and a small amount of grappa.	
Coffee Lutz	7.00
Kafi Luz is an absolutely great Swiss coffee specialty that consists of coffee and Träsch. And now comes the absolute hit: the Zwetschge Luz, a modern version of it.	
Coffee Fertig	7.00
Kaffee Fertig - an absolute delight! This typical Swiss coffee with alcohol will spoil you with the delicious aromas of fruit brandy or plum.	
Coffee brewery	8.50
The absolute highlight of the house is the delicious coffee brew, which is refined with egg liqueur, coffee and whipped cream. A real treat for all the senses!	

Tea

Our tea partner is CROWNING'S TEA

Crowning's Tea - a truly royal tea creation! Not from England, as you might expect, but from the stronghold of herbal expertise, the picturesque region of Appenzell.

	CHF
China Green	4.50
The high content of vitamins and minerals convinces health-conscious guests.	
Peppermint	4.50
Strawberry/raspberry	4.50
A taste that will blow you away: fresh, full of fruit and simply delicious!	
Rooibos	4.50
Rooibos is an incredibly tasty infusion that contains no caffeine or tannin. This makes it the perfect choice for anyone who wants to treat themselves - especially children and the elderly.	
Ginger / lemon	4.50
The subtle hint of ginger gives it a wonderfully refreshing note. This delicious fruit tea is made from the best ingredients: Rosehip, ginger, apple, lemon peel and lemongrass.	
English Breakfast	4.50
A wonderfully dark, strong breakfast tea with a malty spiciness.	

Burnt water

A delicious schnapps after a meal is a real treat for the palate and pleases the stomach!

	Vol%	CL	CHF
Fruit brandy Here we have a fruit brandy that is clear and made with apples and pears. This is typical for Switzerland.	37,5	2	5.50
Plums Plum brandy is an absolute classic in Switzerland.	37,5	2	6.50
Herbs Here we have a great schnapps with herbs from the mountains.	37,5	2	6.50
Williams Williams schnapps is made from pears and is very popular in Switzerland.	37,5	2	6.50
Cherry A clear cherry brandy that has a long tradition in Switzerland.	37,5	2	6.50
Pflümli Pflümli is a delicious composition of plums.	37,5	2	6.50
Grappa This is a customary way to end a meal in Ticino.	37,5	2	6.50
Grappa Riserva The Grappa Riserva is a real treat! It is matured for more than 18 months in wooden barrels and thus develops an incomparable aroma.	50	2	8.50
Vieille Prune This freshly distilled plum brandy is first stored in stainless steel tanks for at least two years and then matures for a further 14 to 18 months in oak barrels.	41	2	7.50
BeerBrand Chübelimoser Our own beer brandy is a real highlight! It is made with our delicious house beer and is only available here - a real taste experience that you shouldn't miss out on!	45	2	7.50

For our delicious long drinks, fruity shots, refreshing cocktails and first-class whiskies, our friendly service is always at your disposal.