

**FOR US, IT IS NOT ONLY  
THE INNVIERTEL.  
It's a way of life.**

**THE WEBERBRÄU IS „A HOME“...**

... with good food and drink from the region.

With consistency to tradition and openness to modernity.

A place where people like to meet or make new acquaintances.

A place where the joy of conversation and enjoyment are in the foreground.

A place where people laugh a lot, sometimes grumble, have fun and celebrate.

**A place where you can leave everyday life behind. A place where time flies -  
with people to remember fondly. Usually with a nice beer at the table.**

**WE ARE A COLORFUL TEAM OF YOUNG AND YOUNG AT HEART  
AND LOVE WHAT WE DO. WE WARMLY WELCOME YOU!  
NICE THAT YOU ARE OUR GUEST.**

**FRESH  
HOMESTYLE COOKING  
WITH REGIONAL INGREDIENTS**

**small  
portions on  
demand  
- 1,50**

**RESTAURANT 10:00 a.m. to 11:00 p.m.**

We stop serving hot meals At halt past nine

**OUR BAR ON THE GROUND FLOOR**

**Is open until midnight**

**[www.weberbraeu.at](http://www.weberbraeu.at)**



## APERITIVES

### APEROLITIF A, O

Rieder UrEcht lager, Aperol, lemon juice

5,50

### WEBERBRÄU SPRIZZ

Parzmair lemongrass schnapps,  
Fentimans rose lemonade, lime, pink pepper

8,50

### INNVIERTLER STURSCÄDL GIN,

Fever Tree Mediterranean tonic, rosemary, lemon

8,90

## APPETIZERS

### BEEF BROTH A, C, G, L, O

with home made pancake strips  
or cheese dumplings

4,70

### INNVIERTLER POTATO-BEER SOUP A, G, L, O

with brown bread croutons

5,40

### ONION SOUP A, G, L, M, O

with cheese croutons

4,90

### STEAK TARTARE FROM HOME-GROWN BEEF FILLET A, G, M

with capers, pickles, red onions, black sea salt,  
butter and roasted white & brown bread

18,90

### BREZ'N A, G, M, N

Pretzels with 3 spreads

7,90

# SALAD

## & Vegetarian / Vegan

MIXED SALAD BOWL M, O 4,90

CHICKEN FILLET STRIPS A, C, G, M, O  
 grilled or baked  
 with mixed lettuce 15,90

WEBERBRÄU SALAD M, O  
 Mixed marinated green lettuce with roasted  
 potato slices, onions and bacon bits  
 Also served WITHOUT bacon and/or onions 14,50

VEGETABLE STRUDEL A, C, G, L 9,90  
 with sour cream dip and cole slaw

VEGGIE BOWL – HEALTHY BOWL A, C, G, L, M, 15,90  
 Vegetable strudel, Quinoa vegetables, mixed lettuce,  
 parsley potatoes, fried egg an sour cream dip

BAKED CAULIFLOWER A, C, G, M, O 14,90  
 with parsley potatoes, tartare sauce, mixed lettuce

All of our salads are served  
 with a balsamic vinegar and  
 pumpkin seed oil dressing:  
 we use seed oil products from:



# BURGER

## WEBERBRÄU BURGER DELUXE A, C, G, L, M

finest austrian salon beef (180g), bacon, cheddar, lettuce, tomatoes, onions, sour cream mayo, cucumber relish, ketchup, in the sourdough bun, with steak fries and sour cream dip

19,50

### LOW CARB

All burgers are also available as low carb: 2 lettuce leaves instead of bread

## ✓URGER – VEGAN BURGER A, F

avocado-edamame patty, with tomato-salsa, lettuce, tomatoes, onions, nachos, in the sourdough bun, with steak fries and salsa dip

18,50

## CHICKEN BURGER A, C, G, L, M

grilled chicken breast, cheddar, lettuce, tomatoes, onions, cocktail sauce, in the spelled bun, steak fries and sour cream dip

18,50

## BREW MASTER PULLED PORK BURGER A, C, G, L, M, N

pulled pork marinated in „Rieder Schwarzmänn“ (dark specialty beer), with cole slaw, lettuce, roasted onions, BBQ-Sauce, in a brewers spent grain bun\*, with steak fries and sour cream dip

19,50

### \* brewers spent grain = “Biertrebern“:

the mashing whilst the brewing process leaves behind the drained malt - this rich spent grain contains vegetable protein, trace elements and vitamins. We roast the spent grains, add spices and mix it with finest local ground beef, to create an unique burger patty.



# Innvierter Home-Style Cooking



## BEEF WITH FRENCH TOAST A, C, G, L, M

Beef with egg breaded toast, boiled beef with root vegetables, bread horseradish, roasted potatoes and egg breaded toast

17,90

## INNVIERTLER DUMPLINGS (FUCHSBERGER) A, M, O, L

Bacon, greaves and hash meat dumplings with sauerkraut and roasted onions

6 dumplings 12,90 / 9 dumplings 18,90

## BLUNZENGRÖSTL A, M, O, L

roasted black pudding and potatoes with coleslaw

12,90

## MIXED GRILL PLATTER G, L, M

pork loin, chicken fillet and frankfurters, with market vegetables, steak fries and herb butter

17,90

# CLASSICS

## CHEESE SPAETZLE A, C, G, M, O

with beer cheese, roasted onions and green salad

14,90

## „SCHNITZEL“ VIENNESE STYLE

A, C, G, M, O

made of rack of pork **14,90** made of chicken fillet **14,90**

Fried golden brown, with parsley potatoes or steak fries and lingonberries

## CURED PORK „SCHNITZEL“ A, C, G, M, O

fried golden brown, served with corn salad with potatoes and lingonberries

14,90

## BEEF ROAST WITH ONIONS

PAN FRIED A, L, M, O

with fried potatoes, bacon beans and roasted onions

21,90

## FILLET OF BEEF WITH BEER VARNISH G, M, O

7 ounces of juicy fillet; rare, medium or well done with sauce demi glace

34,90

### Each additional side dish:

Steak fries <small>A</small>	4.90
Fried leeks and potatoes (Gröstl) <small>L, G</small>	3.90
Fresh vegetables <small>L, G</small>	4.90

## WEBERBRÄU BOWL A, C, G, M, O

„Local delicious in one Bowl“

cured pork “Schnitzel” roasted potatoes, mixed lettuce with crispy greaves and bacon bits served with pumpkin seed oil-dressing

15,90

## PULLED PORK BOWL A, G, L, M

Pulled Pork with BBQ-Rub, Nachos, cole slaw, steak fries, sour cream & BBQ dip

18,90



# SNACKS

**VINEGAR SAUSAGE** A, C, M, O  
sliced Knackwurst with onions  
and eggs, served with brown bread 9,50

**GRILLED FRANKFURTERS** A, L, M 8,90  
with steak fries

**VIENNA SAUSAGES WITH  
GOULASH GRAVY** A, C, G, L, M 7,50  
with buttered spaetzle

**SALT STICK WITH HAM** A, G, O  
butter and horseradish  
**OR SALT STICK WITH CHEESE** A, G, 4,90  
and butter

**BAVARIAN WHITE SAUSAGE**  
(2 SAUSAGES) A, L, M, N, O- 8,90  
with pretzel and  
Bavarian honey mustard

**PAIR SAUSAGES** (2 PIECES) A, L, M 6,70  
Frankfurter or debreziner with  
mustard, horseradish & pastry

**PRETZELS** A, G, M, N, 7,90  
with 3 spreads

**STEAK FRIES** A with Ketchup 4,90

**Innviertler  
Beer Selection** A, G, M, N,

6 draft beer specialties on tap (0,1 L),  
served with a pretzel and various spreads

**For the "calorie conscious":**  
5 draft beer specialties on tap (0,1 L)

16,50

8,50





# DESSERTS

Home-made, naturally

## FRENCH TOAST A, C, G

with homemade vanilla ice cream and pumpkin seed oil

6,90

## DESSERT VARIATION A, C, E, G, H, O

**Sugary treats to share, nibbles and taste**  
for one or more guests

á 10,50

## FLAMBÉED "KAISERSCHMARRN" A, C, G, H

cut - up and sugared pancake with rum-raisins, served with stewed plums and apple sauce

10,90

## SEMI-LIQUID CHOCOLATE CAKE A, C, G, H

with raspberry sorbet and pumpkin seed crunch

8,50

## APPLE STRUDEL A, C, G, H

with wipped cream

4,90

## "EISPALATSCHINKEN" A, C, G, H

Austrian pancake filled with vanilla ice cream, chocolate sauce and whipped cream

7,50

## "PALATSCHINKEN" – AUSTRIAN PANCAKES A, C, G

filled with apricot jam (2 pieces)

4,80

# ADVANCE ORDER – SPECIAL DELICACIES

for groups of 6 or more only

„BRATL IN DA REIN“ A, C, G, L, O  
ROAST OF PORK

with bread dumplings,  
potatoes, cabbage, radish  
and delicious gravy

per person

16.90



## CELEBRATING - AT - WEBERBRÄU

Birthday parties, anniversaries and roast parties  
with your colleagues:  
You can book our cozy Claudi-Stüberl exclusively  
for events from at least 20 for up to maximum 40 people.  
Projector available.

# WATER

## & Juices

MONTES SPARKLING	0,33 L	3,40	0,75 L	6,40
MONTES NATURALLY STILL	0,33 L	3,40	0,75 L	6,40
SODA	0,3 L	2,80	0,5 L	3,20
LEMON SODA	0,3 L	3,20	0,5 L	3,60
TAP WATER	0,3 L	1,50	0,5 L	2,00

APPLE, ORANGE, RED CURRANT, MULTIVITAMIN	0,3 L	4,00		
STRAWBERRY, MANGO, PINEAPPLE, APRICOT	0,2 L	4,00		
SPRITZER, WITH SODA OR TAP WATER	0,3 L	4,10	0,5 L	4,30

TIROLA KOLA (A), FANTA, HERB LEMONADE, SPEZI	0,3 L	3,80	0,5 L	5,30
TIROLA KOLA LIGHT (A)	0,3 L	3,80		
COCA COLA ZERO	0,3 L	3,80		
SPRITE	0,3 L	3,80		



ICE TEA	0,3 L	3,90		
RED BULL / SUGARFREE (M)	0,25 L	5,50		
SCHWEPES RUSSIAN WILD BERRY, BITTER LEMON, GINGER ALE (A), TONIC WATER	0,2 L	4,20		

# The Best - Pressed & FERMENTED

## WHITE WINE

GRÜNER VELTLINER „OBERE STEIGN“	Huber, Traisental (0)	1/8 L	4,50	0,75 L	27,00
RIESLING „PLATIN“	Jurtschitsch, Kamptal (0)	1/8 L	4,90	0,75 L	29,00
GELBER MUSKATELLER	Weingut Krispel, Oststeiermark (0)	1/8 L	4,90	0,75 L	29,00

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## RED WINE

ZWEIFELT	Hindler, Weinviertel (0)	1/8 L	4,50	0,75 L	27,00
HEIDEBODEN CUVÉE	Keringer, Mönchhof, Burgenland (0)	1/8 L	4,90	0,75 L	29,00

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## SPRITZERS / SPARKLING WINES

SPRITZER	white / red (0)	1/4 L	3,80		
SPRITZER	sweet (0)	1/4 L	4,30		
APEROL SPRITZER	(0)	1/4 L	6,50		
APEROL PROSECCO	Prosecco, Aperol, Soda, Orange (0)	1/4 L	7,50		
HUGO	(0)	1/4 L	5,90		
SAN SIMONE PERLAE NAONIS WHITE	Prosecco, Brut (0)	0,1 L	4,90	0,7 L	34,00
SZIGETI WELSCHRIESLING SEKT	sparkling austrian wine, Brut,	0,2 L	9,00	0,7 L	32,00

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## FRUIT WINES BY SPANSEDER

FRUIT WINE SPRITZER	(0)	0,3 L	3,50	0,5 L	3,90
FRUIT WINE, SWEET, SPRITZER	WITH HERBAL LEMONADE (0)	0,3 L	3,80	0,5 L	4,30

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# In a shot glass

BY PARZMAIR

Fruit schnapps from Schwänenstadt

PEAR WILLIAMS	2 CL	5,90
APRICOT	2 CL	5,90
ELDERBERRY	2 CL	5,90
BLOOD ORANGE	2 CL	5,90
RASPBERRY	2 CL	5,90
STONE PINE	2 CL	5,90
LEMONGRASS	2 CL	6,20
ROWANBERRY	2 CL	6,20
ROASTED HAZELNUTS	2 CL	5,90
RED TURNIPS	2 CL	5,90
CHOCOLATE-CHILI-LIQUEUR	2 CL	5,90

## VOM SPANSEDER

APRICOT SCHNAPPS	2 CL	3,90
WILLIAMS SCHNAPPS	2 CL	3,90
FRUIT SCHNAPPS	2 CL	3,90
STONE PINE	2 CL	3,90
NUT LIQUEUR	2 CL	3,90
RASPBERRY LIQUEUR	2 CL	3,90
INNVIERTLER LIQUEUR	2 CL	3,90

RAMAZZOTTI	2 CL	4,20
AVERNA	2 CL	4,20
BAILEY'S	4 CL	5,00

## GRAPPA

SARPA ORO DI POLI	2 CL	5,20
DUE BARILI POLI	2 CL	5,50

# COFFEE

ESPRESSO	2,90
DOUBLE ESPRESSO	3,90
VERLÄNGERTER (AMERICANO)	3,50

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MUG OF COFFEE <sup>(G)</sup> with milk froth	3,90
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CAPPUCCINO <sup>(G)</sup>	3,70
DECAF	3,50

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HOT CHOCOLATE <sup>(G)</sup> with milk froth and marshmallow	3,80
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## TEAS

Assam, Earl Grey,  
peppermint, vitalizing herbs,  
green tea, fruit tea selection,  
camomille

	2,90
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## ALLERGEN REGULATIONS

- A ..... cereals containing gluten
- B ..... crustaceans
- C ..... eggs from poultry
- D ..... fish (except fish gelatin)
- E ..... peanuts
- F ..... soy
- G ..... milk or lactose
- H ..... nuts
- L ..... celery
- M ..... mustard
- N ..... sesame
- O ..... sulphites
- P ..... lupine
- R ..... mollusks and products thereof