

BIERGE NUSS AUS DEM HOLZFASS

Glöckl Bräu



Seasonal dishes

Kürbiscrème Suppe

Pumpkinseed
Cream soup
€ 6,50

LACHSforellenfilet

Grilled Salmon trout filet served with
pumpkin vegetables, parsley
potatoes and herb butter
€ 25,00

WILDRAGOUT

served with bread dumpling
and cranberry pear
€ 22,70

TRÜFFEL Gnocchi

Truffle gnocchi
with Styrian prosciutto
€ 17,90

Öffnungszeiten

Our opening hours
Monday through Saturday
10.30 am - 11.30 pm
Kitchen is open until 10pm

Sundays 10.30 am - 5 pm
Kitchen is open until 4 pm

16th - 27th February company vacation
On February 28th we'll be at your service again!

BEER OF THE Month

FROM
JAN 9th 2025

RIES BEER
by
SEBASTIAN SCHWARZ

Schweins- RIPPERL

Ovenfresh
pork ribs
Coleslaw
Cocktail sauce
€ 20,00

Enjoy your Meal!

Monday til Saturday
from 5pm on

Emmentaler

Fried Emmental cheese
served with tartar sauce
€ 12,40

Soups and Starters

Hearty **beef broth**

- ← sliced pancakes € 4,90
- ↓ liver dumpling € 5,90
- ↘ cheese press dumplings € 5,90

Styrian **mushroom soup**
with cubed potatoes and
buckwheat mush
€ 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
Roll	€ 1,40
Dark bread roll	€ 2,00
Pretzel	€ 2,50

Schweinsbratenbrot
brown bread and roasted pork
€ 6,20

Kaspressknödel
Cheese dumplings
with salad € 5,50

Cheese noodels € 5,50

Fried chicken slice with
potato salad € 5,50

Beef goulash € 5,50

Beef Tatar bread € 8,90

Glöckl's
chicken salad

fried strips of chicken breast
on seasonal leaf salad marinated
with pumpkin seed oil dressing
€16,00

Salads

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

Mixed salad

with vinegar and
pumpkin seed oil
€ 6,50

Side Salads

€4,50

Rahmgurken

Cucumber salad with cream dressing

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
€ 8,00

Enjoy
YOUR meal

ON **SUNDAYS** FROM 12:00

1/2 grilled chicken
flame-grilled on a skewer
€ 10,50

Side dishes:

rice
€ 4,00

parsley potatoes
€ 4,00

fried potatoes
€ 4,00

fries
€ 4,00

DURCHGEHEND WARMER KÜCHE

Continuously warm kitchen 10.30am-10pm Monday through Sunday
In January and February 2025 on Sundays kitchen
is open until 4pm

NOT fish - NOT meat

vegan vegetable CURRY

with lentils,
potatoes, coriander
and soja bean
sprouts
€ 12,90

Polentapfandl

grilled polenta mushroom slices
with pumpkin vegetables
€ 12,50

PolentaSCHNITTE

grilled polenta slice served with mixed salad and
pumpkinseed dressing
€ 12,50



Snacks

DAILY
FROM

10:30 am

TILL

12:00 am

WHITE
Sausages

WITH
PREZEL

€ 8,-

A pair of
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 with mustard |
horseradish
€ 8,00

Classics

Schnitzel [pork cutlet]

Viennese style or breaded with pumpkin seeds served with homemade potato salad
€ 17,50

Glöckl BOWL

pulled pork & beef with cabbage, white beans and fries
€ 13,60

Fried chicken cutlet served with parsley potatoes and lingonberry jam
€ 18,00

CHEESE BURGER

Beef burger with tomato, onion, cheese, cocktail sauce and fries
€ 17,90

Cordon Bleu

baked pork cutlet stuffed with ham and cheese served with buttered rice
€ 18,00

Lammbutter SCHNITZEL

meat loaf of lamb served with Celery-potato mash
€ 13,90

Bierbraten

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

Schweinsfilet

pork tenderloin, pepper cream sauce and croquettes € 20,90

Rindsgulasch

Beef goulash € 16,50
↳ served with bread dumpling + € 4,00

SchweinsBRATEN

[crest] served with bread dumpling and sauerkraut
€ 17,00

FOR 2 WHO ARE VERY HUNGRY 😊

Schlemmerparc

mixed grilled, baked and braised meat with various vegetables
€ 50,00

The Glöckl TEAM wishes you a pleasant time with US!

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** + € 1,80

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 puree'
€ 17,00

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

Hot Drinks

Coffee



Espresso € 2,60
Americano € 3,70
Cappuccino
with milk froth € 3,90
Milky coffee € 4,30
Double Espresso € 4,30
Latte macchiato € 4,30

TEA

Black
Fruit
Peppermint
Green € 3,00
↳
with lemon juice + € 1,50
with Rum + € 2,00

Hot chocolate



Hot chocolate € 3,00
with whipped cream € 3,50

Spirits

Zwetschke Plum Bauer	2cl	€ 3,70
Zirberl Stone pine Bäuche	2cl	€ 3,50
Williams Pear Zöhler	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

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

[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!

0,75l	€ 5,90
	€ 1,50

Apple juice

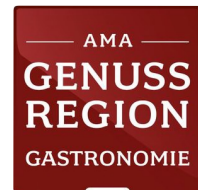
„UNFILTERED“

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 = Sulfiten
E = Peanuts	P = Lupins
F = Soja	R = Mollusces
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 Glöckl 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 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
	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

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