

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

BIER OF THE MONTH
↓

die brauerei
Leutschach
PALE ALE € 5,90

TOMAHAWK Steak

pepper cream
sauce € 2,50

served
with
pumpkinseed
vegetables,
roasted potatoes
and
herb butter
€ 25,90

Öffnungszeiten:

24.12.2024 bis 15 Uhr

25.&26.12.2024 Geschlossen

5.&6.1.2025 Geschlossen

16.2.2025-27.2.2025 Betriebsurlaub

ab 28.2.2025 wieder täglich für Sie da!

HEIT ESS MA A Stelz'n

Monday till Thursday
from 5 pm

dazu empfehlen wir:

Coleslaw	€ 4,50
Pickles	€ 2,50
Pepperoni	€ 2,50
Brown bread	€ 1,10

oven-fresh
Pork knuckle
served with mustard
and horseradish
€ 18,50



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 € 0,90
Brown bread € 1,10
Roll € 1,20
Dark bread roll € 1,90
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

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

Salads

**Mixed
salad**

with vinegar and
pumpkin seed oil
€ 6,50

**Beetroot
SALAD**

with horseradish
€ 4,50



chicken salad

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

Styrian

bug 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 WARME Küche

10:30 UHR -22:00 UHR

[Jänner und Feber 2025 haben wir Sonntags bis 16:00 Uhr Küche]

MONTAG
BIS
SONNTAG
☺

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

Schnitzel [♥] [pork cutlet]

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

Cordon Bleu

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

FOR 2 WHO ARE VERY HUNGRY 😊

Schlemmerpann

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

The Glöckl TEAM wishes you a pleasant time with US!

Roast PORK

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

Classics [♥]

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

Backfleisch

„Baked meat“ from Edel Duroc marinated with mustard and horseradish crated with pumpkin seed breading with potato-cream-cucumber-salad
€ 18,50

Bierbraten

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

Schweinsfilet vom Edel Duroc

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

Rindsgulasch

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

Cevapcici

served with fries, ajvar and onions
€ 13,00

DER CHEESE BURGER

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

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** + € 1,80

Beer ICE Cream

Vanilla ice cream
with beer liqueur and whipped cream
[allowed from 18 years]
€ 7,50

KASTANIEN Torte

Chestnut cake
served with wild berry ragout and
whipped cream
€ 8,90

HOT DRINKS

Coffee



Espresso € 2,50
Americano € 3,60
Cappuccino
with milk froth € 3,80
Milky coffee € 4,20
Double Espresso € 4,20
Latte macchiato € 4,20

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
Maschankker 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	€ 2,20
Soda	0,3l	€ 1,80
Soda with elderberry juice	0,3l	€ 2,50
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

0,75l	€ 5,90
	€ 1,50

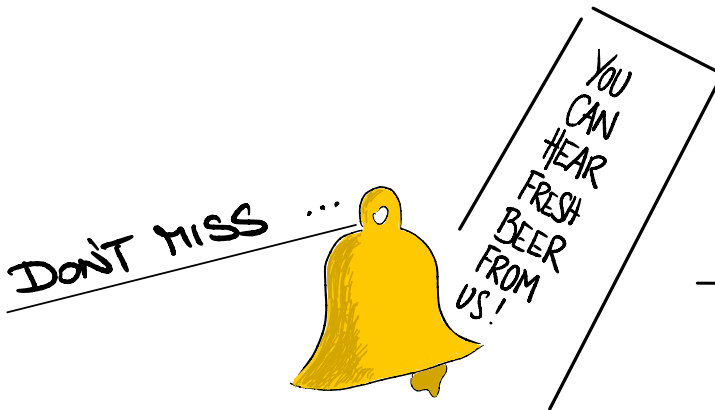
Apple juice

„UNFILTERED“

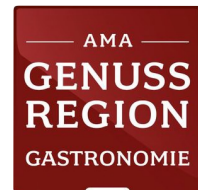
0,3l	€ 3,80
0,5l	€ 4,20

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
WiFi 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.



you MUST
BE TRIED!
CHEERS!

Stammwürze 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 € 4,40
	0,75l € 25,40
Weißburgunder Skoff	1/8l € 4,60
	0,75l € 26,40
Gelber Muskateller Hack	1/8l € 5,60
	0,75l € 31,20
Sauvignon blanc Sabathi	1/8l € 5,60
	0,75l € 31,20

Zweigelt Salzl
1/8l € 4,40
0,75l € 25,40

Frankish Nittnaus.
1/8l € 4,60 <i>organic</i>
0,75l € 26,40

Cabernet Sauvignon Scheiblhofer
1/8l € 5,60
0,75l € 31,20

Sparkling WINE & Prosecco



Prosecco Villa Sandi	0,2l € 7,00
Muskatellersekt Kästenburg	0,75l € 34,50

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

Refreshing WITH alcohol

Aperol Spritzer

[White wine Soda Aperol]
1/4l
€ 6,50