

Chübelimoser Special Brewery

Price per person

Asparagus ravioli*

CHF 27.50

Our house ravioli, this month filled with regional asparagus and ricotta.
We serve this on a white wine sauce. A wonderful combination and the absolute favorite of our chef Rolf

Puff pastry patties*

CHF 29.50

Filled with asparagus ragout with Bernaise sauce.
Green and white asparagus mixed together. A special kind of pâté

Asparagus salad (strawberry)

CHF 21.50

With strawberries, lettuce and rocket. Finely seasoned with our homemade Italian dressing.
Feel spring on your palate with this salad

Cordon bleu of the month* (Asparagus)

CHF 37.00

With asparagus, raw ham and raclette cheese
Served with French fries and vegetables

Asparagus Chübelimoser*

CHF 29.50

With white asparagus on Bernaise sauce and fried ham "home recipe"
The chef's favorite asparagus dish. Served with potatoes

Asparagus sausage "hot"

CHF 19.50

A special creation from our chef.
As a side dish you will receive homemade potato salad

Dear guest
Welcome to the Chübelimoser brewery

The month of May is the harbinger of summer.
Vegetables, salads and fruit are slowly coming straight from the garden to the plate again.
Fresh and healthy. A wonderful month for body and soul.

We are delighted that you are with us and will do everything we can to ensure that you
have a wonderful time with us.

Thank you for being with us.

Chübelimoser Team

Day Menu

11:30 a.m. - 10:00 p.m. continuous

Soups

Riesling soup	CHF 10.50
Beer onion soup	CHF 12.50
With toast and cheese	

Sew Zvieri

White sausage (2 pcs)	CHF 17.00
With pretzel or potato salad	
Pork sausages	CHF 15.50
with pretzel or potato salad	
Plättli	CHF 12.50
Brewery Style	Per person
Meat- Cheese plate	CHF 23.50
Brewery Style	
Schüblig Brewery	CHF 12.50
"Cold" With bread	
Gschwellti	CHF 21.50
Various cheese / goat / bacon	
Beer sausage hot	CHF 17.50
With potato salad or pretzel	
Pretzel small	CHF 4.50
With butter or lard	
Pretzel big	CHF 5.50
With butter or lard	
French fries*	CHF 12.50
"Simply the best in Town"	

Dessert

Caramel-Köpfli	CHF 9.50
Beer amisu	CHF 9.50
Meringue brewery	CHF 12.50
Ice cream "Ball"	CHF 5.50
Vanilla or strawberry	

You cannot think well, love well,
sleep well when you are not well
has eaten.

"Virginia Woolf"

Salads

Small leaf salad	CHF 7.50
Leaf salad	CHF 10.50
Brewhouse salad	CHF 12.50
Rhyfall salad	CHF 22.00
With warm, finely chopped ribs	
Boiled meat salad	CHF 22.00
Sausage and cheese	CHF 19.50
salad*	

Swiss tradition

Raclette	CHF 24.50
Various cheeses	
Raclette	CHF 38.00
A discrétion	
Fondue "Peterhans"	CHF 29.00
According to a special house recipe and only from Peterhans "Peppery".	
Fondue "Brewhouse"	CHF 29.00
With the in-house house beer, frothy and mild tuned	
Fondue "Saigon"	CHF 29.50
With chili / very spicy	
The favorite of our boss	
Fondue "Neuhuuse"	CHF 31.50
A very popular fondue. With fresh mushrooms and crispy bacon	
Fondue "Buure"	CHF 31.00
With crispy bacon and rustic Pflümli water	
Fondue "Asia"	CHF 31.50
With ginger, lemon and curry	
Fondue "Bergler"	CHF 31.50
With kirsch, cider, bacon and gschwellti	
Fondue "Valais"	CHF 30.50
With tomatoes, dried apricots and gschwellti	

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

à la carte

11:30 - 14:00 and 17:30 - 21:00
Sunday continuous

Typical Switzerland

Rösti Wallis*	CHF 23.50
With tomatoes and raclette cheese	
Rösti Newhuuse*	CHF 21.50
With 2 fried eggs	
Rösti Rhyfall*	CHF 23.50
With vegetables	
Rösti Brewery*	CHF 23.50
With bacon, fried eggs + cheese	
Button*	CHF 21.50
With cheese and fried onions	
Button*	CHF 23.50
With cheese and vegetables	
Ravioli* spinach ricotta	CHF 25.50
With tomato sauce+parmesan	

Variety

Lunch menu*	CHF 19.50
incl. supplements	
"Monday - Friday 11:30 - 14:00"	
Sunday roast*	CHF 29.50
"Grandmother Style"	
Roast and side dish is redefined by the chef every Sunday. And is only available on Sunday.	

Supplements

Rösti / Knöpfli / potato gratin
"homemade"

French fries / pasta
"The best in Town"

Vegetables are always there as a side dish

The side dishes are included and at your choice

One should offer the body something good, so that the soul has desire to dwell in it

"Winston Churchill"

Classic brewery

Pig

Brewhouse goulash	CHF 29.00
Roast pork (from the neck)	CHF 29.00
On homemade beer sauce	
Farmer sausage	CHF 27.00
On homemade onion sauce	
Pork escalope*	CHF 29.00
With made breading	
Cordon Bleu Brewery*	CHF 33.00
Ham and raclette cheese	
Pork chop breaded	CHF 29.50
With homemade breading	
Pork knuckles	CHF 35.50
Braised in the oven	

Calf

Cordon Bleu Ercan*	CHF 47.00
Ham and raclette cheese	
Wiener schnitzel*	CHF 38.00
with homemade breading	

Beef

Burger brewery	CHF 25.50
Tomatoes, cheese, cucumbers, lettuce, onions	
Extra-large + 6 CHF	
With bacon + 3 CHF	
Beef fillet with pepper sauce	CHF 49.50

Dessert

Apple fritters "Homemade"	CHF 12.00
With vanilla ice cream	
Chocolate cake	CHF 8.50
"Homemade"	
Beer parfait	CHF 10.50
"Homemade"	

Additional dessert on the daily menu

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

Drinks

Beer

		CHF
Chübelimoser «Huusbier»	3 dl	5.00
Homebrew	5 dl	7.50
Chübelimoser «Simply Neuhuuse»	3 dl	5.00
Homebrew	5 dl	7.50
Chübelimoser Panaché	3 dl	5.00
with citro or mineral water	5 dl	7.50
Chübelimoser Alcohol Free	33 cl	4.50
Appenzell sun spiral		

Happy Hour

Daily from 16:00 - 18:00 / 3 for 2

Coffee

	CHF
Coffee	4.80
Milk - Coffee	4.80
Espresso	4.80
Double espresso	8.50
Latte Macchiato	6.80
Cappuccino	6.80
Coffee Coretto	6.50
Coffee Lutz	7.00
Coffee Ready	7.00
Coffee brewery	7.50

Water / soft drinks / cider

	3 dl	5 dl
	CHF	
Mineral water with and without carbonic acid	4.50	5.50
Coca-Cola / Coca-Cola Zero	4.90	5.90
Sinalco	4.90	5.90
Rivella red and blue	4.90	5.90
Apple Shorley	4.90	5.90
Citro "Sprite"	4.90	5.90
Iced tea peach / lemon	4.90	5.90
Schweppes Bitter Lemon	4.90	5.90
Sour must (Möhl) "without alcohol"		5.50

Tea

	CHF
China Green	4.50
Peppermint	4.50
Fruits	4.50
Rooibos	4.50
Ginger / Lemon	4.50
English Breakfast	4.50

Wine open bar

	1 dl	2 dl	5 dl
	CHF		
White			
Epesses	5.00	10.00	25.00
Epesses sprayed (3 dl)		8.50	
Rose			
Oeil-de-Perdrix	5.00	10.00	24.00
Oeil-de-Perdrix sprayed (3 dl)		8.00	
Red			
Count Red "Cuve"	5.00	10.00	24.00
Count red sprayed (3 dl)		8.00	
Primitivo Senza Parole	5.50	11.00	26.00

Wine 7 dl bottles

	CHF
Red	
Da Vinci in Roma	49.50
1502 Uve Portate a Cesena	
Silentium	42.00
PRIMITIVO MANDURIA	
Fuentespina	39.00
Ribera del Duero	
White	
Heida	49.00
Glacial wine	
Steiner Chardonnay	58.00
GVS Schaffhausen	

Bar

Apero

	CHF
Aperol Sprizz	9.50
Prosecco, Aperol, mineral	
Aperol brewery	9.50
Beer, Aperol, limes	
Prosecco	1 dl 9.00
De Faveri	7 dl 44.00
Campari	4 cl 6.50
With orange juice "on demand	
Cynar	4 cl 6.50
With water "on demand	
Martini white	4 cl 6.50
With water "on demand	

Shots

	CHF
One for the Road	6.50
B52	6.50
Berlin air	5.00
Dr. Ginger	5.50
Jägermeister	5.00
Blow Job	6.50
Revolver	6.50
Tequila Slammer	6.00
End of the Road	6.00

Burnt water

	Vol%	CL	CHF
Obstler	37,5	2	5.00
Plums	37,5	2	6.00
Herbs	37,5	2	6.00
Williams	37,5	2	6.00
Cherry	37,5	2	6.00
Pflümli	37,5	2	6.00
Grappa	37,5	2	6.00
Vieille Prune	41	2	6.50
BeerBrand "CM	45	2	8.50

Cocktails

	CHF
Schatzeli Brewery	16.00
Beer, prosecco, syrup	
Mojito brewery	16.00
Rum, lime, mint, beer	
Lulu Brewery	15.00
Gin, lemon juice, beer	
Brewery Colada	16.00
Coconut milk, pineapple juice, rum, beer	
Brewery Blue	16.00
Lagoon Blue Curacao, peach liqueur, beer	
Brewery Black	16.00
Night Vodka, coffee liqueur, cola, beer	
Brewery 8212	16.00
Fruit brandy, peach liqueur, beer	
Punch brewery	15.00
Pineapple juice, citro, beer	
CaiBIERinha	15.50
Limmeten, brown sugar, pitu	

Long Drinks

	CL	CHF
Gin and tonic	4	9.50
London Dry Gin		
Whisky-Cola	4	9.50
Scotch / Bourbon		
Bacardi-Cola	4	9.50
Vodka	4	9.50
Orange / Bitter Lemon / Apple Shorley		

Liqueur

Baileys Irish Crème	4 CL	CHF 7.50
House liqueur simply	4 CL	CHF 7.50
House liqueur Schatzeli	4 CL	CHF 7.50

For you we have put together a selection of fine whiskies. Ask your waitress

Allergens: Please ask our staff regarding allergic substances in the drinks

Serving of alcohol: No serving of shots, cocktails, distilled water, aperitifs, long drinks and liquor to persons under 18 years of age. ID can be requested by the service staff for control.