

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.



Fotografie Katharina Wisata

Your hosts Silvia & Stefan Jetzinger,
kitchen manager Julia Huber

**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 half past nine

OUR BAR ON THE GROUND FLOOR

Is open until midnight

www.weberbraeu.at

APERITIVES

APEROLITIF A, O

Rieder UrEcht lager, Aperol, lemon juice

6,50

WEBERBRÄU SPRIZZ

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

8,90

INNVIERTLER STURSCÄDL GIN,

Fever Tree Mediterranean tonic, rosemary, lemon

9,50

APPETIZERS

BEEF BROTH A, C, G, L, O

with home made pancake strips
or cheese dumplings

4,90

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

with brown bread croutons

5,80

ONION SOUP A, G, L, M, O

with cheese croutons

5,20

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

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

19,50

BREZ'N A, G, M, N

Pretzels with 3 spreads

8,50

SALAD

& Vegetarian / Vegan

MIXED SALAD BOWL M, O 4,90

CHICKEN FILLET STRIPS A, C, G, M, O
grilled or baked
 with mixed lettuce 16,50

WEBERBRÄU SALAD M, O
 Mixed marinated green lettuce with roasted
 potato slices, onions and bacon bits
 Also served WITHOUT bacon and/or onions 15,50

VEGETABLE STRUDEL A, C, G, L
 with sour cream dip and cole slaw 10,90

VEGGIE BOWL – HEALTHY BOWL A, C, G, L, M
 Vegetable strudel, Quinoa vegetables, mixed lettuce,
 parsley potatoes, fried egg an sour cream dip 16,90

BAKED CAULIFLOWER A, C, G, M, O
 with parsley potatoes, tartare sauce, mixed lettuce 15,90

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



BREZ'N A, C, N, O, P 3,50 ROLL A 2,00
 SALT STICK, SPELT PASTRY A 2,80
 GARLIC STICK "STANGERL" A, C, H, N, O, P 3,50
 BEER STICK A 3,00 ROLL GLUTEN-FREE 3,00



BURGER

LOW CARB

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

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

GLUTE-FREE

BUN WITH SESAME N
surcharge 3,00

19,90

VURGER – VEGAN BURGER A, F

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

19,50

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

GLUTE-FREE

BUN WITH SESAME N
surcharge 3,00

19,50

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

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

19,90

* 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.

We are happy to serve our sauce box at no extra charge.

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

19,50

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

13,90

MIXED GRILL PLATTER G, L, M

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

19,50

CLASSICS

CHEESE SPAETZLE A, C, G, M, O

with beer cheese, roasted onions and green salad

15,90

„SCHNITZEL“ VIENNESE STYLE

A, C, G, M, O

made of rack of porke **16,50** made of chicken fillet **16,50**

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

16,50

BEEF ROAST WITH ONIONS

PAN FRIED A, L, M, O

with fried potatoes, bacon beans and roasted onions

23,90

FILLET OF BEEF WITH BEER VARNISH G, M, O

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

35,90

Each additional side dish:

Steak fries <small>A</small>	5,50
Fried leeks and potatoes (Gröstl) <small>L, G</small>	4,50
Fresh vegetables <small>L, G</small>	5,20

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

16,90

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
with steak fries 9,50

**VIENNA SAUSAGES WITH
GOULASH GRAVY** A, C, G, L, M
with buttered spaetzle 9,50

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

BAVARIAN WHITE SAUSAGE
(2 SAUSAGES) A, L, M, N, O-
with pretzel and
Bavarian honey mustard 9,90

PAIR SAUSAGES (2 PIECES) A, L, M
Frankfurter or debreziner with
mustard, horseradish & pastry 6,90

PRETZELS A, G, M, N,
with 3 spreads 8,50

STEAK FRIES A with Ketchup 5,50

Innviertler Beer Selection A, G, M, N,

6 draft beer specialties on tap (0,1 L),
served with a pretzel and various spreads 17,50

For the "calorie conscious":
5 draft beer specialties on tap (0,1 L) 9,50



DESSERTS

Home-made, naturally

FRENCH TOAST A, C, G

in cinnamon sugar with homemade
vanilla ice cream and pumpkin seed oil

7,90

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

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

à 11,50

FLAMBÉED "KAISERSCHMARRN" A, C, G, H

cut - up and sugared pancake with rum-raisins,
served with stewed plums and apple sauce
freshly prepared (about 25-30 min)

12,90

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

with raspberry sorbet and pumpkin seed crunch

8,90

APPLE STRUDEL A, C, G, H

with wipped cream

6,90

"EISPALATSCHINKEN" A, C, G, H

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

8,90

"PALATSCHINKEN" – AUSTRIAN PANCAKES A, C, G

filled with apricot jam (2 pieces)

5,00

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

17.90



Ein Schnapslerl
auf's Haus

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.

If you bring your own pastries for your celebration,
we reserve the right to charge € 1,50 per person
for our service (plates, cutlery, etc.).

WATER

& Juices

MONTES SPARKLING	0,33 L	3,60	0,75 L	6,60
MONTES NATURALLY STILL	0,33 L	3,60	0,75 L	6,60
SODA	0,3 L	3,00	0,5 L	3,40
LEMON SODA	0,3 L	3,40	0,5 L	3,80
TAP WATER	0,3 L	1,50	0,5 L	2,00
YOUTH DRINK ELDERFLOWER SODA OR TAP WATER	0,3 L	3,30	0,5 L	3,50

APPLE, ORANGE, RED CURRANT, MULTIVITAMIN	0,3 L	4,20		
STRAWBERRY, MANGO, PINEAPPLE, APRICOT	0,2 L	4,20		
SPRITZER, WITH SODA OR TAP WATER	0,3 L	4,30	0,5 L	4,50

TIROLA KOLA (A), FANTA, HERB LEMONADE, SPEZI	0,3 L	4,10	0,5 L	5,60
TIROLA KOLA LIGHT (A)	0,3 L	4,10		
COCA COLA ZERO	0,3 L	4,10		
SPRITE	0,3 L	4,10		



ICE TEA	0,3 L	4,30		
RED BULL / SUGARFREE (M)	0,25 L	5,90		
SCHWEPPES RUSSIAN WILD BERRY, BITTER LEMON, GINGER ALE (A), TONIC WATER	0,2 L	4,50		

The Best - Pressed & FERMENTED

WHITE WINE

GRÜNER VELTLINER „OBERE STEIGN“ Huber, Traisental (0)	1/8 L 4,70	0,75 L 28,00
RIESLING „PLATIN“ Jurtschitsch, Kamptal (0)	1/8 L 5,10	0,75 L 30,00
GELBER MUSKATELLER Weingut Krippl, Oststeiermark (0)	1/8 L 5,10	0,75 L 30,00

RED WINE

ZWEIFELT Hindler, Weinviertel (0)	1/8 L 4,70	0,75 L 28,00
50.50 CUVÉE (BF, M) Silvia Heinrich, Mittelbgl. (0)	1/8 L 5,10	0,75 L 30,00

SPRITZERS / SPARKLING WINES

SPRITZER white / red (0)	1/4 L 3,90	
SPRITZER sweet (0)	1/4 L 4,50	
APEROL SPRITZER white wine, Aperol, Soda, Orange (0)	1/4 L 6,90	
APEROL PROSECCO Prosecco, Aperol, Soda, Orange (0)	1/4 L 7,90	
HUGO (0)	1/4 L 6,50	
SAN SIMONE PERLAE NAONIS BRONZE Prosecco, Brut (0)	0,1 L 5,10	0,7 L 35,00
SZIGETI WELSCHRIESLING SEKT sparkling austrian wine, Brut,	0,2 L 9,00	0,7 L 32,00

FRUIT WINES BY SPANSEDER

FRUIT WINE SPRITZER (0)	0,3 L 3,70	0,5 L 4,10
FRUIT WINE, SWEET, SPRITZER WITH HERBAL LEMONADE (0)	0,3 L 4,00	0,5 L 4,50
FRUIT WINE PURE (0)	0,3 L 3,90	0,5 L 4,30

In a shot glass

BY PARZMAIR

Fruit schnapps from Schwanenstadt

PLUM	2 CL	6,90
PEAR WILLIAMS	2 CL	6,90
APRICOT	2 CL	6,90
ELDERBERRY	2 CL	6,90
BLOOD ORANGE	2 CL	6,90
RASPBERRY	2 CL	6,90
STONE PINE	2 CL	6,90
LEMONGRASS	2 CL	7,10
ROWANBERRY	2 CL	7,10
ROASTED HAZELNUTS	2 CL	6,90
RED TURNIPS	2 CL	6,90
CHOCOLATE-CHILI-LIQUEUR	2 CL	6,90

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	4,50
AVERNA	2 CL	4,50
BAILEY'S	4 CL	5,50

GRAPPA

SARPA ORO DI POLI	2 CL	5,50
DUE BARILI POLI	2 CL	5,90

COFFEE

ESPRESSO	2,90
DOUBLE ESPRESSO	4,50
VERLÄNGERTER (AMERICANO)	3,70

MUG OF COFFEE ^(G) with milk froth	4,20
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CAPPUCCINO ^(G)	3,90
DECAF	3,70

HOT CHOCOLATE ^(G) with milk froth and marshmallow	4,20
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TEAS

Assam, Earl Grey, peppermint, vitalizing herbs, green tea, fruit tea selection, camomille	3,20
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Exquisite wines

BOTTLE BY BOTTLE

WHITE WINES

GRÜNER VELTLINER HINTER DER BURG, PRAGER, WACHAU, LOWER AUSTRIA

Delicate and slender, with subtle spice and delicate acidity.

On the palate, green apple accompanied by gentle pepper.

12,5 % Vol.

0,7 L 48,00

WIENER GEMISCHTER SATZ, DAC, ZAHEL, VIENNA

Aromas of apricot and pineapple. On the palate,

a light exotic touch, fruity undertones with a delicate acidity.

12 % Vol.

0,7 L 34,00

SAUVIGNON BLANC RIED WIELITSCH KAPELLE, DAC, POTZINGER, SOUTHERN STYRIA

Aromas of peach and grapefruit, with a hint of cassis. On the palate, juicy and elegant, with mineral notes, a lively acidity, and a delicate fruity sweetness that lasts well.

13 % Vol.

0,7 L 46,00

MORILLON MUSCHELKALK SÜDSTEIERMARK DAC, TEMENT, SOUTHERN STYRIA

Delicate aroma of meadow herbs, yellow apple fruit, fresh orange zest, a hint of walnut, juicy with balanced acidity, touch of pear on the finish.

12,5 % Vol.

0,7 L 46,00

ROSÉ

PINK ROSE, KALMUCK, GRITSCH MAURITIUSHOF, WACHAU, LOWER AUSTRIA

Aroma of red berries, lemongrass, crisp acidity

provides verve and esprit, lively summer drink.

12,5 % Vol.

0,7 L 34,00

Exquisite wines

BOTTLE BY BOTTLE

ROTWEINE

OPUS EXIMIUM NR. 34, CUVEE (BF/ZW/STL), GESELLMANN, CENTRAL BURGENLAND

This velvety-smooth wine offers a great drinking pleasure, delicate herbal spice, dark wild berry confit, and ripe cherry with subtle notes of precious wood. Juicy on the palate, with supportive tannins, it's a classic of the Austrian red wine scene.

14,5 % Vol.

0,7 L 48,00

VULCANO CUVEE (BF/CS/ME/ZW), IGLER, CENTRAL BURGENLAND

Aromas of licorice and dark cherry. Juicy on the palate with cherry notes, well-integrated tannins, mineral freshness

13,5 % Vol.

0,7 L 48,00

HEIDEBODEN CUVEE (ZW/BF/STL), KERINGER, NEUSIEDLERSEE, BURGENLAND

Fine nuances of cloves, underlying dark berry fruit, a hint of prune, pleasant fruit sweetness, silky tannins.

13,5 % Vol.

0,7 L 32,00

BLAUFRÄNKISCH RIED GOLDBERG, SILVIA HEINRICH, CENTRAL BURGENLAND

The oldest vineyard in Deutschkreuz. Dark berries, delicate cassis, and ripe cherries. A Blaufränkisch Grand Cru. A wine full of elegance and power.

14 % Vol.

0,7 L 57,00

CHAMPAGNE

NICOLAS FEUILLATTE

Champagne Réserve Exclusiv Brut

0,7 L 95,00

PERRIER JOUET BRAND BRUT

Champagne

0,7 L 130,00

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