

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 Samuel Berneder**

**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

APERITIFS

APEROLITIF A, O

Rieder UrEcht lager, Aperol, lemon juice

6,70

WEBERBRÄU SPRIZZ

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

9,50

INNVIERTLER STURSCHÄDL GIN,

Fever Tree Mediterranean tonic, rosemary, lemon

9,80

APPETIZERS

BEEF BROTH A, C, G, L, O

with home made pancake strips
or cheese dumplings

5,20

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

with brown bread croutons

5,80

ONION SOUP A, G, L, M, O

with cheese croutons

5,50

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

9,50

SALAD & Vegetarian / Vegan

MIXED SALAD BOWL M, O

4,90

CHICKEN FILLET STRIPS A, C, G, M, O

grilled or baked

with mixed lettuce, tomatoes, cucumbers

17,50

WEBERBRÄU SALAD M, O

Mixed marinated green lettuce, tomatoes, cucumbers, roasted potato slices, onions and bacon bits

Also served WITHOUT bacon and/or onions

16,50

POTATOE AND VEGETABLE PAN C, L

with fried egg and sour cream dip

11,90

without fried egg

& sour cream dip | 9,90

VEGGIE BOWL – HEALTHY BOWL A, C, G, L, M,

cheese dumplings, baked cauliflower, mixed lettuce, parsley potatoes, fried egg and sour cream dip

18,90

BAKED CAULIFLOWER A, C, G, M, O

with parsley potatoes, tartare sauce, mixed lettuce

16,90



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



pramoleum



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

20,90

✓URGER – VEGAN BURGER A, F

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

19,90

CHICKEN BURGER A, C, G, L, M

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

GLUTE-FREE

BUN WITH SESAME N
surcharge 3,00

19,90

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

19,90

* 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.

Innviertler 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

20,90

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

14,50

MIXED GRILL PLATTER G, L, M

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

21,90

CLASSICS

CHEESE SPAETZLE A, C, G, M, O

with beer cheese, roasted onions
and green salad

16,50

„SCHNITZEL“ VIENNESE STYLE

A, C, G, M, O

made of rack of pork **17,50** made of chicken fillet **17,50**

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

17,50

BEEF ROAST WITH ONIONS

PAN FRIED A, L, M, O

with fried potatoes, bacon beans
and roasted onions

24,90

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 A	5,90
Fried leeks and potatoes (Gröstl) L, G	4,50
Fresh vegetables L, G	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

18,90

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 9,90

GRILLED FRANKFURTERS A, L, M

with steak fries 9,90

VIENNA SAUSAGES WITH GOULASH GRAVY A, C, G, L, M

with buttered spaetzle 9,90

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 9,50

STEAK FRIES A with Ketchup 5,90

InnViertel Beer Selection A, G, M, N

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

18,50

For the "calorie conscious":

5 draft beer specialties on tap (0,1 L)

10,50



DESSERTS

Home-made, naturally

FRENCH TOAST A, C, G

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

8,90

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

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

á 12,50

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)

13,90

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

with raspberry sorbet and pumpkin seed crunch

9,50

QUARK DUMPLINGS A, C, G, H, O

homemade with seasonal filling & sauce,
in buttered breadcrumbs (3 pieces)

11,50

"EISPALATSCHINKEN" A, C, G, H

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

9,50

"PALATSCHINKEN" – AUSTRIAN PANCAKES

filled with apricot jam (2 pieces) (A,C,G)

6,00

or with nutella (2 pieces) (A,C,F,G,H)

8,00

ADVANCE ORDER – SPECIAL DELICACIES

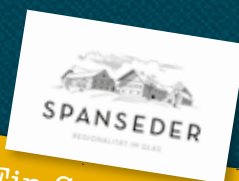
for groups of 6 or more only

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

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

per person

18.50



Ein Schnapserl
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.).

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

www.tricksiebzehn.at

All prices in Euro, include VAT
Prices are subject to change

Stand: 06/2026