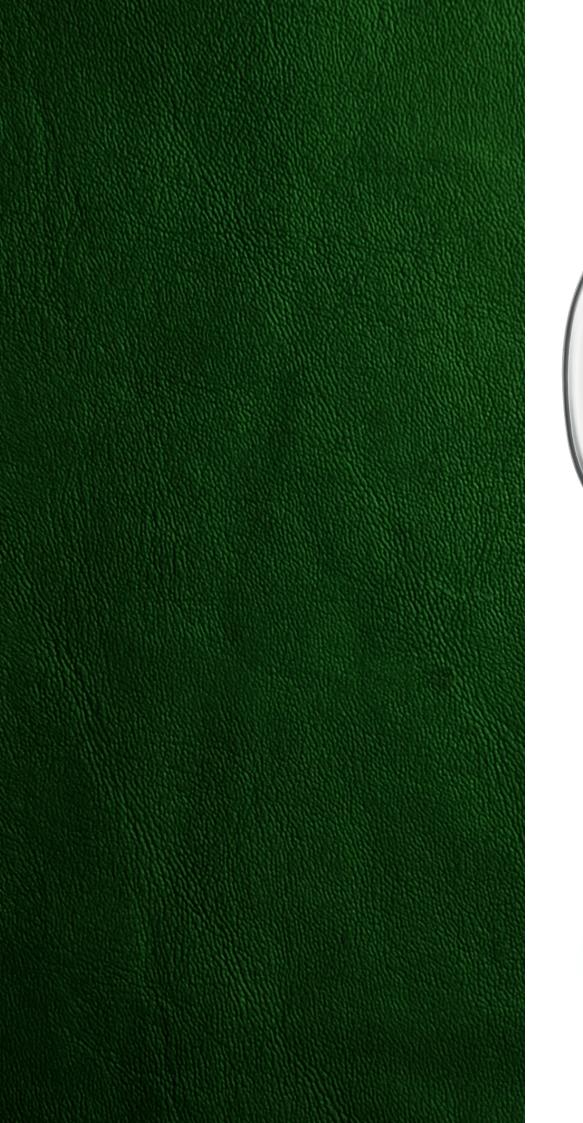




Das Bier von hier.





Here's the truth and nothing but the truth

Here, 27 m above the rooftops of St. Johann, we have a different viewpoint of life. Here beer and social gatherings reconcile people. Here there are no social differences and it's what we have in common that counts above everything else. We want to reflect this simple philosophy of life in our small menu and great beers. It's all genuine and all Tyrolean.

We hope to have tickled your taste buds.

Here to genuineness and your health!

The Huber Family

That's what a spoon is for

•	
Original Tyrolean liver dumpling soup (A, C, F, L, M)	5.10
Original Tyrolean sausage soup (A, C, F, L, M)	6.30
clear beef broth with noodles and	
slices of frankfurter	
Chicken soup in a tureen (A, C, F, L, M)	5.30
with noodles	
Spicy Goulash soup (A, F, L, M)	6.10
Noodle or pearl noodle soup (A, C, F, L, M)	4.00
Sausages and co.	
Fresh Munich Weisswurst in a pot per sausage	e 2.70
with original Bavarian Weisswurst mustard (M, O) Bratwurst	
with Tyrolean horseradish mustard (M)	7.00
with sauerkraut (M)	8.00
Fresh blutwurst (black pudding) - only from November	er to March!
with Tyrolean horseradish-mustard (M)	7.00
with sauerkraut and potatoes (M)	8.80
1 pair of frankfurters	
with fresh horseradish,	
tyrolean horseradish mustard and a roll (M)	4.70
with sauerkraut (M)	5.50
with goulash gravy (A, L)	5.80
1 pair of St. Johanner pork sausages	
with fresh horseradish,	
tyrolean horseradish mustard and a roll (M)	4.90

Fresh Munich Weisswurst in a pot	per sausage	2.70
with original Bavarian Weisswurst r	mustard (M, O)	
Bratwurst		
with Tyrolean horseradish mustard	(M)	7.00
with sauerkraut (M)		8.00
Fresh blutwurst (black pudding) - only	from November to	March!
with Tyrolean horseradish-mustard		7.00
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tyrolean horseradish mustard and a	roll (M)	4.70
with sauerkraut (M)		5.50
with goulash gravy (A, L)		5.80
1 pair of St. Johanner pork sausages		
with fresh horseradish,		
tyrolean horseradish mustard and a	roll (M)	4.90
with sauerkraut (M)		5.70
with goulash gravy (A, L)		6.00
1 pair of hot Bräuwürstel sausages		
with fresh horseradish,		
tyrolean horseradish mustard and a	n roll (M)	5.00
with sauerkraut (M)		5.80
with goulash gravy (A, L)		6.10
4 St. Johanner Zwick'lwürstel sausage	S	
with fresh horseradish,	-	
tyrolean horseradish mustard and a	roll (M)	4.90
with sauerkraut (M)		5.70

From the Garden of Eden

Green salad (O)	4.50
Mixed salad of the season (L, M, O)	4.90
Hearty cabbage salad (O)	4.20
Fresh potato salad (L, M, O)	4.70

Long live wellness

Viennese-style onion roast (A, F, L, M, O)	18.90
with potatoes and a mixed salad	
Brauhaus filet skewer (A, F, G, L, M, O)	16.90
served with a spicy garnish and fried grated potatoes	•
Brauhaus platter (inside tip!) (A, C, F, G, L, M, O)	14.20
oven-fresh roast pork and crispy knuckle	
of pork in a beer sauce with homemade	
bread dumplings, sauerkraut and fresh horseradish	
Oven-fresh roast pork in a beer sauce (A, C, F, G, L, M, O)	
with homemade bread dumplings, sauerkraut and fresh horseradish	
	14.00
for big appetites for small appetites	14.00 11.90
for small appetites	11.90
Oven-fresh, crispy knuckle of pork in a beer sauce	
with homemade bread dumplings, sauerkraut	
and fresh horseradish (A, C, F, G, L, M, O)	
for big appetites	14.20
for small appetites	12.10
Brauhaus schnitzel (A, C, L, M, O)	
baked and marinated pork escalope with potato sala	d
for big appetites	13.70
for small appetites	11.70
1/2 crispy barbecued chicken	
barbecued fresh daily!	8.30
also available for take-out in a paper bag	7.90
	11.00
Hungarian goulash (A, F, L, M)	11.90
with boiled potatoes	
Viennese »Rahmbeuscherl« (A, C, D, F, G, L, M, O)	10.10
a dish made of offal from the calf in a cream sauce,	
served with bread dumplings	
Transform also and a state also all'anno (al esta e al a	0.00
<u>Tyrolean cheese and potato dumplings (A, C, F, G, L, M)</u>	8.90
2 dumplings served with a beef broth and cabbage s	alau
3 »Kaskrapfen« (savoury cheese dumplings) (A, G)	9.00
Tyrolean liver dumplings (A, C, F, L)	
2 dumplings with sauerkraut and goulash gravy	8.90
2 dumplings with goulash gravy	7.90
1 0 0 0 /	
Veggie schnitzel (A, C, G, L, M, O)	10.10
with cream sauce and boiled potatoes	

Ask our Turmstüberl waiter staff for the daily specials!

(also see the chalkboard at the entrance and at the bottom of the stairs!)

Additional charge for bread and rolls! Hot food until 20:45!

Huberturm zu Sankt Johann in Tirol anno 1959



Well-deserved snacks

Cold roast pork (A, M, O)	11.90
with 2 slices of country-style bread, horseradish,	
a spicy garnish or sour with onions, vinegar and oil	
Cold knuckle of pork (A, M)	12.10
with 2 slices of country-style bread, horseradish, a spicy	garnish
Homemade knuckle of pork in aspic (A, O)	8.10
with 2 slices of country-style bread, onions, vinegar a	nd oil;
with Styrian pumpkinseed oil on request	
Tyrolean bacon platter (A, G)	12.10
with 2 slices of country-style bread and butter, finely ga	rnished
1 portion of »Grammelschmalz« (A)	
(pork drippings with cracklings)	7.00
with 2 slices of country-style bread, garnished with	
onions, garlic and fresh chives	
1 portion of Liptauer spicy cheese spread (A, G)	7.00
with 2 slices of country-style bread,	
garnished with onions, garlic and fresh chives	
Sour sausage with bread (A, O)	8.10

Farm-fresh cheese

Original Bergkäse (A, G)	8.80
sour or with butter and 2 slices of country-style bread	
St. Johanner Bierkäse (A, G)	8.80
sour or with butter and 2 slices of country-style bread	

On the side

1 bread dumpling (A, C, G)	2.40
1 liver dumpling (A, C, G)	2.60
1 portion of sauerkraut	2.60
1 portion of potatoes	2.60
1 portion of Rösti (Swiss-style hash brown potatoes)	2.90

Our daily bread

1 pretzel (A)	1.50
1 salt stick (A)	1.50
1 roll (A)	1.20
1 slice of black bread (A)	1.00

Winner of numerous awards: Our original Tyrolean beer specialties!

Our beer is brewed based on an old crafted tradition with select ingredients strictly in accordance with the beer purity regulations. Without compromises. That's why we have already won gold 31 times. **Try whatever your heart desires.**



Specialty beers on tap:

St. Johanner Zwick'l (A)	12.7° / 5.3%*	
One of the greatest specialties south of	the Wilder	Kaiser.
	0,5 l	4.00
	0,3	3.10
Spezial (A)	12.7° / 5.3%*	
The taste of joie de vivre and hospitality	<i>'</i> .	
Full-bodied and easily digestible.	0,5 l	3.90
	0,3	2.90
Augustinus (A)	11.5° / 5.	0%*
Legendary rifle major, life-loving brewe	r and pubk	eeper –
that was Augustinus Feller. This beer is k	prewed acc	ording
to his original recipe from the 18th cent	tury.	
Amber-colored – fine wort.	0,5 l	3.90
	0,3 l	2.90
Dunkel (A)	11.6° / 5.	0%*
The dark beer – the origin of the art of b	prewing.	
Tradition at its best.	0,5 l	3.90
	0,3 l	2.90
Tiroler Hefeweizen light/dark (A)	12.8° / 5.	4%*
A wheat beer that will lift your spirits.		
Sparkling and fresh like our homeland.	0,5 l	4.10
	0,3 l	3.20
Huber Radler (A, **)	9.8° / 2.6	%*
A hit among bikers! A real thirst-quench	ner.	
Aromatic and fresh.	0,5 l	3.90

* Original wort / Alc. Vol. % ** With sweeteners. Contains a source of phenylalanine.

From the bottle:

St. Johanner Engerl (A) The practically virginal beer. Recomme a higher authority! A heavenly treat. A	full-bodied,	, fresh
taste despite 30% less alcohol than ou	0.5 l	3.90
White »light« (A)	8.3° / 3.5	5%*
terrific taste, fewer calories and alcoho	ol – to be we 0.5 l	ell enjoyed. 4.10
Alcohol-free wheat beer (A)	5.5° / 0.3	3 %*
A non-alcoholic beer for everyone – w	ith a real be	eer taste!
	0.5 l	4.10
Clausthaler nonalcoholic beer (A)	0.3 l	3.20
* Origin ** With sweeteners. Contair	al wort / Al is a source of p	

For 9000 years beer brewing was women's work.

The brewing tradition is always associated with monks. Actually, that has been true for only 1000 years now. 9,000 years before that brewing was clearly women's work.

Today this is still the case in many African and Latin-American cultures. However, we do not know how beer tasted back then.

But for whoever is interested: head on over to Africa!



Divine spirits

Apricot schnapps	2cl	3.50
Delightful, typical and delicate fruity a	roma with	
a lot of flavor, sweet, smells like ripe a	oricots.	
Williams pear schnapps	2cl	3.50
Distinctively typical aroma with regard	to fragrance	
and flavor, delicate fruit, harmonious fi	nish.	
»Bauernobstler« fruit schnapps	2cl	3.20
Refinement of the original, traditional	schnapps.	
Its full-bodiedness comes from various	old varieties	
of apples and native cider pears and, h	ence,	
its particular richness and broadness w	ith regard	
to fragrance and flavor.	C	
-		
Jägermeister	2cl	3.40

Rather rare guests

House white wine (O)	1/8 l	2.50
»Grüner Veltliner«		
White spritzer (O)	1/4	3.00
our house wine mixed with spa	arkling water	
House red wine (O)	1/8	2.50
»Laurenzitrunk«		
Red spritzer (O)	1/4	3.00
our house wine mixed with spa		



The beer hails from here.



Because nobody likes warm beer

Black tea

with lemon	2.60
with milk (G)	2.60
with rum	4.30
Variety of other teas	2.40
fruit, rosehip, chamomile, peppermint tea	
Hot lemon	2.50
Hot chocolate with milk (G)	3.40



il vero espresso italiano

li vero espresso italiano		
Segafredo coffee	·	
Espresso, small	2.30	
Espresso Macchiato (G)	2.50	
Espresso, large	3.40	
»Verlängerter« (diluted espress	so) 2.60	
Ital. cappuccino (G)	2.90	
Latte Macchiato (G)	3.00	

Best regards from the master brewer

Römerquelle m	ineral water	0.33 l	2.50
Coke, orange, l	emon, Spezi		
		0.3 l	2.60
		0.5 l	4.30
Rauch orange j	uice		
		0.3 l	2.70
	mixed with club soda	0.5 l	4.10
	mixed with water	0.5	3.50

Rauch apple juice

	0.3 l	2.70
mixed with club soda	0.5 l	4.10
mixed with water	0.5 l	3.50

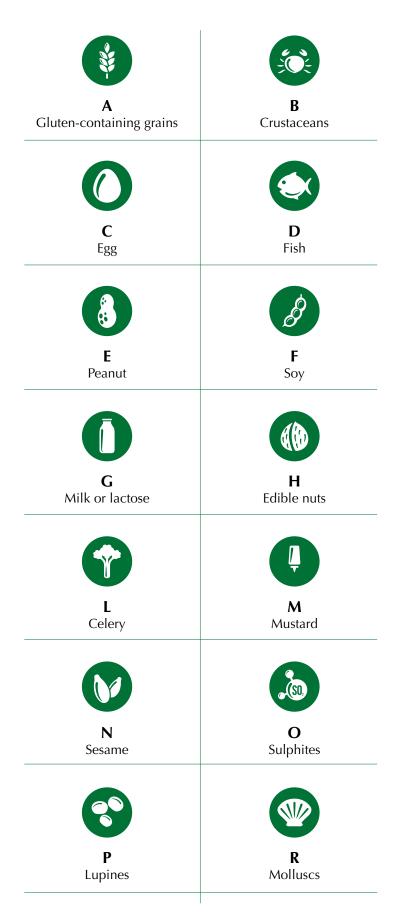
Rauch blackcurrant

	0.3 l	2.80
mixed with club soda	0.5 l	4.20
mixed with water	0.5 l	3.60

The beer hails from here.

The 14 allergens

General information as per Codex-recommendation:



Information about sweetening agents (as per decree by FMH from 10.07.2014, BGBI (Federal Law Gazette) no. II/175/2014) ** Contains a source of phenylalanine. Can have a laxative effect in case of excessive consumption.



Huberbräu Turmstüberl

Brauweg 4, 6380 St. Johann/T. Tel. +43 (0)5352 622 21-15 turmstueberl@huberbraeu.at

Opening hours: daily from 10:30 a.m. until 10:00 p.m. hot food from 11:30 a.m. until 08:45 p.m.