Welcome

to the Villacher Brauhof!

"Come hungry, leave happy – and enjoy a fresh beer in between!"

We're happy to have you with us!

Whether it's for a quick bite, a hearty meal with friends or colleagues, or simply for a refreshing Villacher beer – you've come to the right place!

🅿 **Free Parking for our Guests**

Park your car at the large parking lot in front of the **"Villacher Getränkeshop"** (Brauhausgasse / corner Virgil-Gleisenberger-Straße).
After your visit, simply present the **yellow token** at the Brauhof – we will validate it for free.

Our opening hours

Monday to Saturday: 11.00 am – 11.00 pm
Hot meals: 11.30 am – 10.00 pm
Sundays and public holidays: **closed**

Reserve a table

www.villacherbrauhof.at/reservieren

Villacher Brauhof

BRAUHOF SOUP KITCHEN

STRONG BEEF SOUP

with homemade liver dumpling (A,C,G,L,M)	5,90
with “Schlickkrapferl”(dumplings) by “Norische Nudelwerkstatt“ (A,C,E,G,L)	5,90
with homemade semolina dumpling (A,C,G,L)	5,20
with homemade sliced pancakes (A,C,G,L)	4,90

BRAUHOF “SUPPENKASPAR” (A,C,E,G,L,M) 10,90

with liver dumplings, sliced pancakes and „Schlickkrapferl”

BEER CREAM SOUP (A,G,L) 7,20

with pretzel croutons

FROM THE BREWMASTER´S GARDEN

COLORFUL LEAF SALADS (A,O,N,M) 17,90

with house dressing or Caesar dressing (surcharge € 2,00)

with fried or breaded chicken strips

POTATO AND ENDIVE SALAD (N,O,M)

with crispy bacon and pumpkin seed oil

large	15,90
small	12,90

MIXED SALAD (O,M,L)

seasonal salads with cabbage, cucumber, potato, green beans and leaf salads

large	8,10
small	6,10

SEASONAL LEAF SALADS (O,M)

large	7,10
small	5,10

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STARTERS

BEEF CARPACCIO (A,G,H) 16,90
with parmesan shavings, rocket salad and bread

GOAT CHEESE WRAPPED IN BACON (E,G,H) 17,90
served on marinated arugula with cherry tomatoes and toasted pine nuts

FROM THE CARINTHIAN NOODLE & DUMPLING KITCHEN

CARINTHIAN CHEESE DUMPLINGS (A,C,E,G,M,N) 15,90
"A Märzen beer is the perfect match for a "Kasnudel", like the lid on a bacon barrel—round, harmonious, and guaranteed crumb-free! "
3 large dumplings with melted butter, chives and leaf salad

MEAT DUMPLINGS (A,C,E,G,M) 15,90
"The meat lover wants a real house beer – down-to-earth, strong, and as honest as the Carinthian soul."
3 large dumplings with sauerkraut and pork cracklings

DRAUTAL BEER CHEESE SPÄTZLE (A, C, G, L) 15,90
with mountain cheese, fried onions and chives

ROASTED BREAD DUMPLINGS WITH EGG (A,C,G,O) 15,90
with leaf salad

FROM THE GOULASH POT

SPICY BEEF GOULASH (A,G,O)
"A goulash and a pint of beer! That's all you need for a good time."
with dumplings 16,90
with a bread roll 15,00

„FIAKER GOULASH“ (A,G,O) 17,20
with fried egg, pickles, sausage and a bread roll

XL FRANKFURTER (A,G,O) 10,90
with sauce and a bread roll

FROM THE TAVERN

BRAUHOF FRIED CHICKEN (A,C G,L,M) 18,90
half fried chicken from Carinthia without skin with homemade potato salad
(Waiting time: approximately 20 minutes)

VIENNESE SCHNITZEL (A,C,G)
"The top dog among classics: golden yellow, crispy, elegant—basically the schnitzel of beers."
with parsley potatoes, French fries or potato salad
veal 28,90
chicken 17,50
pork 16,50

CORDON BLEU (A,C,G)
filled with ham and cheese, served with parsley potatoes or French fries
chicken 19,50
pork 18,50
Cranberries complete the dish 2,50

RUMPSTEAK (E,G,O) 29,90
with French fries, herb butter and grilled vegetables

ROAST BEEF WITH ONIONS (A,O) 25,90
Brauhof "Franzi": "Franzi also keeps the roast beef in check – strong, charming, and with a slightly cheeky flavor."
with fried potatoes, bacon beans and fried onions

BRAUHOF GRILL PLATE (E,G,L,M) 20,90
"When everything on your plate is grilled, only one thing stays cool: our Stadtbräu beer. The perfect thirst quencher for meat in large quantities."
marinated chicken, beef and pork with grilled vegetables,
French fries and herb butter

TASTY SPARE RIBS (H,M) 21,90
with wedges and BBQ sauce

BRAUHOF ROAST PORK (A,C,E,G,L,M) 19,90
oven-fresh pork shoulder with bread dumpling, sauerkraut and
natural beer gravy

XL BERNER SAUSAGES – **HAND-WRAPPED** (E,G,M) 17,90
with French fries and onion mustard

HOMEMADE XL BRATWURST (A, F, L) 17,90
with sauerkraut and roasted potatoes

BRAUHOF BURGERS

ANGUS BEEF BURGER *(200g)* (A,C,E,G,M) 18,90
sourdough bun with cheddar cheese, bacon, whiskey BBQ mayonnaise, tomatoes and French fries

BRAUHOF "BRATL" BURGER (A,G,M) 17,90
sourdough bun with pork belly, coleslaw, horseradish mayonnaise, pickles and French fries

FISH

SALMON TROUT (D,G,L) 25,90
with parsley potatoes, grilled vegetables and herb garlic oil

SNACKS

ROAST PORK SANDWICH (A,C,E,G,L,M) 8,90
with pork dripping spread

HAM SANDWICH (A,C,E,M) 8,90
with horseradish

BRAUHOF TOAST (A,G) 10,90
with bread, ham, cheese, onion, pepperoncini and salad garnish

FRESH PRETZEL (A) 3,90

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FROM OUR SWEET KITCHEN

BRAUHOF KAISERSCHMARRN (A,C,F,G) 12,50
caramelized, with stewed plums

WARM CHOCOLATE CAKE (A,C,E,F,G) 9,90
with vanilla ice cream, whipped cream and sour cherry ragout

APPLE STRUDEL (A,C,F,G,O)
with whipped cream 6,90
with vanilla ice cream 8,90

HOMEMADE BEER-TIRAMISU (A,C,G) 7,50

FOR OUR LITTLE GUESTS

SMALL BEEF SOUP 4,20
with homemade sliced pancakes (A,C,G,L)

SMALL VIENNESE SCHNITZEL (A,C,G)
with French fries
chicken 12,20
pork 11,20

CARINTHIAN CHEESE DUMPLINGS (A,C,E,G,M,N) 11,20
two dumplings, with butter

GRILLED FRANKFURTER SAUSAGE (A,C,F,G) 9,90
with French fries

FRENCH FRIES (A,E,M) 5,90
with ketchup and mayonnaise

FRESHLY TAPPED BEERS

(CONTAINS GLUTEN)

VILLACHER STADTBRÄU – HOUSE BEER

Brewed from the finest specialty malts.

Original gravity: 11.9°, Alcohol: 4.9% vol.

0,5 lt	5,10
0,3 lt	4,60

VILLACHER MÄRZEN

A full-bodied bottom-fermented beer with mild hopping.

Original gravity: 11.8°, Alcohol: 5.0% vol.

0,5 lt	5,10
0,3 lt	4,60

VILLACHER SPECIAL BLONDE

Light, top-fermented beer with fruity notes, lively effervescence and full-bodied freshness.

Original gravity: 12.9°, Alcohol: 5.8% vol.

0,5 lt	5,20
0,3 lt	4,70

VILLACHER GLOCKNER PILS

A floral, and refreshing Pils with a naturally hazy appearance and balanced hop character.

Original gravity: 11.5°, Alcohol: 4.9% vol.

0,5 lt	5,20
0,3 lt	4,70

VILLACHER KELLER DUNKLES (DARK)

A deep brown, malt-forward beer with cocoa and caramel notes, a full body, gentle roast, and irresistibly rich malt character.

Original gravity: 11.8°, Alcohol: 4.5% vol.

0,5 lt	5,20
0,3 lt	4,70

GÖSSER ZWICKL

Rich golden yellow with firm white foam. A uniform, fine cloudiness – just as beer lovers enjoy in a naturally cloudy Zwickl.

Original gravity: 11.9°, Alcohol: 4.9% vol.

0,5 lt	5,20
0,3 lt	4,70

BRAUHOF „FRANZI“ (MISCHBIER)

Special Brauhof blend of a light and a dark beer. Refreshingly strong flavor.

Original gravity: 12.8°, Alcohol: 5.0% vol.

0,5 lt	5,20
0,3 lt	4,70

EDELWEISS WEIZEN

Naturally cloudy, golden yellow and particularly fruity.

Original gravity: 12.3°, Alcohol: 5.3% vol.

0,5 lt	5,20
0,3 lt	4,70

GÖSSER NATURRADLER

Full-bodied beer meets citrus-fresh lemonade with natural lemon juice. Refreshingly sparkling.

Original gravity: 8.7°, Alcohol: 2.0% vol.

0,5 lt	5,10
0,3 lt	4,60

PRIMUSBRÄU Schleppe

A bright golden bottom-fermented lager with a pure, blossom-white foam crown. Balanced grain aromas with mild hop bitterness. Aurora and Tradition hops create a pleasant duet with gentle citrus and orange notes.

Original gravity: 11.2°, Alcohol: 5.3% vol.

0,5 lt	5,20
0,3 lt	4,70

FROM THE BOTTLE

VILLACHER DRAUSTADT LAGER

A full-bodied, amber-coloured beer with a creamy head and a harmonious balance of malt and hops. Delicate notes of caramel and honey meet subtle roasted aromas and a pleasant bitterness. Smooth on the palate, velvety in body and full-bodied on the finish.

Original gravity: 11.8 °, Alcohol: 4.9 % vol.

0,3 lt 5,10

BERGBRÄU Schleppe

Schleppe Bergbräu is a malt-forward, amber-colored beer with harmonious caramel notes, rounded off by a pleasant hop bitterness. The balanced interplay of sweetness and bitterness makes it a versatile companion to various dishes: grilled meats, spicy cheeses, and hearty stews.

Original gravity: 13.4 °, Alcohol: 5.7 % vol.

0,3 lt 5,10

SEEBRÄU

Fruity hop notes dominate the bouquet – tropical fruits like mango, passion fruit, and a touch of citrus. Gentle resin notes and light malt sweetness round out the aroma. Balanced bitterness with a refreshing, dry finish. Despite its lightness, full of surprising depth.

Original gravity: 9.5°, Alcohol: 3.7% vol.

0,3 lt 5,10

VILLACHER FREILICH

Fine creamy foam, bright clear color and refreshing hop notes. Carinthia's most popular alcohol-free beer – perfect for lunch, after work, or sports. Reduced calories.

Original gravity: 6.8°, Alcohol: 0.5% vol.

0,5 lt 5,10

EDELWEISS WEIZEN (NON ALCOHOLIC)

Naturally cloudy amber tone. Delicate roasted aromas, caramel notes, and lively fruitiness of ripe banana and dried plum.

0,5 lt 5,20

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WHITE WINES

(CONTAINS SULFITES)

	0,75L	1/8L
GELBER MUSKATELLER (TSCHERMONEGG)	31,80	5,30
GEMISCHTER SATZ (WEINGUT TAGGENBRUNN)	30,60	5,10
GRÜNER VELTLINER (DOMÄNE WACHAU)	28,20	4,70
PINOT GRIGIO (SAN SIMONE)	27,00	4,50
VINION GRÜNER VELTLINER	25,80	4,30

RED WINES

(CONTAINS SULFITES)

	0,75L	1/8L
GABARINZA (HEINRICH) bottle only	79,00	
BIG JOHN (SCHEIBELHOFER)	37,20	6,20
HEIDEBODEN (KERINGER)	30,60	5,10
MERLOT (SAN SIMONE)	27,00	4,50
VINION ZWEIGELT	25,80	4,30

SPRITZERS

(CONTAINS SULFITES)

WHITE SPRITZER	4,20
RED SPRITZER	4,20
MUSKATELLER SPRITZER	5,20
APEROL SPRITZER	5,80
VENEZIANO (APEROL SPRITZ WITH PROSECCO)	5,90
HUGO WITH PROSECCO	5,90

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NON-ALCOHOLIC DRINKS

(MAY CONTAIN SULFITES)

Coca-Cola	0,33L	3,90
Coca-Cola zero	0,33L	3,90
FANTA	0,33L	3,90
MEZZOMIX	0,33L	3,90
TRIXI LEMON/HERBS/RASPBERRY	0,33L	3,90
PEACH ICED TEA	0,33L	3,90
BITTER LEMON	0,20L	4,30
TONIC WATER	0,20L	4,30
RED BULL	0,30L	4,50

MINERAL WATER, WATER, SODAS

RÖMERQUELLE SPARKLING / STILL	0,33L	3,60
	0,75L	5,90
SODA	0,33l	2,80
	0,50L	3,00
SODA LEMON	0,33l	3,20
	0,50L	3,60
LEMON WATER	0,33L	2,20
	0,50L	2,80
ELDERFLOWER/RASPBERRY WATER	0,33L	2,90
	0,50L	3,20
ELDERFLOWER/RASPBERRY SODA	0,33L	3,50
	0,50L	3,80

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JUICES

APPLE JUICE (CLOUDY)	0,33L	3,90
	0,50L	4,60
RAUCH APRICOT	0,20L	4,10
RAUCH MANGO	0,20L	4,10
RAUCH STRAWBERRY	0,20L	4,10
RAUCH BLACK CURRANT	0,20L	4,10
RAUCH ORANGE	0,20L	4,10
FRESH LEMON JUICE	2cl	0,90

HOT DRINKS

(MAY CONTAIN LACTOSE)

CAPPUCCINO (G)	3,70
CAFÉ LATTE (G)	4,10
ESPRESSO	2,50
DOUBLE ESPRESSO	3,90
KLEINER BRAUNER (G)	2,90
GROßER BRAUNER (G)	4,80
AMERICANO	3,70
AFRO TEA – VARIOUS FLAVORS	4,20
HOT CHOCOLATE (Pompadur) (G)	3,80

SPARKLING WINES

PROSECCO

	0,7L	0,1L
MIONETTO PROSECCO EXTRA BRUT	35,70	5,10
MIONETTO PROSECCO ROSE`	35,70	5,10
BACIO DELLA LUNA - FRIZZANTE	26,50	3,70

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APERITIV

CAMPARI ORANGE		7,10
CAMPARI SODA		5,10
MARTINI BIANCO		4,20

SCHNAPS & BRANDIES

APRICOT SCHNAPS	2cl	4,20
FRUIT SCHNAPS	2cl	4,20
WILLIAMS PEAR	2cl	4,20
STONE PINE SCHNAPS	2cl	4,20
RASPBERRY	2cl	4,20

PFAU BRAND

PFAU ROWANBERRY BRANDY	2cl	7,70
PFAU CARINTHIAN PEAR BRANDY	2cl	6,00
PFAU APPLE BRANDY	2cl	6,00
PFAU WILLIAMS BRANDY	2cl	6,00
PFAU APRICOT BRANDY	2cl	6,00

GRAPPA

POLI GRAPPA BARRIQUE	2cl	5,10

BITTERS

AVERNA	2cl	4,20
AVERNA SOUR (WITH ICE, LEMON JUICE, SODA)	2cl	5,70
FERNET	2cl	4,20
RAMAZZOTTI	2cl	4,20
JÄGERMEISTER	2cl	4,20

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LIQUEURS & AGAVE

BAILEYS	2cl	4,20
AMARETTO	2cl	4,20
TEQUILA PADRE AZUL “bianco”	2cl	15,10
TEQUILA PADRE AZUL “anejo”	2cl	13,10

RUM

Eastbay RUM – Rum from Lake Wörthersee	4cl	9,90
Diplomatico 12 Jahre - Reserva Exclusiva	4cl	9,90
Bacardi	4cl	6,00
	0,7L	89,00

VODKA

GREY GOOSE	4cl	8,20
GREY GOOSE (incl. 4 mixers)	0,7L	105,00
FINLANDIA	4cl	6,00
	0,7L	89,00

GIN & TONIC

EASTBAY - Gin from Lake Wörthersee	4cl	8,20
GIN TONIC		12,50

GIN

EASTBAY (incl. 4 mixers)	0,7L	110,00

ALLERGENS

Legend & Explanation

Dear Guests, please note the following:

A mention is made if the designated substances or products derived from them are contained as an ingredient in the final product.

The labeling of the 14 main allergens is carried out in accordance with the legal requirements (EU Food Information Regulation 1169/2011). In addition, there are other substances that may cause food allergies or intolerances.

Despite the careful preparation of our dishes, traces of other substances may be present besides the labeled ingredients, as they are used in the kitchen during the production process.

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