# MENU SUGGESTIONS AUTUMN / WINTER

# ARE YOU PLANNING AN EVENT? THEN VOLTA BRÄU IS THE RIGHT PLACE FOR YOU!

We have everything you need for an "event to remember" - regional beer, a beautiful beer garden, a cozy pub & really good pub food!

Below you will find our offer for groups of 8 people or more. The food is served tavolatastyle. Bowls, platters and plates are placed in the middle - because sharing is fun!

By the way, the start to a really successful evening is one of our exclusive brewery tours - choose between a short, crisp insight or a journey through our world of beer.

# BREWERY TOUR SHORT & CRISP

approx. 30 minutes
Introduction to our world of beer
Beer tasting of 1 beer
CHF 10.00 per person

# BREWERY TOUR DISCOVERY TOUR

approx. 60 minutes
Introduction to the topic of beer
Guided tour of the brewery
Extensive tasting of 3 different beers
CHF 18.00 per person

Do you have any special requests or a really cool idea? Let us know! Not everything, but a lot is possible!

## **APERO SUGGESTIONS**

olta Bräu pretzel   with salted butter + 1.50	4.5
Homemade nut mix	3
Marinated olives with bread Golden Crisps (Salt / Honey Mustard / Wasabi / Salt & Vinegar)	7.5 8.5
Marinated feta cheese with bread	10
Large appetizer platter with cheese & charcuterie, antipasti, homemade	42
hummus, served with bread	

## FROM 20 PERSONS

Mini Pulled Pork Burger	7
Mini Vegan Sandwich (Falafel   vegan Tzatziki   beetroot sprouds)	6
Falafel with yoghurt dip	7.5
Grissini natural	2
Grissini with Serrano	3.5

# THE BREW PUB CLASSIC MENU

#### **TO START**

Antipasti platter - hummus | olives | marinated feta

#### THE BREW PUB BURGER

Sesame burger bun pulled pork

#### **VEGETARIAN**

Pulled Planted Chicken BBQ-Sauce Cole Slaw

#### SIDES

Pommes Frites | Leave salad

#### **GRANDE FINALE**

Chocolate mousse

CHF 48.00 per person

# THE BREW PUB WINTER MENU

#### **BREWER'S PLATTER**

Hummus, antipasti, charcuterie, cheese Served with bread

#### **TAVOLATA**

Goulash from pasture-fed beef with spaetzle and red cabbage

#### **VEGETARIAN**

Hungarian potato goulash with spaetzle and red cabbage

#### **GRANDE FINALE**

Lukewarm apple cake

CHF 64.00 per person - Meat CHF 54.00 per person - Vegi

# THE BREWMASTER WINTER BBQ

### **BREWER'S PLATTER**

Hummus, antipasti, charcuterie, cheese Served with bread

### TAVOLATA SKEWERS BBQ

Skewers to grill yourself
Aargau chicken, Emmental lamb,
Baselbieter pasture beef in Natura quality
Tofu and vegetable kebabs with harissa

Gschwellti with sour cream

BBQ sauce and Yoppie sauce Seasonal leaf salad

#### **GRANDE FINALE**

Lukewarm apple cake

CHF 68.00 per person



#### **START**

Antipasti platter - hummus | olives | marinated feta

#### MAIN

Pizza\* until you're full.

Choose up to 4 different varieties and we will bring them to you in stages to the middle of the table for sharing.

We'll serve you a salad to go with it.

#### DESSERT

Chocolate mousse

52 per person

Work Slice Balance

# Slice Slice Baby PIZZA VARIETIES

Pizza Margherita Tomato sauce, fior di latte, basil

Pizza Bufala Tomato sauce, fior di latte, buffalo mozzarella, basil

Pizza Salami Finocchio Tomato sugo, fior di latte, fennel salami, basil

Pizza Serrano Tomato sugo, fior di latte, Serrano raw ham, mascarpone, rocket

Pizza Mediterrana Tomato sugo, fior di latte, pickled vegetables, caper apples

Pizza Verde (vegan)



# WINE RECOMMENDATION

### **SPARKLING**

Prosecco Stefany,
DOCG, Cantina Pizzolato, Bio (IT)
69

Ca'del Bosco

Franciacorta Cuvée Prestige (IT)

83

## WHITE WINE

Verdejo Valdihuete Verdelho (ES)

42

Macon Chaintre blanc "Les Perrieres" AOP Chardonnay (FR)

64

## ROSE WINE

Les Coquelictos 2021 (FR)

42

## **RED WINE**

Chiara Condello Sangiovese (I)

58

Faugères Rèserve AOP Grenache, Mourvèdre, Carignan, Syrah (FR)

83

#### **VOLTA**4BRÄU

# **SERVICES**

Would you like to hire the Brewpub for your own private event? If a minimum consumption has been agreed, this must be paid in any case. If the agreed amount is not reached, it will still be charged in full. The difference cannot be paid in kind.

#### NIGHT OUT

Don't want the party to stop? For private parties, we can apply for a free night for the indoor area. You can then party until 4 a.m. until even the best party has to come to an end. The permit costs CHF 150.

#### **EXTENSION**

For each employee working after 1 a.m., we charge a night surcharge of CHF 25 per hour or part thereof.

#### MUSIC/ DJ

We will be happy to help you find the right musical accompaniment for your event. We have a music system for playing songs as standard. If you require complete DJ equipment, we can provide this for CHF 250. Music is only permitted indoors.

#### TAG FEE

We charge a tapping fee of CHF 35 per bottle (7.5dl) for wine you bring yourself.

#### CAKE / DESSERT

If you bring your own cake or another dessert, we charge CHF 4 per person.

# **TERMS & CONDITIONS**

Please let us know the definitive number of people at least 5 days in advance. We are happy to accept small changes in the number of people (25%) up to 2 days before the event. This number is binding and serves as the basis for the actual calculation.

In the event of a reduction in the number of people on the day of the event or no shows, we reserve the right to charge 100% of the confirmed service.

If the booking is completely canceled at short notice, we will charge the following costs:

10 to 6 days before the event 50% of the confirmed service 5 to 1 day before the event 75% of the confirmed service On the day of the event 100% of the confirmed service

If the event has been confirmed but no service has yet been agreed, an amount of CHF 70 per person is assumed.

Brewery tours can be booked for groups of 10 or more. If there are fewer people, we can still conduct the tour but 10 people will be charged for the tour

If there are fewer than 10 people on the tour itself, we will charge 10 people, we charge for 10 people.