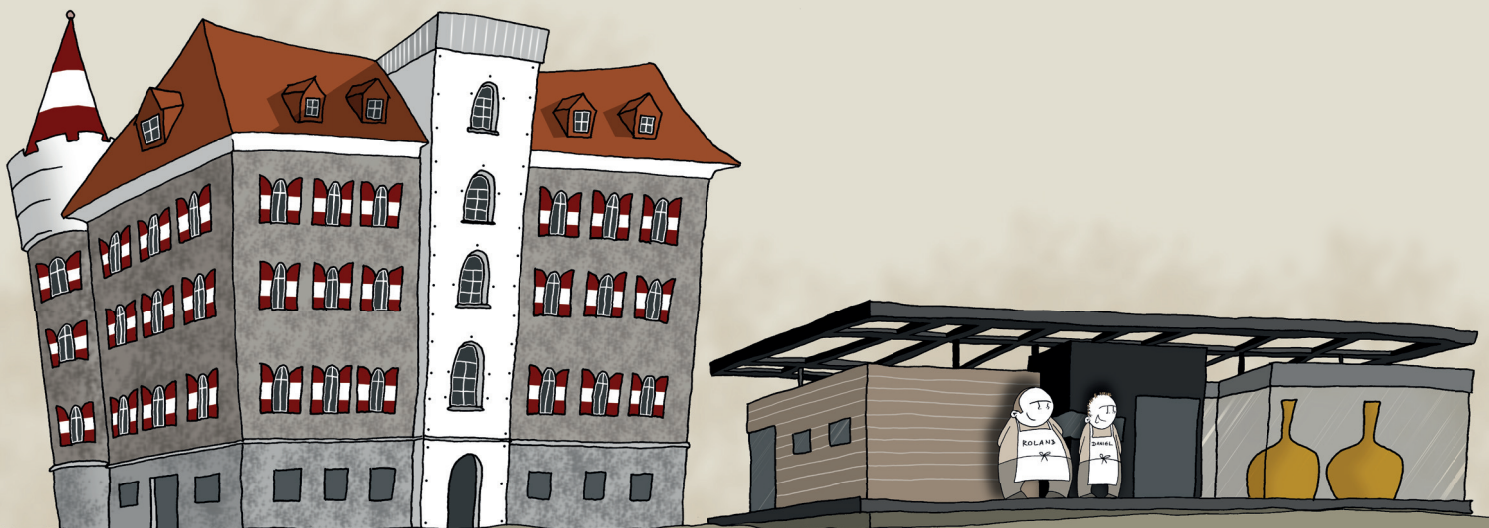


...the Sachsenklemme

It was in the year 1809 that the Tyrolean people no longer wanted to accept the Bavarian and French rule. This is why the "Schützen" (military unit of shooters) went to the Bergisel mountain four times to free their state capital of Innsbruck – and thus the whole of Tyrol – from foreign domination. In May of 1809, the Tyroleans had succeeded for the second time in expelling the Bavarians from Innsbruck. On 4th of August, angry Frenchmen marched south through the narrow Eisack gorge in order to punish the rebellious Tyroleans. Here, in this exact place, the Tyrolean shooters were not waiting for a refreshing Hofer beer and a delicious Brotzeit (snack); they were waiting for the approaching enemies to welcome them with stones and tree trunks. The French could smell the "danger from above" and decided to let the allied Saxons go first into the ravine. And that was when the avalanche of stones came. The Saxons were "in der Klemme" (in hot water); that is why this place is still called "Sachsenklemme" today. 500 of the men are supposed to have been battered to death by rocks or shot by Tyrolean "Schützen" (military unit of shooters).

Just a few weeks later, the Tyroleans defeated the Bavarians and the French on the Bergisel for the third time. The Tyrolean country governor, Andreas Hofer, was forced to flee his home in the Passeiertal valley at the beginning of November after the fourth battle at the Bergisel had been lost. In the Passeiertal valley, he got arrested by the French and kept in a mountain hut; he was court-martialled and shot on 20th February 1810 in the Italian town of Mantova.

This part of Tyrolean history accompanies you through the restaurant thanks to the light-hearted caricatures by Jochen Gasser (www.jochengasser.com). The patron of the brewery, Andreas Hofer, is the prominent figure, whether it be on a beer glass, barrel or T-shirt. It is his character, so subtly incorporated, which creates the traditional, comfortable beer-drinking atmosphere complemented by modern architecture.



Menu



Laugenbrezel | **Fresh tepid pretzel from the oven** € 2,50

Knoblauchbrot | **Garlic bread** € 2,50

Snacks

"Obazda" € 10,00
(Camembert-cheese with churd cheese, butter, pepper and chive (a little bit spicy))

Speckbrett | **Sliced bacon** € 14,50

Brettl-Marende | **Cold cuts** € 16,50
(bacon, southtyrolean smoked sausage, cheese, Obazda, fresh horseradish)

Salads



Salatteller | **Salad plate** € 14,00
Mixed salad with turkey strips, pomegranate, roasted nuts, and yogurt dressing.

Tomatensalat mit Zwiebeln | **Tomato salad with onion** € 5,50

Speckkrautsalat | **Coleslaw with bacon** € 5,50

Bunt gemischter Salat | **Mixed salad** € 5,00

Blattsalat | **Leaf salad** € 4,50

Appetizers



Kürbisrisotto | Pumpkin risotto
with goat cheese and pink pepper

€ 13,00

Speckknödelsuppe | Bacon dumpling soup

€ 9,50

Biersuppe | Beersoup

with special southtyrolean cheese and bread-croûtons

€ 9,00

Hausgemachte Schlutzkrapfen | Homemade "Schlutzkrapfen"

homemade pastry filled with on brown butter and parmesan cheese

€ 13,00

Knödeltris | Dumpling tris

Mushroom, spinach and cheese dumplings with butter and parmesan

€ 13,00

Hausgemachte Bandnudeln | House-made beer mash tagliatelle

with wild game ragout and lingonberry dip.

€ 14,50

Spaghetti Ragù | Spaghetti with ragout

€ 9,00

Spaghetti mit Tomatensauce | Spaghetti with tomato sauce

€ 8,00

Sausages



Original Münchner Weißwurst | Bavarian veal sausage
with sweet mustard and pretzel

€ 9,50

Nürnberger Rostbratwüstler | Grilled sausages
with pickled cabbage and one Tyrolean pressed dumpling

€ 13,00

Würstelpfandl mit Biersauce | Mixed sausages
(grilled sausages, boiled sausages with pickled cabbage, mustard
and one Tyrolean pressed dumpling)

€ 16,50



Gluten-free by request

Main dishes



Würziges Rindstatar Tartar of "Chianina"	120 g € 18,50
with toasted brioche bread, butter and mustard sorbet	160 g € 20,50
Wienerschnitzel Schnitzel (calf)	€ 19,00
with homemade cranberries jam	
Rippelen Spare ribs	€ 21,00
marinated house style, baked potatoes with herb dip, BBQ sauce and garlic bread	
"Gröstl" – Roasted potatoes with boiled beef, roast pork, bacon and onion	€ 22,00
Braumeisterpfandl Brewmaster pan	€ 23,50
Suckling pig belly, spare ribs, pepper biters, "Nürnberger"-sausage, sauerkraut, beer sauce, mustard and one Tyrolean pressed dumpling	
Filetsteak vom Grill Grilled fillet steak (240 g)	€ 29,00
with port wine jus	
Hirschgulasch Venison Goulash	€ 29,50
with buckwheat spaetzle and purple cabbage	
Stelze vom Jungschwein Stilt from young pig	€ 16,50
with horseradish and garlic bread	
A.H. Pfandl A.H. pan for two person	€ 50,00
Suckling pig belly "Nürnberger"-sausage, spare ribs, "Pfefferbeißer"-sausage, stilt from young pig, sauerkraut mustard and two Tyrolean pressed dumpling	
Hofer Burger	€ 19,00
with potato wedges and sweet potato fries 200g beef of „Chianina“, fresh salad, grilled bacon, red onion, cheese, BBQ sauce and tacosauce to dip	

Side dish



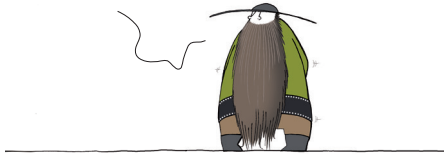
Ofenkartoffeln mit Kräuterdip Baked potatoes with herb dip	€ 4,50
Röstkartoffeln with bacon and onion Roast potatoes	€ 4,50
Pommes French fries	€ 4,50
Kartoffelspalten Potato wedges	€ 4,50
Weinkraut Pickled cabbage	€ 4,50
Gegrilltes Ratatouille-Gemüse Grilled ratatouille vegetables	€ 6,50
Süßkartoffelpommes Sweet potato fries	€ 6,00

Kids



Pfiffikus - Spinach "Spaetzle" with Creamy Ham Sauce	€ 8,00
Schlawiner - small portion of homemade "Schlutzkrapfen"	€ 8,00
Spitzbua - small schnitzel (calf) with French fries and ketchup	€ 11,00
Zwergenteller - Penne-Pasta with tomato sauce	€ 5,00

Dessert

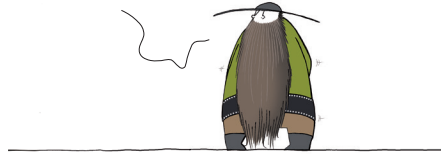




Ice Cream (vanilla, chocolate-nut)	€ 2,50
Hausgemachter Apfelstrudel Homemade apple pie with vanilla sauce or cream	€ 6,00
Vanilleeis mit heißen Himbeeren Hot love (vanilla-ice-cream with hot raspberries)	€ 8,50
Iced "Beeramisù"	€ 8,50
Valrhona Caramelia Chocolate Mousse with forest berries and chocolate crumble	€ 9,50
Affogato - scoop of vanilla ice cream with espresso and caramelised crispy nuts	€ 4,50

Pizzas

You can have all our pizzas with dough made out of hemp flour (surcharge: 1,50 €)

Classic Pizza

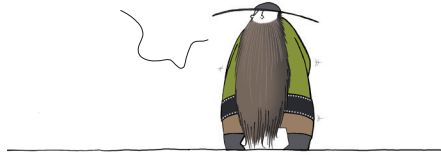


	Focaccia (garlic, olive, rosemary)	€ 5,00
	Marinara (tomato sauce, garlic, oregano)	€ 8,00
	Margherita (tomato sauce, mozzarella)	€ 9,00
	Schinken-Pilze Ham-Mushrooms (tomato sauce, mozzarella, ham, mushrooms)	€ 11,50
	Capricciosa (tomato sauce, mozzarella, ham, mushrooms, artichokes)	€ 12,50
	Teufelspizza Devil (tomato sauce, mozzarella, spicy salami, hot green peppers)	€ 12,50
	Gemüsepizza Vegetables (tomato sauce, mozzarella, grilled vegetables, parmesan cheese)	€ 12,00
	4 Jahreszeiten 4 saisons (tomato sauce, mozzarella, ham, mushrooms, artichokes and tris of olives)	€ 12,50
	4 Käsepizza 4 cheese (tomato sauce, mozzarella, gorgonzola, brie, cheese "Fontina")	€ 12,00
	San Daniele (tomato sauce, mozzarella, smoked ham*)	€ 13,00
	Pugliese tomato sauce, mozzarella, onion, olive tris, fresh tomato slices, oregano	€ 11,00

 **Gluten-free by request**

* the ingredient is topped after baking

White Pizza



Hawaii

(mozzarella, ham, pineapple)

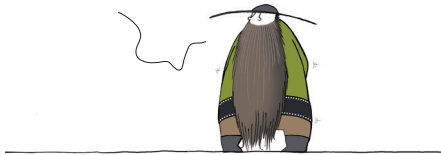
€ 11,50

Steinschlag | Rockfall

(mozzarella, artichokes, tuna, spicy salami, parmesan cheese, garlic)

€ 13,50

Fish Pizza



Veneziana

(tomato sauce, mozzarella, zucchini, shrimps, cherry tomatoes)

€ 14,00

Napoli

(tomato sauce, mozzarella, anchovies, oregano)

€ 11,50

Thunfisch-Zwiebel | Tuna onion

(tomato sauce, mozzarella, tuna, red onion)

€ 12,50

Sizilien | Sicily

(tomato sauce, mozzarella, anchovies, tris of olives, capers, oregano)

€ 12,00

Genovese

(tomato sauce, mozzarella, shrimps, "pesto" (kind of basil sauce), tris of olives, dry tomatoes)

€ 14,00

Meeresfrüchte | Seafood

(tomato sauce, mozzarella, mixed seafood and tris of olives)

€ 13,50

* the ingredient is topped after baking

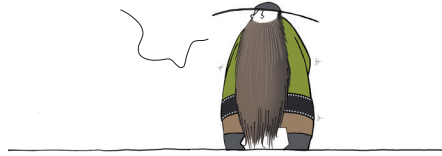
Special Pizza



Radicchio (tomato sauce, mozzarella, radicchio, gorgonzola)	€ 12,00
Vanessa (tomato sauce, buffalo mozzarella, smoked ham*, fresh basil*)	€ 13,00
Carolin (tomato sauce, mozzarella, asparagus, smoked ham*, mascarpone)	€ 13,00
Griechische Greece (tomato sauce, mozzarella, cheese "Feta", tris of olives, grilled peppers, oregano)	€ 12,50
Popeye (tomato sauce, mozzarella, spinach, curd cheese, parmesan cheese)	€ 12,00
Parmigiana (tomato sauce, mozzarella, grilled aubergines, spicy salami, parmesan cheese)	€ 12,50
Iss mich Eat me (tomato sauce, mozzarella, spinach, tuna, spicy salami, parmesan cheese)	€ 13,00
Speckbacher (tomato sauce, mozzarella, bacon, typical sausage, spicy salami, tomatoes, garlic)	€ 13,00
Fegefeuer Purgatory (tomato sauce, mozzarella, ham, mushrooms, spicy salami, red onion, garlic)	€ 13,00
Sachsenklemme (tomato sauce, mozzarella, mushrooms, bacon, salami, gorgonzola)	€ 13,50
Hollywood (tomato sauce, mozzarella, ham, asparagus, egg, parmesan cheese)	€ 12,50
Feinschmecker Gourmet (tomato sauce, mozzarella, ham, spicy salami, grilled peppers, gorgonzola)	€ 13,00
Bauernpizza Farmer (tomato sauce, mozzarella, mixed woodland mushrooms, bacon, red onion)	€ 13,00
Bergisel (tomato sauce, mozzarella, spicy salami, gorgonzola, onion)	€ 12,50
1809 (tomato sauce, buffalo mozzarella, tuna, sweetcorn, tomatoes)	€ 13,50
Büffel Buffalo (tomato sauce, buffalo mozzarella, tomatoes*, basil*)	€ 12,50
Big Boss family pizza - surprise	€ 25,00

* the ingredient is topped after baking

Calzone- Pizza Rolls



Calzone € 12,00
(mozzarella, ham, mushrooms, tomato sauce extra)

Ritter | Knight € 12,50
(mozzarella, ham, mushrooms, tomatoes, cheese "Fontina", fresh basil)

Filoncino Gärtnerin | Roll gardener € 12,50
(mozzarella, spinach, curd cheese, tomatoes, parmesan cheese - tomato sauce apart)

Filoncino Daniel € 13,00
(mozzarella, smoked ham*, asparagus, cheese "Fontina" – tomato sauce apart)

EXTRAS:

Tomatensauce / Tomato sauce	€ 1,00
Scharfe Tomatensauce / Spicy tomato sauce	€ 1,50
Cocktail sauce	€ 1,50
Knoblauchsauce / Garlic mayonnaise	€ 1,50

* the ingredient is topped after baking