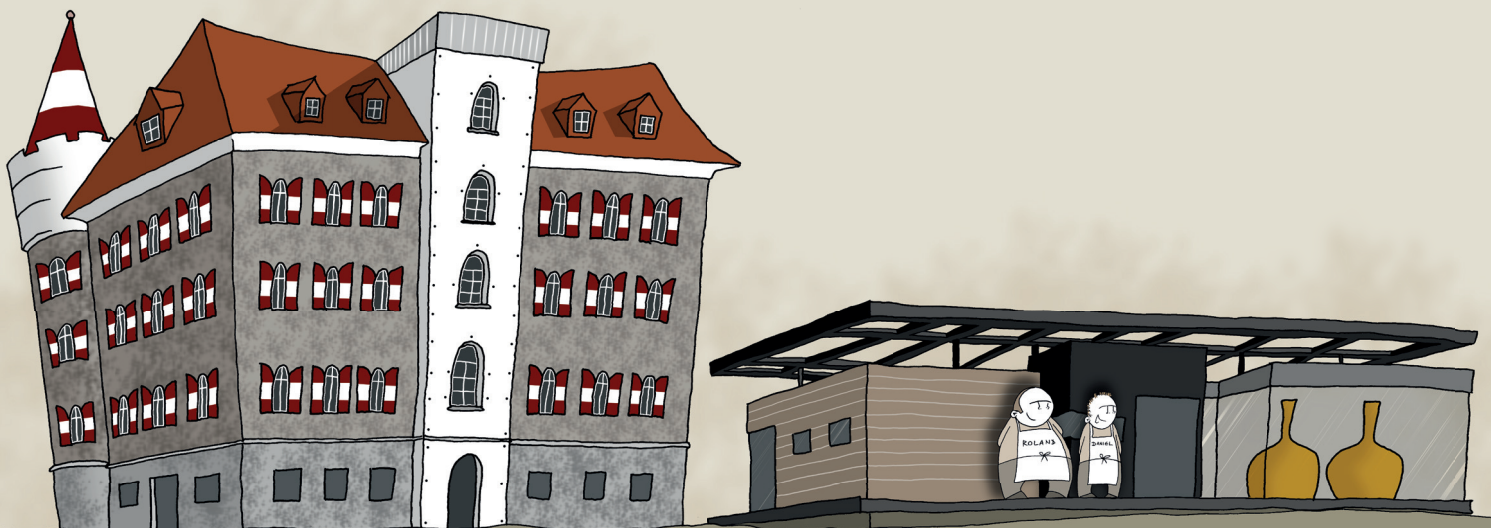


...the Sachsenklemme

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

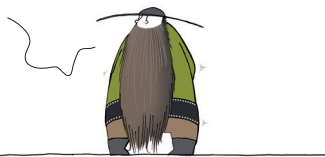
"Obazda" € 10,00
(Camembert-cheese with churd cheese, butter, pepper and chive (a little bit spicy))

Speckbrett | **Sliced bacon** € 14,00

Brettl-Marende | **Cold cuts** € 16,00
(bacon, southtyrolean smoked sausage, cheese, Obazda, fresh horseradish)

Kalbskopf sauer | **Calf's head sour (200 g)** € 14,00
with onion rings

Salads



Caesar Salat klassisch | **Caesar salad classic** € 13,50
Romaine lettuce with chicken strips, bread croutons, Caesar dressing and Parmesan shavings

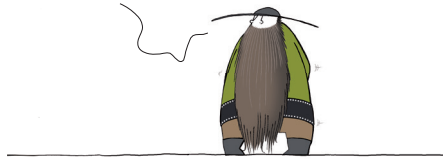
Tomatensalat mit Zwiebeln | **Tomato salad with onion** € 5,50

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

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

Blattsalat | **Leaf salad** € 4,50

Appetizers



Hausgemachte Graukäsepressknödel

Homemade pressed gray cheese dumplings

on bacon cabbage salad with roasted onions

€ 13,00



Tagliatelle mit Ratatouille-Gemüse | **Tagliatelle with ratatouille vegetables**

€ 11,00

Paccheri mit Gamberi-bisque auf Kicherebsenspiegel

Paccheri with Gamberi bisque on chickpea batter

€ 14,00

Biersuppe | **Beersoup**

with special southtyrolean cheese and bread-croûtons

€ 8,50

Hausgemachte Schlutzkrapfen | **Homemade "Schlutzkrapfen"**

homemade pastry filled with on brown butter and parmesan cheese

€ 12,50

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 Rostbratwürstler | **Grilled sausages**

with pickled cabbage

€ 11,50

Würstelpfandl mit Biersauce | **Mixed sausages**

(grilled sausages, boiled sausages with pickled cabbage and mustard)

€ 15,50



Gluten-free by request

Main dishes



Würziges Rindstatar | Tartar of "Chianina"

with toasted brioche bread and butter

120 g € 18,50

160 g € 20,50

Wienerschnitzel | Schnitzel (calf)

with homemade cranberries jam

€ 19,00

Rippelen | Spare ribs

marinated house style, baked potatoes with herb dip, BBQ sauce and garlic bread

€ 21,00

"Gröstl" – Roasted potatoes with boiled beef, roast pork, bacon and onion

€ 18,00

Braumeisterpfandl | Brewmaster pan

Suckling pig belly, spare ribs, pepper biters, "Nürnberger"-sausage, sauerkraut, beer sauce and mustard

€ 21,50

Filetsteak vom Grill | Grilled fillet steak (240 g)

€ 29,00

Stelze vom Jungschwein | Stilt from young pig

€ 15,00

A.H. Pfandl | A.H. pan for two person

Suckling pig belly "Nürnberger"-sausage, spare ribs, "Pfefferbeißer"-sausage, stilt from young pig, sauerkraut and mustard

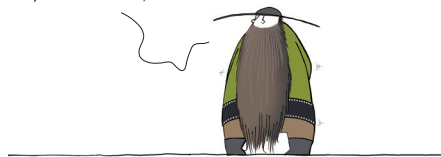
€ 45,00

Hofer Burger

with potato wedges and sweet potato fries
200g beef of „Chianina“, fresh salad, grilled bacon, red onion, cheese, BBQ sauce and tacosauce to dip

€ 19,00

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

€ 6,00

Süßkartoffelpommes | Sweet potato fries

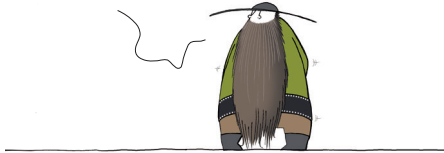
€ 6,00

Kids



Schlawiner - small portion of homemade "Schlutzkrapfen"	€ 8,00
Spitzbua - small schnitzel (calf) with French fries and ketchup	€ 11,00
Lausmadl - sausage "Meraner" with French fries and ketchup	€ 7,00
Zwergenteller - Penne-Pasta with tomato sauce	€ 5,00

Dessert

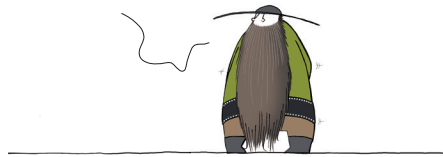



Chocolate caramel mousse in a glass	€ 8,50
Ice Cream (vanilla, chocolate-nut, strawberry, lemon)	€ 3,00
Hausgemachter Apfelstrudel Homemade apple pie with vanilla sauce or cream	€ 6,00
Vanilleeis mit heißen Himbeeren Hot love (vanilla-ice-cream with hot raspberries)	€ 8,50
Iced "Beeramisù"	€ 8,50
Affogato - scoop of vanilla ice cream with espresso and caramelised crispy nuts	€ 4,00



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

Classic Pizza



	Focaccia (garlic, olive, rosemary)	€ 4,50
	Marinara (tomato sauce, garlic, oregano)	€ 7,50
	Margherita (tomato sauce, mozzarella)	€ 8,50
	Schinken-Pilze Ham-Mushrooms (tomato sauce, mozzarella, ham, mushrooms)	€ 11,00
	Capricciosa (tomato sauce, mozzarella, ham, mushrooms, artichokes)	€ 12,00
	Teufelspizza Devil (tomato sauce, mozzarella, spicy salami, hot green peppers)	€ 12,00
	Gemüsepizza Vegetables (tomato sauce, mozzarella, grilled vegetables, parmesan cheese)	€ 11,50
	4 Jahreszeiten 4 saisons (tomato sauce, mozzarella, ham, mushrooms, artichokes and tris of olives)	€ 12,00
	4 Käsepizza 4 cheese (tomato sauce, mozzarella, gorgonzola, brie, cheese "Fontina")	€ 12,00
	San Daniele (tomato sauce, mozzarella, smoked ham*)	€ 12,50
	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



Mortadella

(mozzarella, artichoke cream, mortadella, pistachio cream)

€ 12,00

Chef

(radicchio cream, mozzarella, bacon, dried tomatoes)

€ 12,50

Hawaii

(mozzarella, ham, pineapple)

€ 11,50

Steinschlag | Rockfall

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

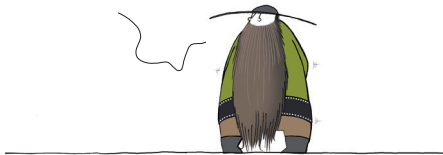
€ 13,50

Frühlingspizza | Springpizza

(mozzarella, tomatoes*, arugula*, parmesan cheese*)

€ 12,00

Fish Pizza



Veneziana

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

€ 13,50

Napoli

(tomato sauce, mozzarella, anchovies, oregano)

€ 11,00

Thunfisch-Zwiebel | Tuna onion

(tomato sauce, mozzarella, tuna, red onion)

€ 12,00

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)

€ 13,00

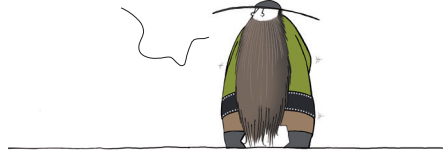
Meeresfrüchte | Seafood

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

€ 13,00

* the ingredient is topped after baking

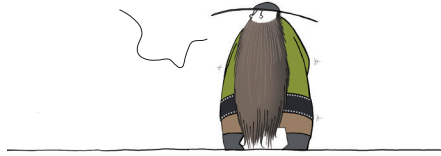
Special Pizza



Sommerpizza Summer pizza (tomato sauce, buffalo mozzarella, rocket, cherry tomatoes, taggiasca olives, feta cheese)	€ 13,00
Radicchio (tomato sauce, mozzarella, radicchio, gorgonzola)	€ 12,00
Vanessa (tomato sauce, buffalo mozzarella, smoked ham*, fresh basil*)	€ 12,50
Carolyn (tomato sauce, mozzarella, asparagus, smoked ham*, mascarpone)	€ 12,50
Griechische Greece (tomato sauce, mozzarella, cheese "Feta", tris of olives, grilled peppers, oregano)	€ 12,00
Popeye (tomato sauce, mozzarella, spinach, curd cheese, parmesan cheese)	€ 11,00
Parmigiana (tomato sauce, mozzarella, grilled aubergines, spicy salami, parmesan cheese)	€ 12,00
Iss mich Eat me (tomato sauce, mozzarella, spinach, tuna, spicy salami, parmesan cheese)	€ 12,50
Speckbacher (tomato sauce, mozzarella, bacon, typical sausage, spicy salami, tomatoes, garlic)	€ 12,50
Fegefeuer Purgatory (tomato sauce, mozzarella, ham, mushrooms, spicy salami, red onion, garlic)	€ 12,50
Sachsenklemme (tomato sauce, mozzarella, mushrooms, bacon, salami, gorgonzola)	€ 12,50
Hollywood (tomato sauce, mozzarella, ham, asparagus, egg, parmesan cheese)	€ 12,00
Feinschmecker Gourmet (tomato sauce, mozzarella, ham, spicy salami, grilled peppers, gorgonzola)	€ 12,50
Bauernpizza Farmer (tomato sauce, mozzarella, mixed woodland mushrooms, bacon, red onion)	€ 12,50
Bergisel (tomato sauce, mozzarella, spicy salami, gorgonzola, onion)	€ 12,00
1809 (tomato sauce, buffalo mozzarella, tuna, sweetcorn, tomatoes)	€ 13,00
Büffel Buffalo (tomato sauce, buffalo mozzarella, tomatoes*, basil*)	€ 12,00
Big Boss family pizza - surprise	€ 24,00

* the ingredient is topped after baking

Calzone- Pizza Rolls



Calzone

(mozzarella, ham, mushrooms, tomato sauce extra)

€ 11,00

Ritter | Knight

(mozzarella, ham, mushrooms, tomatoes, cheese "Fontina", fresh basil)

€ 12,00

Filoncino Gärtnerin | Roll gardener

(mozzarella, spinach, curd cheese, tomatoes, parmesan cheese - tomato sauce apart)

€ 12,00

Filoncino Daniel

(mozzarella, smoked ham*, asparagus, cheese "Fontina" – tomato sauce apart)

€ 12,50

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