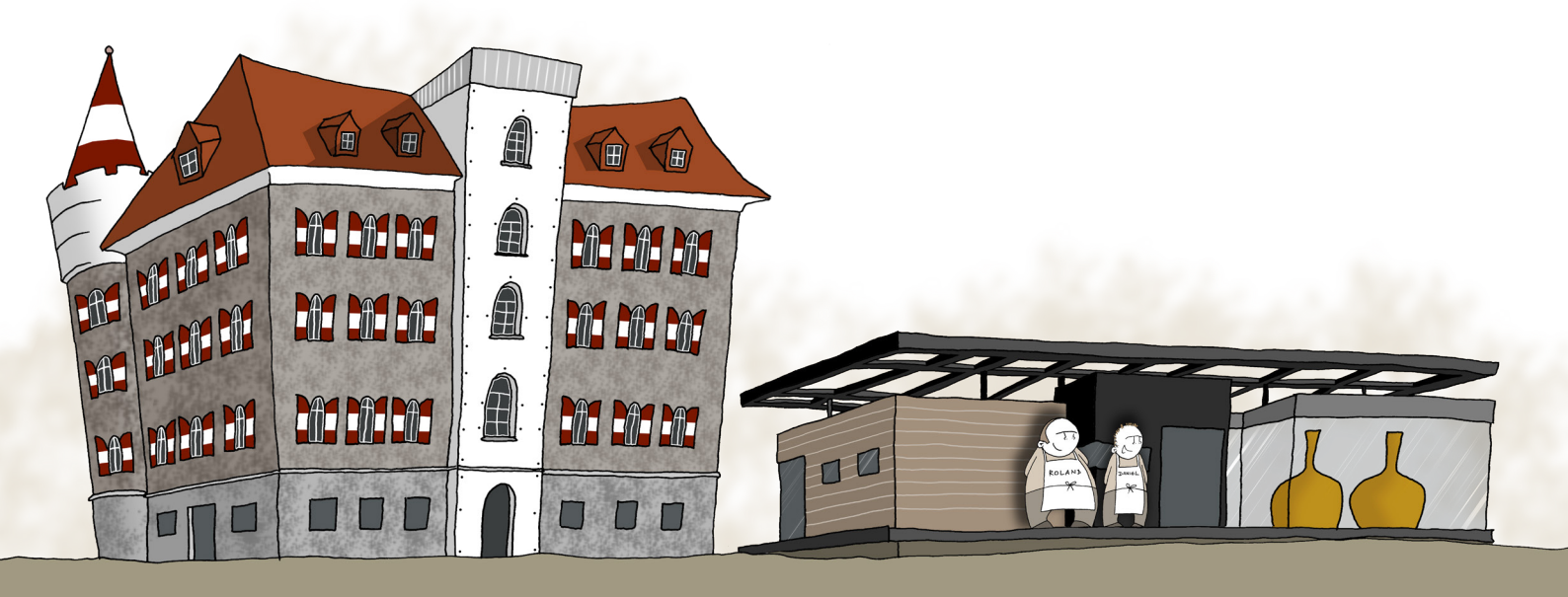
...the Sachsenklemme

It was in the year 1809 that the Tyrolean people no longer wished to accept Bavarian and French rule. For this reason, the “Schützen” (a militia of marksmen) marched to the Bergisel four times to liberate their state capital, Innsbruck—and with it, all of Tyrol—from foreign domination.

In May 1809, the Tyroleans succeeded for the second time in expelling the Bavarians from Innsbruck. On August 4th, angry French troops marched south through the narrow Eisack Gorge to punish the rebellious Tyroleans. Here, at this very spot, the Tyrolean marksmen were not waiting for a refreshing Hofer beer and a hearty Brotzeit (snack); they were waiting for the approaching enemy, ready to greet them with stones and tree trunks. Sensing the “danger from above,” the French decided to send their Saxon allies ahead into the ravine. That was when the avalanche of stones came crashing down. The Saxons found themselves in serious trouble—hence the place is still called “Sachsenklemme” (“Saxon Trap”) today. Around 500 men are believed to have been killed, either crushed by rocks or shot by the Tyrolean “Schützen.” Just a few weeks later, the Tyroleans defeated the Bavarians and the French at the Bergisel for the third time. However, after the fourth battle at the Bergisel was lost, the Tyrolean leader Andreas Hofer was forced to flee his home in the Passeier Valley in early November. He was later captured there by French troops and held in a mountain hut. Court-martialled, he was executed by firing squad on February 20th, 1810, in the Italian town of Mantua.

This chapter of Tyrolean history accompanies you throughout the restaurant, brought to life through the light-hearted caricatures of Jochen Gasser (www.jochengasser.com). The brewery’s patron, Andreas Hofer, is the central figure—appearing on beer glasses, barrels, and T-shirts alike. His subtly integrated presence creates a traditional, cozy beer-drinking atmosphere, complemented by modern architecture.



Menu



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

Snacks

"Obazda" (Camembert-cheese with churd cheese, butter, pepper and chive (a little bit spicy))	**€ 10,50**
Speckbrettl | **Sliced speck (with bread included)** (South Tyrolean speck with pickled vegetables and fresh horseradish)	**€ 16,00**
Brettl-Marende | **Platter snack | Tyrolean board (with bread included)** (bacon, southtyrolean smoked sausage, ham, cheese, Obazda, fresh horseradish, *pickled vegetables*)	**€ 18,00**



Salads



Tomatensalat mit Zwiebeln | **Tomato salad with onions**	**€ 6,00**
Speckkrautsalat | **Cabbage salad with crispy speck**	**€ 6,00**
Bunt gemischter Salat | **Mixed salad**	**€ 5,50**
Blattsalat | **Leaf salad**	**€ 4,50**

Appetizers



Carnoli risotto € 16,00
with grey cheese, Schüttelbrot (crisp flatbread) and herbs

Speckknödelsuppe | **Speck Dumpling Soup (2 dumplings)** € 9,50

Gulaschsuppe | **Goulash soup** € 14,00

Biersuppe | **Beer Soup** € 9,50
with grey cheese cubes and spent-grain bread croutons

Hausgemachte Schlutzkrapfen | **Homemade "Schlutzkrapfen"** € 15,00
with brown butter and Parmesan

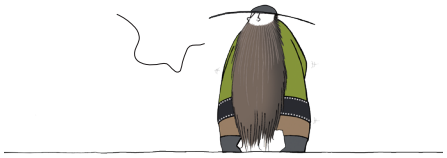
Knödeltris | **Dumpling Trio** € 15,00
mushroom, spinach, and cheese dumplings with brown butter and Parmesan

Hausgemachte Bandnudeln | **Homemade Beer-Spent Tagliatelle** € 15,00
with wild game ragout and lingonberry dip

Spaghetti Ragù | **Spaghetti with ragout** € 11,00

Spaghetti mit Tomatensauce | **Spaghetti with tomato sauce** € 10,00

Sausages

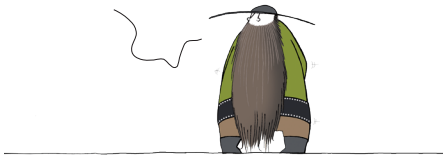


Original Münchner Weißwurst | **Original Munich White Sausage** € 9,50
with sweet mustard and pretzel

Nürnberger Rostbratwürstler | **Nuremberg Grilled Sausages with Beer Sauce** € 14,50
on wine-sauerkraut with mustard and a pressed dumpling

Würstelpfandl mit Biersauce | **Sausage Skillet with Beer Sauce** € 18,00
Cheese Krainer, Nuremberg sausages, and pepper sausage on wine-sauerkraut
with mustard and a pressed dumpling

Main dishes



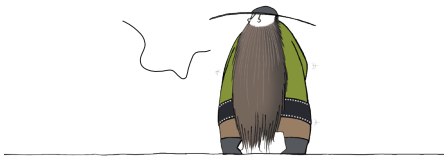
Würziges Rindstatar | **Beef Tartare** with toasted brioche and herb butter	120 g 160 g	€ 21,00 € 25,00
Wienerschnitzel | **Veal Wiener Schnitzel** with homemade lingonberry jam		€ 21,00
Rippelen | **Pork Ribs** house-style marinated, served with baked potatoes with herb dip, BBQ sauce, and garlic bread		€ 22,00
Eisack Valley Farmer's Gröstl with Cabbage Salad roasted potatoes with boiled beef, roast pork, bacon, and onions, served with cabbage salad		€ 22,00
Braumeisterpfandl | **Brewmaster's Skillet** suckling pig belly, pork ribs, pepper sausage, Nuremberg sausages, wine-sauerkraut, beer sauce, mustard, and a pressed dumpling		€ 26,00
Filetsteak vom Grill | **Grilled fillet steak (240 g)** with green pepper sauce		€ 33,00
Stelze vom Jungschwein | **Suckling Pig Shank** with horseradish and garlic bread		€ 20,00
A.H. Pfandl | **A.H. Skillet for 2 Person** suckling pig belly, Nuremberg sausages, pork ribs, pepper sausage, and suckling pig shank on wine-sauerkraut with mustard and 2 pressed dumplings		€ 52,00
Hofer Burger with sweet potato fries and potato wedges 200 g Chianina beef, fresh lettuce, grilled bacon, red onion, pickles, cheddar cheese, BBQ sauce, and taco sauce for dipping		€ 21,00

Side dish



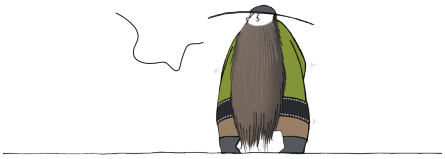
Ofenkartoffeln mit Kräuterdip | **Baked Potato with Herb Dip**	€ 5,00
Röstkartoffeln with bacon and onion | **Roasted Potatoes with Bacon and Onions**	€ 5,00
Pommes | **Rustic French Fries with Ketchup and Mayonnaise**	€ 5,00
Kartoffelspalten | **Baked Potato Wedges with Ketchup and Mayonnaise**	€ 5,00
Weinkraut | **Wine-Sauerkraut**	€ 5,00
Süßkartoffelpommes | **Patate americane fritte con ketchup e maionese**	€ 6,00
Blumenkohl mit zerlassener Butter | **Cauliflower with melted butter**	€ 6,00

Kids



Lausmadl - Merano sausage with French fries and ketchup	**€ 8,00**
Schlawiner - Spinach spaetzle with cream sauce and ham	**€ 8,00**
Spitzbua - Small veal Wiener schnitzel with rustic French fries and ketchup	**€ 13,00**
Zwergenteller - Penne-Pasta with tomato sauce	**€ 7,00**

Dessert



Ice Cream (vanilla, chocolate-nut)	**€ 2,50**
Vanille-Eis mit heißen Himbeeren | **Vanilla ice cream with hot raspberries**	**€ 10,00**
Hausgemachter Apfelstrudel | **Homemade apple pie** with vanilla sauce or cream	**€ 7,50**
Iced "Beeramisù"	**€ 10,00**
Affogato - scoop of vanilla ice cream with espresso and caramelised crispy nuts	**€ 5,00**

Pizzas

All pizzas can be ordered with whole grain dough.
(Surcharge: € 1.50)

Classic Pizza

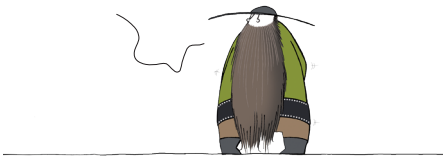


Focaccia (garlic, olive, rosemary)	€ 5,50
Marinara (tomato sauce, garlic, oregano)	€ 8,50
Margherita (tomato sauce, mozzarella)	€ 9,50
Schinken-Pilze | **Ham-Mushrooms** (tomato sauce, mozzarella, ham, mushrooms)	€ 12,00
Capricciosa (tomato sauce, mozzarella, ham, mushrooms, artichokes)	€ 13,00
Teufelspizza | **Devil** (tomato sauce, mozzarella, spicy salami, hot green peppers)	€ 13,00
Gemüsepizza | **Vegetables** (tomato sauce, mozzarella, grilled vegatables, parmesan cheese)	€ 13,00
4 Jahreszeiten | **4 saisons** (tomato sauce, mozzarella, ham, mushrooms, artichokes and tris of olives)	€ 13,50
4 Käsepizza | **4 cheese** (tomato sauce, mozzarella, gorgonzola, brie, cheese “Fontina”)	€ 12,50
San Daniele (tomato sauce, mozzarella, smoked ham*)	€ 14,00
Pugliese tomato sauce, mozzarella, onion, olive tris, cherry tomatoes, oregano	€ 12,00

Gluten-free by request

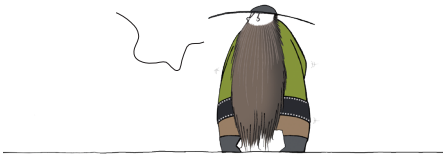
* the ingredient is topped after baking

White Pizza



Steinschlag | **Rockfall** **€ 14,50**
(mozzarella, artichokes, tuna, spicy salami, parmesan cheese, garlic)

Fish Pizza



Veneziana **€ 14,50**
(tomato sauce, mozzarella, zucchini, shrimps, cherry tomatoes)

Napoli **€ 12,00**
(tomato sauce, mozzarella, anchovies, oregano)

Thunfisch-Zwiebel | **Tuna onion** **€ 13,00**
(tomato sauce, mozzarella, tuna, red onion)

Sizilien | **Sicily** **€ 12,50**
(tomato sauce, mozzarella, anchovies, tris of olives, capers, oregano)

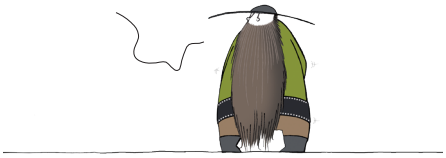
Genovese **€ 14,50**
(tomato sauce, mozzarella, shrimps, “pesto” (kind of basil sauce),
tris of olives, dry tomatoes)

1809 **€ 14,00**
(tomato sauce, buffalo mozzarella, tuna, sweetcorn, tomatoes)

Iss mich | **Eat me** **€ 14,00**
(tomato sauce, mozzarella, spinach, tuna, spicy salami, parmesan cheese)

* the ingredient is topped after baking

Special Pizza



Radicchio **€ 13,50**
(tomato sauce, mozzarella, radicchio, gorgonzola)

Regina **€ 14,00**
(tomato sauce, buffalo mozzarella, smoked ham*, fresh basil*)

Carolin **€ 13,50**
(tomato sauce, mozzarella, asparagus, smoked ham*, mascarpone)

Griechische | **Greece** **€ 13,00**
(tomato sauce, mozzarella, cheese “Feta”, tris of olives, grilled peppers, oregano)

Popeye **€ 12,50**
(tomato sauce, mozzarella, spinach, curd cheese, parmesan cheese)

Parmigiana **€ 13,00**
(tomato sauce, mozzarella, grilled aubergines, spicy salami, parmesan cheese)

Speckbacher **€ 14,00**
(tomato sauce, mozzarella, bacon, typical sausage, spicy salami, tomatoes, garlic)

Fegefeuer | **Purgatory** **€ 13,50**
(tomato sauce, mozzarella, ham, mushrooms, spicy salami, red onion, garlic)

Sachsenklemme **€ 14,00**
(tomato sauce, mozzarella, mushrooms, bacon, salami, gorgonzola)

Feinschmecker | **Gourmet** **€ 14,00**
(tomato sauce, mozzarella, ham, spicy salami, grilled peppers, gorgonzola)

Bauernpizza | **Farmer** **€ 14,00**
(tomato sauce, mozzarella, mixed woodland mushrooms, bacon, red onion)

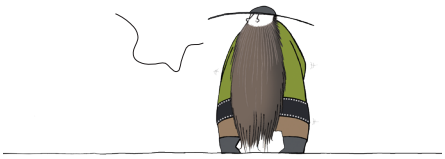
Bergisel **€ 14,00**
(tomato sauce, mozzarella, spicy salami, gorgonzola, onion)

Büffel | **Buffalo** **€ 13,50**
(tomato sauce, buffalo mozzarella, tomatoes*, basil*)

Big Boss **€ 30,00**
family pizza - surprise

* the ingredient is topped after baking

Calzone-Pizza Rolls



Calzone **€ 14,00**
(mozzarella, ham, mushrooms, tomato sauce extra)

Ritter | **Knight** **€ 13,50**
(mozzarella, ham, mushrooms, tomatoes, cheese “Fontina”, fresh basil)

Filoncino Gärtnerin | **Roll gardener** **€ 14,00**
(mozzarella, spinach, curd cheese, tomatoes, parmesan cheese - tomato sauce apart)

Filoncino Daniel **€ 14,50**
(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**

Extras range from €0.00 to €3.50

Don't like an ingredient? No problem – the price stays the same,
and we'll simply add a little extra of your other favourite toppings to your pizza.

* the ingredient is topped after baking