

# FORST

## IN TRENTO SINCE 1906.

Forsterbräu is part of the city history. Since 1906 it welcomes locals and tourists who want to taste the best traditional dishes of the region.

A real melting pot of peoples and cultures, Forsterbräu always received his guests with pride and amiability, never forgetting its local roots.

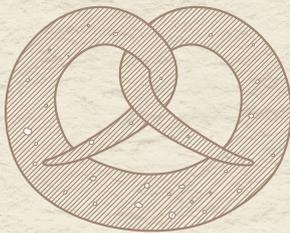
It fully represents the local popular culture, exalting through food, drinks and furnishing, one of the most majestic historical periods, which has characterised Europe for more than a century, between 19th and 20th century.

Dear Guests, welcome to our historical home!



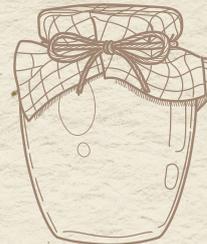
### BREZEL AND MUSTARD

#### OUR BREZEL



It is delicious because it is homemade.  
Do not look for it anywhere else... only at Forsterbräu Trento you will find the original one! 2,00

#### OUR MUSTARD



Homemade and tasty.  
Perfect with our pretzel and local dishes. You will find it only at Forsterbräu Trento: ask for it at the counter and bring it home. 5,00

#### AMARO del RICORDO

##### A Unique digestif, produced exclusively for Forsterbräu Trento

A bitters that fully exudes the character of our territory, an infusion of herbs in Trentino grappa with scents and aromas that the nature around has on offer every day from our woods and mountains. Alpine Rhubarb, Peppermint, Centaurea, Asperula, Juniper, Gentian, Calamus, Cinchona, Licorice, make it a great quality product and give it an extremely fine taste. Perfect after dessert and coffee. 5,00  
**AND YOU CAN TAKE THE GLASS WITH YOU!**



#### COPERTO - COST OF SERVICE

It includes a pretzel 70 gr. Prices are intended in euros.. **2,00**. Prices are intended in euros..



#### GLUTENFREE

Dishes with this symbol have a gluten free option as well. Our Würstel are homemade and gluten free certified. Ask the Staff our gluten free bread, already included in the cost of service (baking time is 7 minutes).



## IL GRAN TAGLIERE FORST Il meglio dei sapori del Trentino in un unico piatto!



Trentino best products: speck, Luganega, salted meat, Mortandela from Val di Non, Trentingrana cheese, aged goat cheese, Sprezza cheese from Giudicarie, horseradish sauce, pear and ginger mustard. 21,00



Recommended beer **KRONEN**



### SPECK TRENINO IGP

Local speck slices, pickled cucumber, horseradish sauce and mini Schüttelbrot. 17,00 (gluten free option without Schüttelbrot)



Recommended beer **FORST 1857**



### LA CARNE SALADA '700

Beef meat seasoned with spices and salt and aged for at least 20 days, according to the original 18th century recipe. We serve it with apple slices marinated in Trentodoc wine and with Trentingrana flakes. 20,00



Recommended beer **VIP PILS**



### CANEDERLI THE TASTING

4 different dumplings

- Nonesà-style\*\* with goulash sauce;
- Savoy cabbage with creamed cabbage;
- herb and cheese served with Gorgonzola cream.
- Polenta dumpling with butter and sage. 14,00



Recommended beer **KRONEN**



### CANEDERLI DI POLENTA

Very typical and prepared with cheese, sausage and speck: a delicious alternative to traditional dumplings. Served with melted butter and sage. 12,00



Recommended beer **HELLERBOCK**



### CANEDERLI ALLA NONESA

Traditional recipe from Val di Non. Prepared with speck, lucanica and local mortandela. Served in broth or with melted butter and sage. 12,00



Recommended beer **KRONEN**



### STRANGOLAPRETI ALLA TRENTINA



#### SPINACH DUMPLINGS

Spinach and bread dumplings served with melted butter and sage. 12,00



Recommended beer **FELSENKELLER**



### DEGUSTANDO ZUPPE

#### SOUP TASTING

An original way to enjoy our three soups. Goulashsuppe, cream of red turnip, Trentino-style dumplings in broth. 13,00



Recommended beer **SIXTUS**



### CREMA DI RAPA ROSSA CREAM OF RED TURNIP



with sour cream and chives. 12,00



Recommended beer **KRONEN**.



### GULASHSUPPE TRENTINA

Goulash soup served with black bread croutons. 11,00



Recommended beer **KRONEN**



### MEZZELUNE

#### ARTICHOKE MEZZELUNE

fresh egg pasta\*\*  
stuffed with artichokes and Casolet cheese  
served with Pike Percha ragù. 16,00



Recommended beer **FELSENKELLER**



### SPATZLE

The classic Tyrolean gnocchi in a Trentino version: cream of polenta from Storo and cooked salami. 15,00



Recommended beer **KRONEN**



### RISOTTO POLPO

OCTOPUS RISOTTO

soft octopus with creamed black cabbage, whipped with malga butter and Trentingrana cheese. 16,00



Recommended beer **FELSENKELLER**



### RISOTTO AL TEROLDEGO E LAMPONI

The classic Trentino risotto with teroldego wine, raspberries and cubes of Asiago cheese. 15,00



Recommended beer **KRONEN**



### RISOTTO SIXTUS

One of our signature risottos returns: with Sixtus beer and pork hock bites, whipped with Trentingrana and malga butter. 15,00



Recommended beer **SIXTUS**



### LASAGNA DEL CACCIATORE

with venison ragù and a béchamel sauce  
14,00



Recommended beer **HELLER BOCK**



### FUSILLONI CAVOLFIORE E ACCIUGHE

FUSILLONI WITH CAULIFLOWER AND ANCHOVIES

Felicetti Fusilloni monograno with anchovies, cauliflower and toasted bread powder. 14,00



Recommended beer **FELSENKELLER**



### PAPPARDELLE AL RAGÙ DI LEPRE

PAPPARDELLE IN A HARE SAUCE

Fresh egg pasta\*\* flavoured with thyme, with hare ragù, and carrots. 14,00



Recommended beer **HELLER BOCK**



### LA GARDESANA SALAD

Mixed seasonal salad, tomatoes, char seasoned with pink pepper and marinated in vinegar, trout morsels (marinated in special vinegar, Nosiola and salt from Cervia, brown sugar and spices). 15,00



Recommended beer **FELSENKELLER**



### LA POLLO SALAD

Green salad, grilled chicken morsels, corn, carrots, cherry tomatoes, cheese, rosemary bread croutons and Caesar dressing. 15,00



Recommended beer **KRONEN**



### THE NEW NONESA SALAD

Mixed salad (kale, valerian, spinach), carrots, Speck Trentino, Trentingrana, cauliflower, marinated apples, pretzel croutons and apple dressing 14,00



Recommended beer **KRONEN**



### LA STAGIONALE

#### SEASONAL SALAD

Mixed salad (songino, spinach, cabbage), carrots, red turnips, braised Belgian endive, toasted almond slivers and goat's cheese dressing. 13,00



Recommended beer **VIP PILS**



### MEAT PAN

Sharing platter **for 2 PEOPLE** with 1/2 beer-battered rooster, lamb chops, asado and grilled luganega (sausage). Sides: spiced potatoes and tomato salad.. 42,00



Recommended beer **HELLER BOCK**



### SALMI DI CERVO

#### DEER SALAMI

Cooked according to tradition and served with polenta from Storo. 17,00



Recommended beer **KRONEN**



### WIENERSCHNITZEL 2012

Big, thin and crunchy Wiener schnitzel, in our menu since 2012.

Served with French fries and currant jam. 17,50



Recommended beer **HELLER BOCK**



### PIATTO DEL MASTRO BIRRAIO

Our best dish, for those who are really hungry:

shank, typical sausage, canederlo, sauerkraut, baked potatoes. 22,00



Recommended beer **HELLER BOCK**



### TEGAME DELL'AMICIZIA

A rich dish for those who love tradition. Beef goulash, canderli, sauerkraut, polenta from Storo, meraner würstel. 21,00



Recommended beer **KRONEN**



### STINCO DI MAIALE GLASSATO

An entire shank with its crunchy bacon rind: glazed with Sixtus beer and served with sauerkraut, baked potatoes (onions and speck). 17,00



Recommended beer **HELLER BOCK**



### ANDIAMO IN VALLE

Canederli (dumplings) prepared according to the traditional recipe from Val di Non and served with melted butter and sage. Potato tortel served with grilled salted meat and melted Stica cheese from Val di Fassa. 17,00



Recommended beer **KRONEN**



### ANDIAMO ALL'ORTO



Spinach canederli (dumplings) served with melted butter and sage. Potato tortel served with grilled vegetables and grated artichoke and melted Stica cheese from Val di Fassa. 17,00



Recommended beer **KRONEN**



### GROSTEL TORTEL

Our version.

Crispy potato tortel, shank julienne roasted with onions, bacon and speck, fried eggs and crispy bacon. 17,50



Recommended beer **KRONEN**



### COSTINE DI MAIALE

Pork ribs, marinated with spices and herbs according to a traditional recipe, served with baked French fries, onions, bacon and a lightly spicy sweet-and-sour sauce served separately. 18,50



Recommended beer **HELLER BOCK**



### IL PAIO AL SUGO 1906

Two homemade Meraner, boiled and served with goulash sauce as the traditional recipe requires. 13,50



Recommended beer **KRONEN**



### SELEZIONE DI WÜRSTEL 2.0

Three different homemade wurstel, with a special taste and cooking: boiled Weisswurst served with head cabbage salad and homemade mustard, boiled Savelade served with polenta and goulash sauce, grilled Meraner Würstelstand served with sauerkraut. 16,50



Recommended beer **FELSENKELLER**



### WÜRSTEL MERANER

Typical of Meran, boiled and served with French fries and three different homemade mustards. 13,50



Recommended beer **FELSENKELLER**



### GULASH DI MANZO

Lightly spiced beef morsels prepared according to a traditional Tyrolean recipe, served with polenta from Storo or traditional canederli. 17,00



Recommended beer **KRONEN**



### LE TRE POLENTE

Make it a side dish, perfect to be shared and ideal for two people!

Three different polenta dishes: one served with goulash, one with mushrooms cooked in oil, parsley and garlic, one with cheese sauce. 12,00



Recommended beer **FELSENKELLER**



### GRAN GALLETTO ALLA BIRRA

700 gr tender cockerel seasoned with Sixtus beer and then baked, served with spicy potatoes. 18,50



Recommended beer **SIXTUS**



### SPIEDONE FORST

Our "spiedone" is back:  
more roasted and tastier than ever!

Beef, pork, Würstel, chicken, sausage, bacon, apples, zucchini and peppers served with cumin cabbage salad and French fries. 20,00



Recommended beer **HELLER BOCK**



### TAGLIATA DI MANZO 35

Beef meat from Alpine breeding farms, aged for 35 days. Seasoned with Maldon salt and served with Three are better than one...Tyrolean potatoes, cumin cabbage, tomatoes with red onions and basil. 21,00



Recommended beer **KRONEN**



### POLPO IN DUE COTTURE

TWO OCTOPUS DISHES

Octopus served in two ways: grilled octopus tentacles on a bed of pan-fried cauliflower florets; breaded and fried octopus tentacles served with a mayonnaise sauce and sun-dried tomatoes 20,00



Recommended beer **VIP PILS**



### BOLLITO MISTO

BOILED MIX

Served with mashed potatoes with sauces (verde and peperada). 19,50



Recommended beer **HELLER BOCK**



# TASTING MENU



## BOSCAIOLO

### IL GRAN TAGLIERE FORST

The best traditional dishes, served with our crispy tortel.

Speck, Luganega, salted meat, Mortandela from Val di Non, Trentingrana cheese, aged goat cheese, Spressa cheese from Giudicarie, horseradish sauce, pear and ginger mustard.

Recommended beer.

 for degustation 0,20 lit  
VIP PILS

### IL TEGAME DELL'AMICIZIA

Ideal to be shared, one dish for two people.

A rich dish for those who love tradition. Beef goulash, canderli, sauerkraut, polenta from Storo, meraner würstel.

Recommended beer.

 for degustation 0,20 lit  
KRONEN

### LA MINI SACHER

A mini Sachertorte for each person

Two soft layers of chocolate sponge cake with a thin layer of apricot jam. Covered with dark chocolate icing.

Recommended beer.

 for degustation 0,20 lit  
SIXTUS

**59,00 – drinks not included**

Cost of service and coffee are included.

Beer degustation

**7,00 for each person**

## L'ESPLORATORE



### CARNE SALADA '700

Ideal to be shared, one dish for two people. Served with our crispy potato tortel.

Beef meat seasoned with spices and salt and aged for at least 20 days, according to the original 18th century recipe. We serve it with apple slices marinated in Trentodoc wine and with Trentingrana flakes.

Recommended beer.

 for degustation 0,20 lit  
KRONEN

### PIATTO DEL MASTRO BIRRAIO

Our best dish perfect for two people and for those who are really hungry

shank, typical sausage, canederlo, sauerkraut, French fries

Recommended beer.

 for degustation 0,30 lit  
HELLER BOCK

### STRUDEL DI MELE

An apple strudel slice for each person

Puff pastry with filled with apples from Val di Non, pine nuts, raisin and a pinch of cinnamon. Served with milk ice-cream.

Recommended beer.

 for degustation 0,20 lit  
SIXTUS

**55,00 – drinks not included**

Cost of service and coffee are included.

Beer degustation

**8,00 for each person**

## IL PELLEGRINO

### SPECK TRENITINO IGP

Ideal to be shared, one dish for two people.

Served with our crispy potato tortel.

Local speck slices, pickled cucumber, horseradish sauce and mini Schüttelbrot.

Recommended beer.

 for degustation 0,20 lit  
VIP PILS

### BIS DI CANEDERLI

Ideal to be shared, one dish for two people. 2 different dumplings

- prepared according to Val di Non recipe and served with goulash sauce

- Very typical and prepared with cheese, sausage and speck: a delicious alternative to traditional dumplings. Served with melted butter and sage

Recommended beer.

 for degustation 0,20 lit  
KRONEN

### SIXTUS CREME BRULÉE

A crème brulée for each person

Eggs, milk, cream and vanilla: what else? Our secret ingredient: Sixtus beer.

Recommended beer.

 for degustation 0,20 lit  
SIXTUS

**50,00 – drinks not included**

Cost of service and coffee are included.

Beer degustation

**7,00 for each person**

# dolceamaro

un piccolo dolce... un grande amaro



## **DOLCEAMARO**

**The perfect end to a meal!**

**A unique bitter, produced exclusively for Forsterbräu Trento for sipping and eating.**

Euro 8

A parfait made with our bitter to enhance its unique qualities.

This bitter fully embodies the spirit of our territory. It is an infusion of herbs with Trentino grappa, scents and aromas that the forests and mountains around us offer daily.

Alpine Rhubarb, Peppermint, Centaurea, Asperula, Juniper, Gentian, Calamus, China, Licorice, make it a great quality product and which gives it an extremely refined taste.

**AND THE GLASS IS A SOUVENIR...YOU CAN TAKE IT HOME WITH YOU!**