

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 brezel 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 brezel 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, Puzone di Moena cheese, horseradish sauce, pear and ginger mustard. 21,00



Recommended beer **KRONEN**



SPECK TRENTINO IGP

Local speck slices, pickled cucumber, horseradish sauce and mini Schüttelbrot. 17,50 (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

- Noneses-style** with goulash sauce;
- Savoy cabbage with creamed cabbage;
- with cheese served with Asiago 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. 13,00



Recommended beer **HELLERBOCK**



CANEDERLI ALLA NONESA

Traditional recipe from Val di Non. Prepared with speck, lukanica and local mortandela. Served in broth or with melted butter and sage. 13,00



Recommended beer **KRONEN**



STRANGOLAPRETI ALLA TRENTINA

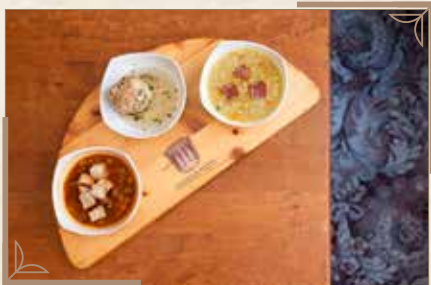


SPINACH DUMPLINGS

Spinach and bread dumplings served with melted butter and sage. 13,00



Recommended beer **FELSENKELLER**



DEGUSTANDO ZUPPE

TASTING SOUPS

An original way to savor our three soups: Gulaschsuppe, barley soup, and Trentino-style canederlo in broth.

13,00



Recommended beer **SIXTUS**



ZUPPA D'ORZO

ARLEY SOUP

With basil chickpeas and venison Kaminwurst.

13,00



Recommended beer **KRONEN.**



GULASHSUPPE TRENTINA

Goulash soup served with black bread croutons. 11,00



Recommended beer **KRONEN**



SPATZLE DI CASTAGNE



CHESTNUT SPATZLE

White chestnut flour Spatzle** served with sweet gorgonzola cream and walnuts.

15,00



Recommended beer **FELSENKELLER**



RISOTTO ZUCCA E SALSICCIA

PUMPKIN AND SAUSAGE RISOTTO

Served with crumbled amaretti cookies

16,00



Recommended beer **KRONEN**



RISOTTO DI MONTAGNA

MOUNTAIN RISOTTO

Risotto with goat cheese, aromatic mountain herbs, and stewed leeks. 16,00



Recommended beer **FELSENKELLER**



RISOTTO AL TEROLDEGO E LAMPONI



The classic Trentino risotto with teroldego wine, raspberries and cubes of Asiago cheese. 16,00



Recommended beer **KRONEN**



LASAGNA DEL CACCIATORE

with venison ragù and a béchamel sauce 14,00



Recommended beer **HELLER BOCK**



PACCHERO AL RAGÙ DI CAPRIOLO

PACCHERO WITH VENSION RAGÙ

venison ragù**, a classic game sauce with a different pasta format. 15,00



Recommended beer **VIP PILS**



TAGLIATELLE AL RAGÙ DI LEPRE

TAGLIATELLE IN A HARE SAUCE

Fresh egg pasta** flavoured with thyme, with hare ragù, and carrots. 16,00



Recommended beer **HELLER BOCK**



LA NUOVA GARDESANA

Mixed salad, spinach, lamb's lettuce, chicory sprouts, tomato concassé, smoked trout and char lightly dressed with a zesty citronette. Garnished with mixed grain croutons

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

THE NEW NONESA

Mixed salad (cabbage, valerian, spinach), carrots, Trentino Speck, crispy fennel, Trentingrana, marinated apples, spicy pretzel croutons and apple dressing. 14,00



Recommended beer **KRONEN**



INSALATA AUTUNNO



AUTUMN SALAD

mixed salad (cabbage, valerian, spinach, carrots) with pumpkin, vezzena, toasted almond petals, Taggiasche olives, amaretti and citrus dressing . 15,00



Recommended beer **VIP PILS**



ROAST BEEF ALL'INGLESE BBQ

English Style ROAST-BEEF a BBQ-cooked roast-beef have you ever tried it?

Whether the answer is YES or NO ... why not try it now?.

Served with crispy vegetables and our sweet mustard sauce 20,00



Recommended beer **HELLER BOCK**



SALMI DI CERVO

DEER SALAMI

Cooked according to tradition and served with polenta from Storo. 18,00



Recommended beer **KRONEN**



WIENERSCHNITZEL 2012

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

Served with French fries and currant jam. 20,00



Recommended beer **HELLER BOCK**



PIATTO DEL MASTRO BIRRAIO x2

Our best dish, for those who are really hungry:

shank, typical sausage, canederlo, sauerkraut, baked potatoes. 24,00



Recommended beer **HELLER BOCK**



TEGAME DELL'AMICIZIA x2

A rich dish for those who love tradition. Beef goulash, canderli, sauerkraut, polenta from Storo, meraner würstel. 22,00



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). 17,50



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



TO THE VEGETABLE GARDEN

Potato tortel served with baked vegetables (aubergine, leek, peppers, picadilly tomatoes) and spinach dumplings** with melted butter and sage 17,00



Recommended beer **KRONEN**



GROSTEL

Julienne of shank and veal sautéed with onion, bacon, speck and potatoes.

Fried egg to garnish. 18,00



Recommended beer **KRONEN**



COSTINE DI MAIALE

PORK RIBS BBQ (gluten free on request)

Pork ribs marinated with spices and mountain herbs according to an old recipe. Served with fried potatoes, accompanied with home-made bbq sauce on the side 19,00



Recommended beer **HELLER BOCK**



IL PAIO AL SUGO 1906

Two homemade Meraner, boiled and served with goulash sauce as the traditional recipe requires. 14,50



Recommended beer **KRONEN**



SELEZIONE DI WÜRSTEL 2.0

Three different homemade wurstel boiled: Weisswurst served with head cabbage salad and homemade mustard, Savelade served with sauerkraut, Meraner Würstelstand served with Tyrolean potatoes. 17,50



Recommended beer **FELSENKELLER**



WÜRSTEL MERANER

Typical of Meran, boiled and served with French fries and three different homemade mustards. 14,50



Recommended beer **FELSENKELLER**



GULASH DI MANZO

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

or traditional canederli. 18,00



Recommended beer **KRONEN**



LE TRE POLENTE

THE THREE POLENTE

Make it a side dish, perfect to be shared and ideal for two people!
Make it a perfect sharing side dish for every two people!
two polenta di Storo served differently: one with goulash and one with truffled mushrooms** and a chestnut polenta with venison.
12,00



Recommended beer **FELSENKELLER**



GRAN GALLETTO

GREAT COCKEREL BBQ

Tender cockerel marinated in Hellerbock beer. Long barbecued at a low temperature. Served with spiced 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. 22,00



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. 22,00



Recommended beer **KRONEN**



FILETTO DI SALMERINO

FILLET OF CHAR

Delicate grilled river fish chestnut polenta and braised Belgian endive
22,00



Recommended beer **VIP PILS**



SALSICCE ALLA BIRRA

POLENTE AND MUSHROOM SAUSAGE BBQ

Barbecued pork sausage marinated in Kronen beer. Served with polenta and mixed mushrooms.
17,50



Recommended beer **VIP PILS**



TASTING MENU




BOSCAIOLO

SPECK TRENTINO 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

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

56,00 - 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

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, Sprezza cheese from Giudicarie, horseradish sauce, pear and ginger mustard.

 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 creme brulée for each person

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

 Recommended beer.
for degustation 0,20 lit
SIXTUS

52,00-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!