

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.. **2,50**. 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, roast-beef BBQ, Trentingrana cheese, Puzzone di Moena cheese, horseradish sauce, pear and ginger mustard. 21,00



Recommended beer **KRONEN**



SPECK "POCHE"

Trentino speck aged 6 months served with soft egg a la poche on a potato tortello base and served with gurken. 17,00



Recommended beer **FORST 1857**

SPECK

Trentino speck aged 6 months, pickled cucumber, horseradish sauce and mini Schüttelbrot. 17,00

(gluten free option without Schüttelbrot)



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

- Nonesa-style** with goulash sauce;
- Cabbage-style on creamed cabbage with truffle scent;
- with cheese served with Casolet cream.
- Polenta dumpling with butter and sage. 15,00



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. 14,00



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. 14,00



Recommended beer **KRONEN**



STRANGOLAPRETI ALLA TRENTINA

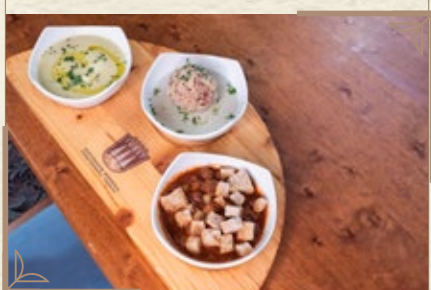


SPINACH DUMPLINGS

Spinach and bread dumplings served with melted butter and sage. 13,50



Recommended beer **FELSENKELLER**



DEGUSTANDO ZUPPE

TASTING SOUPS

An original way to savor our three soups: Gulaschsuppe, asparagus cream, and Trentino-style canederlo in broth. 13,00



Recommended beer **SIXTUS**



CREMA DI ASPARAGI



ASPARAGUS CREAM

With egg bread crostone. 13,00



Recommended beer **KRONEN**.



GULASHSUPPE TRENTINA

Goulash soup served with black bread croutons. 12,00



Recommended beer **KRONEN**

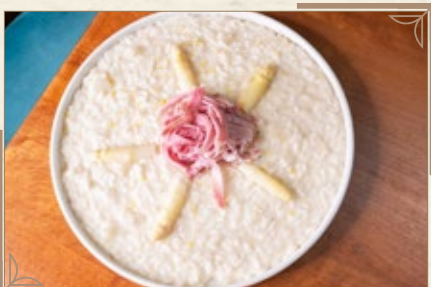


THE ROLLS

Crepe rolls with arugula, mascarpone and Stanga cheese from Dobbiaco, oven-baked gratin 15,50



Recommended beer **FELSENKELLER**



RISOTTO AGLI ASPARAGI

ASPARAGUS RISOTTO

white asparagus, whipped with taleggio cheese and lemon, BBQ ham julienne to garnish 16,50



Recommended beer **KRONEN**



RISOTTO TEROLDEGO E LAMPONI

RISOTTO WITH TEROLDEGO AND RASPBERRIES

Typical Trentino risotto: Red Wine-infused, Teroldego Rotaliano with a twist of raspberries and Casolet cream, whipped with Trentingrana and malga butter
16,00



Recommended beer **FELSENKELLER**



SPAGHETTONE DELL'ORTO

SPAGHETTONE FROM THE GARDEN

Felicetti single-grain spaghettone with creamed fava beans, wild fennel and sun-dried tomato pesto. Almond crumble to garnish. 14,00



Recommended beer **KRONEN**



LASAGNA DEL CACCIATORE

with venison ragù and a béchamel sauce
14,50



Recommended beer **HELLER BOCK**



TAGLIATELLE AL RAGÙ DI CONIGLIO

TAGLIATELLE WITH RABBIT RAGÙ

Fresh raw egg pasta** with homemade rabbit ragù**
. 16,00



Recommended beer **VIP PILS**

SALAD

GARDESANA SALAD

Mixed seasonal salad, tomatoes, char seasoned with pink pepper and marinated in vinegar (produced by Azienda agricola Pojer & Sandri in Faedo), trout morsels (marinated in special vinegar, Nosiola wine from Valle dei Laghi, salt from Cervia, brown sugar and spices). 15,00



Birra consigliata **FELSENKELLER**

CHICKEN SALAD

Green salad, grilled chicken morsels, corn, carrots, cherry tomatoes, cheese, rosemary bread croutons and Caesar dressing . 16,00



Birra consigliata **KRONEN**

NUOVA SALAD

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



Birra consigliata **KRONEN**



WIENERSCHNITZEL 2012

Big, thin and crunchy Wienerschnitzel, 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, Meranese würstelstand, canederlo, sauerkraut, baked potatoes. 24,00



Recommended beer HELLER BOCK



PIATTONE DEL GRIGLIATORE GRILLER SAUCER

(exclusively for 2 people):

our exclusive BBQ proposal in one dish:
Helle bock beer chicken, Kronen beer sausage, BBQ pork ribs all served with polenta and mushrooms
20.00 per person



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



SALMI DI CERVO

DEER SALAMI

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



Recommended beer KRONEN



ANDIAMO ALL'ORTO TO THE VEGETABLE GARDEN

Potato tortel with a nest of spaghetti squash and soft burratina cheese accompanied by baked vegetables (eggplant, bell pepper, broccoletto romano, Tropea onion and yellow and red tomatoes) 18,00



Recommended beer KRONEN



GROSTEL TORTEL

Our version.

Crispy potato tortello* on the bottom, julienne of shank sautéed with onion, bacon and bacon. Served with soft egg a la poche. 18,00



Recommended beer **KRONEN**



COSTINE FORST

FORST RIBS

(gluten free on request)

Forsterbräu Trento's historic BBQ pork ribs, brushed with our special home-made bbq sauce. 19,00



Recommended beer **HELLER BOCK**



SELEZIONE DI WÜRSTEL

SAUSAGE SELECTION (gluten free on request)

Three types of artisanal sausages, differing in texture as well as in flavor and cooking: boiled Weisswurst served with capsicum, lemon and homemade mustard, boiled Savelade served with Tyrolean potatoes, Meranese wüstelstand served with goulash gravy. 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**



GRAN GALLETTO

GREAT COCKEREL BBQ

Our interpretation of a typical beer dish, a combination of the bold taste of Hellerbock beer and the absolute tenderness of a BBQ-cooked rooster. This unique dish epitomizes the art of low-temperature barbecuing, offering succulent meat characterized by A TYPICALLY PINK COLOR that misleads some by making it seem undercooked but it is not.

Served with spiced potatoes*. 18,50



Recommended beer **SIXTUS**





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**



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. 22,00



Recommended beer **KRONEN**



FILETTO DI SALMERINO

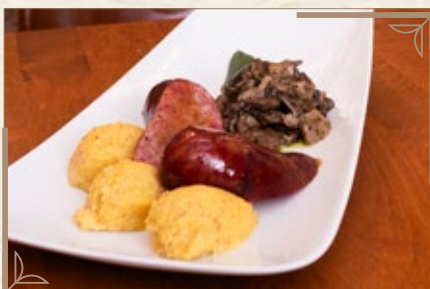
FILLET OF CHAR

Grilled char with Belgian endive braised, tropea onion and fried asparagus served with lemon cream.

22,00



Recommended beer **VIP PILS**



SALSICCE ALLA BIRRA

POLENTA AND MUSHROOM SAUSAGE BBQ

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

17,50



Recommended beer **VIP PILS**

dolceamaro



a little sweet... a big bitter



The perfect end to a meal! A unique bitter, produced exclusively for Forsterbräu Trento to sip and eat. The semifreddo** is made with our bitter to enhance its unique characteristics (take away the glass)

Euro 8

divincaffè

LITTLE SWEETNESS



More than a coffee, less than a dessert. The right 'pampering' at the end of a

Hazelnut mousse, white chocolate mousse with dark chocolate nuggets and biscuit crumble, served with a cup of coffee.

Euro 5



dolcericordo

small sweet of spirit



Nest of Kataifi pastry with small spheres of Ricotta and Coconut with a soft Grappa heart. Strictly accompanied with our Grappa del Ricordo (take away the glass)

Euro 9

BEER TASTING

Enter the world of FORST beer,
You're in the Right Place.

We want to satisfy your thirst for curiosity...
But, above all, for Beer!
We do this by offering you a tasting
of five different beers of our own production.

THE CHARACTERISTICS IN BRIEF:



Are you a true enthusiast and want more details?
Turn the page, and you'll find a complete list of OUR beers!

➔ Five samples from 0.10 lt 10,00€ ➔

LE BIRRE

VIP PILS



AROMAS: Pleasant, with notes of cereal and hops.

TASTE: Particularly dry and very fresh, with refined bitter notes.

PARTICULAR FEATURES: The fresh and soft feel of a refined bitterness on the palate, combined with a finely elegant taste and a dense foam, makes it one of the best Pils beers. It brings back memories of the original strong beers and the art of brewing once practiced by traditional monasteries.

GLASS: A flute glass, with a conical, narrow shape, elongated and slender that keeps its liveliness intact.

ALCOHOL CONTENT: 5 % vol.

IDEAL TEMPERATURE: 6 - 8 °C

0,20 LT | 2,50€ 0,40 LT | 5,00€

KRONEN



AROMAS: Pleasant, with notes of cereal and hops.

TASTE: of an elegant intensity.

PARTICULAR FEATURES: : A special beer with a full and aromatic malt flavor, a golden yellow color, and a light, subtle touch of hops. In the aftertaste, a gentle herbal fragrance is noticeable, coupled with a sweet lingering memory on the lips, irresistibly tempting for another sip.

GLASS: It is a particular beer, with a full and aromatic maltiness, golden yellow in color, and a light, subtle note of hops. As for the aftertaste, there is a slight aroma of herbaceous that, along with a sweet memory for your lips, it makes you to savor it again.

ALCOHOL CONTENT: 5,2 % vol.

IDEAL TEMPERATURE: 6 - 8 °C

0,20 LT | 2,50€ 0,40 LT | 5,00€ 1 LT | 12,50€

HELLER BOCK



AROMAS: Moderate.

TASTE: Full, well structured.

PARTICULAR FEATURES: Developed through an original two-blend production system and fermented in a classic manner, this beer is then left to mature in the traditional cellar of FORST's double malt beers. The result is the perfect harmony between malt and hops, with a very strong aroma, distinctive but elegant. The aftertaste is characterized by a slightly malty note and at the same time a remarkably elegant fruity taste.

GLASS: A cylindrical "tozzola" with a handle. In a smooth glass which is carved at the base, one of the most classic beer glasses designed to contain the cream foam.

ALCOHOL CONTENT: 7,5 % vol.

IDEAL TEMPERATURE: 8 - 10 °C

0,30 LT | 3,80€ 0,50 LT | 6,30€



SIXTUS

AROMAS: intense aroma of toasted malt, softened by a discreet hops note.

TASTE: velvety with a marked hint of malt, with warm notes of toasted and spiced caramel, with a compact foam and persistence.

PARTICULAR FEATURES: from the very first sip you will feel a strong and unforgettable feeling of fulfillment, its dark color and the delicate note of hops brings back memories of the original strong beers and the traditional brewing art of the monasteries.

GLASS: a "Hyacinth" that welcomes the foam of the beer and allows the diffusion of aromas through its neck.

ALCOHOL CONTENT: 6,5 % vol.

IDEAL TEMPERATURE: 8 - 10 °C

0,20 LT | 3,00€ 0,40 LT | 6,00€



FELSENKELLER

AROMAS: Soft and pleasant.

TASTE: Round and well structured.

PARTICULAR FEATURES: This specialty beer, naturally cloudy, surprises even the most attentive beer enthusiast with its full-bodied flavor, and with a soft aftertaste which invites you to take another sip...

And another one entirely!

GLASS: Crystal glass chalice with a very wide base cup, square in shape that narrows towards the top to maximise the aroma.

ALCOHOL CONTENT: 5,2 % vol.

IDEAL TEMPERATURE: 6 - 8 °C

0,30 LT | 4,00€



WEIHENSTEPHAN

AROMAS: Moderate hops and fresh scents.

TASTE: Delicate notes, oriented to the acid..

PARTICULAR FEATURES: Nothing will refresh you better than this naturally cloudy wheat beer with a fascinating fresh yeast flavor. It goes perfectly with light dishes, with a delicate taste, and especially the famous "Weisswürstel" (white veal sausage)!

GLASS: A glass in the shape of a very thin cylinder, the so-called "Kölner Stange".

ALCOHOL CONTENT: 5,4 % vol.

IDEAL TEMPERATURE: 6 - 8 °C

0,30 LT | 4,00€ 0,50 LT | 6,60€ 1 LT | 13,00€

BOTTLED BEER

FORST 1857




TASTE: Flavor predominantly acerbic.

PARTICULAR FEATURES: Soft beer to the taste, with nuanced hints of malt, honey, and acacia, with a note of a very delicate bitter taste, pleasant in the aftertaste.

GLASS: None. FORST 1857 is drunk directly from the bottle

ALCOHOL CONTENT: 4,8 % vol.

IDEAL TEMPERATURE: 4 - 6 °C

 0,33 LT | 4€

FORST NON-ALCOHOLIC BEER




TASTE: Full and balanced

PARTICULAR FEATURES: Characterized by pleasant notes of hops is a full-bodied beer. The only non-alcoholic beer with natural beer aromas.

GLASS: Crystal glass chalice with a very wide, square base that narrows towards the top to maximise the aroma.

ALCOHOL CONTENT: 0,0 % vol.

IDEAL TEMPERATURE: 4 - 6 °C


 0,33 LT | 3,70€

LE BEVANDE

Coca Cola	0,33 lt 3,00€
Coca Cola zero	0,33 lt 3,00€
Aranciata	0,30 lt 3,00€ 0,45 lt 4,00€
Acqua minerale	0,50 lt 2,20€
"Merano" Frizzante/Naturale	1,00 lt 3,90€
Acqua del rubinetto SERVIZIO	1,00€
(se abbinata ad almeno una bibita a pagamento a persona non viene applicato nessun costo)	



Questa è la Casa della Birra, per questo non abbiamo vino Sfuso.
Per i clienti che amano il vino, abbiamo selezionato per loro una piccola lista di etichette Trentine d'eccellenza.


bicc. 0,10 lit


bott.

SPUMANTI TRENTO DOC

NOSTRUM	Forsterbräu Trento	5,00€	30,00€
Millesimato Brut prodotto dalle nostre vigne			

Nel **2019 Forst** acquista, a pochi km dal centro di Trento, una tenuta con **una torre del 1500** ed **un vigneto di uve chardonnay**.

Dalla **vinificazione** di quelle uve viene realizzato **NOSTRUM** uno **spumante metodo classico TRENTO DOC** con un affinamento sui lieviti di circa 30 mesi.

BIANCHI

Chardonnay	Cembra Cantina di montagna	4,00€	24,00€
Müller Thurgau	Pelz	3,50€	22,00€
Gewürztraminer	Pravis	4,00€	24,00€
Nosiola "Raetica"	Villa Persani	4,00€	24,00€

ROSSI

Terre di San Leonardo	Marchesi Guerrieri Gonzaga	5,00€	28,00€
Pinot Nero	Fontana	5,00€	28,00€
Pinot Nero	Cembra Cantina di montagna		35,00€
Teroldego Rotaliano	De Vigili	4,00€	25,00€
Teroldego Rotaliano "2 Vigneti"	Fedrizzi		35,00€
Lagrein "Le Valette" bio	Poli Francesco	5,00€	28,00€
Marzemino Selezione	Battistotti	5,00€	28,00€

PORTA CON TE UN NOSTRO RICORDO...

Dai un occhio alla nostra Vetrina vicino all'ingresso,
per ricordarti di noi con un piccolo pezzo di Forst!



www.forst-trento.it • Tel: 0461 235590