

|||| zum goldenen Fass ||||

|||| radically seasonal & totally regional ||||

In November 2008 the „zum goldenen Fass“ opened its doors in the heart of Kleinbasel. To mark our 10 year anniversary we decided to offer ourselves and our guests the introduction of a new cooking concept – radically seasonal and totally regional!

For 10 years we have cultivated a seasonal, fresh and authentic cuisine and offered house made products (all stocks, bread, pasta etc.). To us, the use of pre-prepared products in a restaurant makes no sense. A cook wants to present his craftsmanship, introduce his world of tastes, bring his own food ideas to the table and by doing so delight his or her guests. All of our dishes were prepared and put together meticulously from scratch. This has been the credo we have worked by up until now.

We would like to develop this idea further and to know more precisely where the food products we use actually come from. In our society today it has become normal to have any food available at any time, independant of the season. But does a tomato taste the same in winter as it does in summer? Is it reasonable that an orange is transported thousands of kilometres? Knowledge about and being able to guarantee the quality of our products and the principle of sustainability are the catalysts for the next far reaching step: as from now on we work and cook exclusively with natural and regional produce – radically seasonal and totally regional!

For several years we have been able to build an extensive network of farmers and producers, hunters and gatherers who have supplied us with food items. Like this we know about the exact origin of all products – from flour to oil and to the animal. We avoid long transport routes, industrial production, food additives and unethical farming, fishing and animal keeping. During harvest season we cook and preserve – we smoke, ferment and dry vegetables and fruits for the winter. Concerning meat we use the whole animal from nose to tail.

We avoid products which have established themselves as everyday accessible: pepper, vanilla, olive oil, seafood and citrus fruit just to name a few. This may sound like a restriction, but for us it is a challenge. Let yourself be surprised by the available variety and our innovative handling and preparation of it. Our goal is for the „Zum goldenen Fass“ to be a mirror of the products of its terroir and the cycle of the seasons.

We will remain faithful to our signature authentic, fresh and creative cuisine.

The menu will be smaller and depending on availability can vary daily without you having to be denied of our classic favourites such as the 4 course menu, fass frikadellen or fish n chips.

Our wine and spirits come mostly from selected production throughout Switzerland and also the Alsace and South Baden area. The exception remaining the coffee which we obtain from a roasting house in the Ticino.

Our motto has always been to enjoy and relish delicious food with a good conscience – we now have decided to do so even more consequently however!

We strongly believe in and are convinced of the value of our concept and look forward to your visit – Bettina Larghi, Gilbert Engelhard, Ueli Gerber and the Fass team.

Additonal information and a list of our producers can be found on our website
www.goldenes-fass.ch