

We cook radically seasonal & totally regional

Fass Menu

lamb's lettuce, egg, apple, toast,
beet root plum mayonnaise_____16.-

lamb back fillet, lamb liver spätzli
plum, barbara herb_____18.-

Teriyaki-glazed pork spare ribs, black beans,
leek, polenta fritter_____34.50

warm red wine pear, rosemary caramel glacé,
whipped cream, crumble_____12.50
or cheese platter

as a 4-course menu_____75.-

as 3-course menu (without 2nd starter)_____60.-

all courses are also available individually at à la carte prices

Starters

Seasonal leaf salad*_____8.50 _____large 13.-

Soup according to daily offer*_____8.50 _____large 13.50

Meatball with chutney*_____8.50

Main courses

celery schnitzel, wild garlic dumplings, broccoli sprouts, onion stock_____32.-

Sauerkraut pear filled potatoe ravioli, sunflower seeds, spring herbs, almonds (vegan)*_____30.-

Bouillabaisse „local“ with pike, trout, char, salmon, wild garlic mayo, potatoes, winter herbs_____36.50

Meatballs, chutney, potatoes & vegetables*_____25.50

Fish'n'chips with dips*_____22.50

Desserts

Walnut tartlet, mirabelle sorbet, cherry gastric_____13.-

Homemade sorbet / ice cream per ball*_____4.50

Cheese platter *_____14.-

* available after 22h

Veal, Wheat: Fam Aebi, Blauen BL, Demeter___ beef, pork : Jenzer, Arlesheim, BL, Natura Quality___ Lamb: Berner Oberland, BE
trout: Lucern, LU___ whitefish: Wild catch, Lake Geneva___ Egg: Gelterkinden, BL___ salmon trout: Bremgarten, AG___ salmon: Iostallo. GR
Vegetables: Demeter-Gärtnerei Berg, Binzen DE, Hoch Reinhatd, BIO, Fischingen DE___ More Producers & Suppliers under
www.goldenes-fass.ch___ All prices in CHF___incl. 7.7% VAT___ Menu zum goldenen Fass___March 20
Our staff will be happy to provide you with information on allergens and additives.