

we cook radically seasonal & totally regional

starters

wild herb salad, elderberry vinaigrette,
courgette and pickled vegetable ricotta terrine _____ 18.-

swiss salmon ballotine, strawberry gazpacho,
crème fraîche, black garlic _____ 19.50

seasonal leaf salad _____ 8.50

meatball with chutney _____ 8.50

main courses

beef shoulder filet, tomato-coriander salsa,
polenta slice, pak choi _____ 38.-

baked cauliflower, lupine purée, smoked aubergine,
New Zealand spinach, roasted onions (vegan) _____ 29.-

fish'n'chips with dips _____ 22.50

meatballs, chutney, potatoes & vegetables _____ 25.50

desserts

verveine Szechuan pepper cherries,
honey almond tuille, yoghurt sorbet _____ 12.-

curd mousse, raspberry coulis, fir sprout crumble _____ 10.50

homemade sorbet / ice cream per scoop _____ 4.50
+ regional fruit schnaps / bio wodotschka 2cl _____ 5.-

cheese platter _____ 15.-

Dear guests,

we are very pleased that you are here and that we can finally welcome you again! Of course we meet all the requirements and work according to the national covid protection concept.

If possible, we also serve outside (a few tables only & when weather is good) and in the Säali on the 1st floor. Please also call us if we are fully booked online, as some places can only be allocated in this way. We cannot guarantee table requests. Thank you in advance for your understanding that we are currently offering a smaller menu and that certain processes may take a little more time.
- Your Fass Team.

**Our kitchen concept
- radically seasonal and totally regional!**

In „the golden barrel“ we cook honestly, freshly and creatively. We use only natural, sustainable products from our surroundings, which we buy directly from the producers. This means, among other things, that we do not use pepper, vanilla, olive oil or chocolate, sea fish, citrus fruits and more. We are increasingly working with traditional preservation methods such as smoking, pickling, fermenting and drying, in order to have a selection of vegetables and fruits even in winter. The menu can vary daily depending on what is on offer. Let yourself be surprised by the variety of produce available in the region and innovative approach to them. Our aim is to make the golden barrel a reflection of its terroir, its products and its season.

When it comes to drinks, too, we only offer wines and spirits from from selected wineries in Switzerland, as well as from Alsace and South Baden. The only exception is coffee, which we obtain from a roastery in Ticino. But we are currently testing alternatives: try our „coffee“ made from roasted lupines.

Enjoy it with a clear conscience – even more so at the present time!
- Further information and a list of our producers at www.goldenes-fass.ch