

We cook radically seasonal & totally regional

Fass Menu

Sweetcornvelouté, chanterelles, zucchini, mushroom herb, wheat crisp_____17.50

Cow's knuckle raviolo, oxheart tomato,
fennel seeds, roasted onion purée_____21.-

Hanging Tender, smashed potatoes,
bacon, green beans_____38.-

Puff pastry, wild berry soup,
meringue laurel ice cream_____13.-
or cheese platter

as 4-course menu_____75.-

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

All courses are also available individually at à la carte prices

Starter

Wild herb salad, cream cheese, quince, elderberry vinaigrette_____18.-

Seasonal leaf salad* _____8.50

Soup according to daily offer* _____8.50

Meatball with chutney* _____8.50

Main courses

Eggplant abricot ragout, millet dumpling, walnut, thyme (vegan)* _____29.-

Caramelised potato & feta cheese tarte tatin, broccoli-tomatosalad, onion sauce_____32.-

Meatballs, chutney, potatoes & vegetables* _____25.50

Fish'n'chips with dips* _____22.50

Desserts

Plum sorbet, dried plums, tree nut silken tofu,
rosemary oat crumble, caramelised tree nuts (vegan)_____14.-

Homemade sorbet / ice cream per scoop* _____4.50

+ fruit schnaps / Bio Wodotschka 2cl_____5.-

Cheese platter * _____15.-

*still available after 22h

Wheat, cow: Fam Aebi, Blauen BL, Demeter__beef, pork: Natura Qualität, Jenzer, Arlesheim, BL__ Salmon trout: Bremgarten, AG__Eggs:
Fam. Rieder, Gelterkinden, BL__Vegetables, fruit: Melanza Riehen BS / Hoch Reinhard, BIO, Fischingen D / Demeter-Gärtnerei Berg, Bin-
zen D__Cooking flowers: Edibale, BS__Wild herbs: Roggenburg, BL__Mushrooms: Wiesental, Black Forest
Other producers & suppliers www.goldenes-fass.ch__Alle Prices in CHF__incl. 7.7% VAT
Zum goldenen Fass__September 21__Our staff will be happy to provide information on allergens and additives