

We cook radically seasonal & totally regional

Fass Menu

Caramelised fennel and garlic, lentils,
goat cream cheese, beetroot crisps_____17.50

Roasted pike-perch, pak choi,
buckwheat, cream fish sauce, horseradish_____21.50

Roasted cow boiled meat, grilled vegetables, parsley pistou, rösti cube_____36.-

Verjus cheesecake, americana grape sorbet_____13.50
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, dried plums, elderberry vinaigrette_____18.-

Seasonal leaf salad*_____8.50

Soup according to daily offer*_____8.50

Fricadelle with chutney*_____8.50

Main courses

Red cabbage strudel, poached pear, wild mushrooms, baked onion, leek (vegan)*_____32.-

Potato spinach roll, pumpkin ragout, radicchio, pumpkin seeds _____32.-

Fricadels, chutney, potatoes & vegetables*_____25.50

Fish'n'chips with dips*_____22.50

Desserts

Quince, quince cream, hazelnut groove (vegan)_____11.50

Homemade sorbet / ice cream per scoop*_____4.50

+ fruit schnaps / local vodka 2cl_____5.-

Cheese platter *_____15.-

*still available after 22h

Cow, wheat: Fam Aebi, Blauen BL, Demeter__pike perch: Häseli, Gipf-Oberfrick BL__beef, pork: Natura Qualität, Jenzer, Arlesheim, BL
Salmon trout: Bremgarten, AG__Eggs: Fam. Rieder, Gelterkinden, BL__Vegetables, fruits: Melanza Riehen BS / Hoch Reinhard, BIO,
Fischingen D / Demeter-Gärtnerei Berg, Binzen 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__october 21__Our staff will be happy to provide information on allergens and additives