

We cook radically seasonal & totally regional

Fass Menu

Onion tarte tatin, jersey blue cheese, turnip cabbage salad, walnut_____ 18.-

Deer loin, fermented plums, parsley root puree,
juniper salt, bacon crisps, pickled chanterelles_____ 21.50

Lamb gigot roast, cherry jus, semolina cuts, feather cabbage _____ 37.50

Red wine pear, pear sorbet, fir sapling cream, hazelnut cracker_____ 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

Wildherbs and lamb's lettuce, leather apple, pickled blackberries, elder flower dressing_____ 18.-

Seasonal leaf salad* _____ 8.50

Soup according to daily offer* _____ 8.50

Burger patty with rosehip ketchup* _____ 8.50

Main courses

Sauerkraut mushroom swabian ravioli, beetroot puree,
roasted onions, winter spinach (vegan)* _____ 32.-

Buckwheat jerusalem artichoke risotto, apple, water cress_____ 32.-

Burger patties, rosehip ketchup, potatoes & vegetables* _____ 25.50

Fish'n'chips with dips* _____ 22.50

Desserts

Sea buckthorn tarte, kaffir lime crème fraiche_____ 12.-

Homemade sorbet / ice cream per scoop* _____ 4.50

+ fruit schnaps / local vodka 2cl_____ 5.-

Cheese platter * _____ 15.-

*still available after 22h

Bern mountain lamb: Jenzer, Arlesheim, BL___ deer, wheat: Fam Aebi, Blauen BL, Demeter___ 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___ all prices in CHF___incl. 7.7% VAT
Zum goldenen Fass___january 22___our staff will gladly provide information on allergens and additives