

We cook radically seasonal & totally regional

Fass Menu

Goat cheese crème brûlée, green asparagus, cucumber,
rocket, sunflower seeds _____ 18.50

Beetroot pickled salmon, beetroot mayo, pickled zucchini & fennel,
water cress, wild garlic capers _____ 21.50

Pork cutlet, mustard jus, herbal bramata, spring vegetables _____ 38.-

Rhubarb compote, sour cream ice cream, ginger shortbread _____ 13.-
or cheese platter

as 4-course menu _____ 80.-

as 3-course menu (without 2nd starter) _____ 65.-

All courses are also available individually at à la carte prices

Starters

Wild herbs salad, cream cheese, rhubarb, elderflower vinaigrette _____ 18.50

Seasonal leaf salad* _____ 8.50

Soup according to daily offer* _____ 8.50

Burger patty with green tomato chutney* _____ 8.50

Main courses

Baden asparagus, buckwheat crêpes, champignon cream sauce _____ 37.-

Chickpea fritters, pea puree, coco beans, confit tomatoes,

king oyster mushrooms, vegetable jus (vegan)* _____ 34.-

Burger patties, green tomato chutney, potatoes & vegetables* _____ 25.50

Fish'n'chips with dips* _____ 22.50

Desserts

Fried elderflowers, strawberries, rhubarb, strawberry sorbet (vegan) _____ 13.-

Homemade sorbet / ice cream per scoop* _____ 4.50

+ fruit schnaps / local vodka 2cl _____ 5.-

Cheese platter * _____ 15.-

*still available after 22h

veal, beef, free range pork: Jenzer, Arlesheim, BL___salmon: Lostalio, GR___wheat: Fam Aebi, Blauen BL, Demeter
salmon trout: Bremgarten, AG___vegetables, fruits: Melanza Riehen BS / Hoch Reinhard, BIO, Fischingen, D / Demeter-Gärtnerei Berg,
Binzen, D___cooking flowers: Edibale, BS___wild herbs: Roggenburg, BL
other producers & suppliers www.goldenes-fass.ch___all prices in CHF___incl. 7.7% VAT
Zum goldenen Fass___mai 22___our staff will gladly provide information on allergens and additives