

We cook radically seasonal & totally regional

Fass Menu

Poached egg, cauliflower puree,
cauliflower, herb flaxseed crumbs_____18.50

Buckwheat blini, wild mushrooms,
parsley pistou, beetroot cream_____21.50

Lamb ragout, quince, coco beans, sweet corn polenta fritters_____39.-

Red wine plums, plum sorbet,
oat walnut crumble, rosemary cream (vegan)_____13.-
or cheese platter

as 4-course menu_____85.-

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, physalis, elderflower vinaigrette_____18.50

Seasonal leaf salad*_____8.50

Soup according to daily offer*_____8.50

Burger patty with chutney*_____8.50

Main courses

Aubergine-apricot ragout, tofufeta, walnuts, golden millet (vegan)*_____34.-

Potato and spinach gnocchi, confit mini tomatoes, sage butter, Cironé cheese_____34.-

Burger patties, chutney, potatoes & vegetables*_____25.50

Fish'n'chips with dips*_____22.50

Desserts

Cream puff, raspberry absinthe cream, raspberry coulis, blackberries_____13.-

Homemade sorbet / ice cream per scoop*_____4.50

+ fruit schnaps / local vodka 2cl_____5.-

Cheese platter *_____15.-

*still available after 22h

Beef, free range pork: Jenzer, Arlesheim, BL___lamb, 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___september 22___our staff will gladly provide information on allergens and additives