

## We cook radically seasonal & totally regional

### Fass Menu

Pumpkin gnocchi, radicchio, pear, kohlrabi, pumpkin beurre blanc,  
Jersey Blue, pumpkin seeds \_\_\_\_\_ 18.50

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Braised pork belly, chicharrone, quince,  
lentils, chilli relish \_\_\_\_\_ 22.-

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Veal neck, red wine jus, herb risotto, saffron fennel, cured ham chips \_\_\_\_\_ 39.-

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Plum compote, walnut-oat crumble, rosemary ice cream \_\_\_\_\_ 13.-  
or cheese platter

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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, blueberries, elderflower vinaigrette \_\_\_\_\_ 18.50

Seasonal leaf salad\* \_\_\_\_\_ 8.50

Soup according to daily offer\* \_\_\_\_\_ 8.50

Burger patty with chutney\* \_\_\_\_\_ 8.50

### Main courses

Farinata, dried tomatoes, dried beans, pickled onions, vegetable jus (vegan)\* \_\_\_\_\_ 34.-

Mushroom ragout, red cabbage, pumpkin slice, roasted onions, parsley spaetzli \_\_\_\_\_ 34.-

Burger patties, chutney, potatoes & vegetables\* \_\_\_\_\_ 25.50

Fish'n'chips with dips\* \_\_\_\_\_ 22.50

### Desserts

Blueberry muffin, ginger strawberry sorbet, caramel toffee (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\_\_\_wheat: Fam Aebi, Blauen BL, Demeter\_\_\_salmon trout: Bremgarten, AG  
vegetables, fruits: Melanza Riehen BS / Hoch Reinhard, BIO, Fisingen, D / Demeter-Gärtnerei Berg, Binzen, D  
cooking flowers: Edibale, BS\_\_\_wild herbs: Roggenburg, BL  
other producers & suppliers [www.goldenes-fass.ch](http://www.goldenes-fass.ch)\_\_\_all prices in CHF\_\_\_incl. 7.7% VAT  
Zum goldenen Fass\_\_\_november 22\_\_\_our staff will gladly provide information on allergens and additives