

We cook radically seasonal & totally regional

Fass Menu

Beetroot and fresh cheese terrine, walnut salad, walnut dressing
mountain balsamic dressing, caramelised walnuts_____19.50

Roasted smoked trout,
apple celery leek soup, horseradish_____22.-

Lamb stew, bramata, aji amarillo
Chilli pickles, white cabbage_____39.-

Red wine pear, ginger silk tofu sorbet,
shortbread (vegan)_____15.-
or cheese platter

as 4-course menu_____85.-
as 3-course menu (without 2nd starter)_____68.-
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*_____9.50
Soup according to daily offer*_____9.50
Burger patty with chutney*_____9.50

Main courses

Semolina with sunflower seeds, celery purée, sauerkraut, baked apple (vegan)*_____34.-
Flowersprout pakora, sweet potato, saffron yoghurt, chickpeas, spinach, pickled tomatoes_____35.-
Burger patties, chutney, potatoes & vegetables*_____27.-
Fish'n'chips with dips*_____24.-

Desserts

Warm thyme rice pudding, raspberry coulis_____15.-
Homemade sorbet / ice cream per scoop*_____5.-
+ fruit schnaps / local vodka 2cl_____5.-
Cheese platter *_____16.-

*still available after 22h

beef, pork: Jenzer, Arlesheim, BL___wheat: Fam Aebi, Blauen BL, Demeter___salmon trout/trout: Bremgarten, AG
Tofu: Tuyu Tofu, BS___vegetables, fruits: Melanza Riehen BS / Hoch Reinhard, BIO, Fischingen, D /
Demeter-Gärtnerei Berg, Binzen, D___flowers: Edibale, BS___wild herbs: Roggenburg, BL___Citrus fruits: Nils Rodin, Borex, VD
other producers & suppliers www.goldenes-fass.ch___all prices in CHF___incl. 7.7% VAT
Zum goldenen Fass___February23___our staff will gladly provide information on allergens and additives

Our kitchen concept:

– radically seasonal and totally regional –

Dear guests, in our restaurant „Zum goldenen Fass“ we cultivate an honest, fresh and creative cuisine. We cook exclusively with natural and sustainable products from our surroundings, which we obtain directly from the producer. This means, among other things, that we do not use pepper, vanilla or olive oil, chocolate, sea fish, citrus fruits and more.

We increasingly work with traditional preservation methods such as smoking, preserving, fermentation and drying to provide a selection of vegetables and fruit even in winter.

The card may vary daily depending on the offer. Let yourself be surprised by the variety of products offered in the region and our innovative use of them.

Our goal is to turn the zum goldenen Fass into a mirror of its terroir and its season.

Also with the drinks we offer only wines and spirits from selected companies in Switzerland, Alsace and Southern Baden. The only exception remains the coffee we get from a roasting house in Ticino. But we are currently testing alternatives: try our „coffee“ made from roasted lupines.

Our motto has always been to enjoy and relish delicious food with a good conscience – we now have decided to do so even more consequently however! Additional information and a list of our producers can be found on our website www.goldenes-fass.ch