

## We cook radically seasonal & totally regional

### Fass Menu

Smoked beetroot, horseradish mousse, purslane,  
radish pickles, linseed crisp\_\_\_\_\_ 19.-

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Oxtail raviolo, consommé, pickled tomatoes,  
burnt onion purée, coriander\_\_\_\_\_ 22.-

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Braised veal knuckle, salt lemon gremolata,  
leek apple risotto\_\_\_\_\_ 42.-

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Rosehip walnut cheesecake, pear sorbet\_\_\_\_\_ 15.-  
or cheese platter

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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 herb salad, fresh cheese, blueberries, elderberry dressing\_\_\_\_\_ 18.50

Seasonal leaf salad\* \_\_\_\_\_ 9.50

Soup according to daily offer\* \_\_\_\_\_ 9.50

Burger patty with chutney\* \_\_\_\_\_ 9.50

### Main courses

Farinata, tomato sugo, Jerusalem artichoke, fried nettle (vegan)\* \_\_\_\_\_ 34.-

Ricotta semolina gnocchi, spinach purée, salsify, flowersprouts, leek straw\_\_\_\_\_ 35.-

Burger patties, chutney, potatoes & vegetables\* \_\_\_\_\_ 27.-

Fish'n'chips with dips\* \_\_\_\_\_ 24.-

### Desserts

Parsnip verjus cake, blueberries sorbet, bergamot thyme\_\_\_\_\_ 15.-

Homemade sorbet / ice cream per scoop\* \_\_\_\_\_ 5.-

+ fruit schnaps / local vodka 2cl\_\_\_\_\_ 5.-

Cheese platter \* \_\_\_\_\_ 16.-

\*still available after 22h

Ox, beef, pork: Jenzer, Arlesheim, BL\_\_\_ wheat: Fam Aebi, Blauen BL, Demeter\_\_\_ salmon trout/trout: Bremgarten, AG\_\_\_ chicken: Geflügel Gourmet, Culinarium, Ostschweiz, CH\_\_\_ 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](http://www.goldenes-fass.ch)\_\_\_ all prices in CHF\_\_\_ incl. 7.7% VAT

Zum goldenen Fass\_\_\_ March 23\_\_\_ 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](http://www.goldenes-fass.ch)*