

We cook radically seasonal & totally regional

Fass Menu

Smoked beetroot, horseradish mousse, purslane,
radish pickles, linseed crisp_____ 19.-

Oxtail raviolo, consommé, pickled tomatoes,
burnt onion purée, coriander_____ 22.-

Braised veal knuckle, salt lemon gremolata,
leek apple risotto_____ 42.-

Rosehip walnut cheesecake, pear sorbet_____ 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 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___ 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