

We cook radically seasonal & totally regional

Fass Menu

Goat cream cheese crème brûlée, green asparagus,
Szechuan pepper strawberries, sunflower seeds, rocket_____19.50

Roasted pike perch, ginger beurre blanc,
rhubarb, cucumber_____23.-

Glazed pork spare ribs, Coleslaw,
sweet potato, herb curd_____39.-

Raspberry lupin coffee tiramisu_____14.-
or cheese platter

as 4-course menu_____85.-

as 3-course menu (without pike perch)_____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

Lentil celery balls zucchini mint salad, confit tomato, chilli mayonnaise (vegan)*_____36.-

Buckwheat crêpes, Baden asparagus, mushroom cream, spring onion, parsley pistou, spinach_____38.-

Burger patties, chutney, potatoes & vegetables*_____27.-

Fish'n'chips with dips*_____24.-

Desserts

Fried elderflower, marinated strawberries, yoghurt sorbet (vegan with strawberry sorbet)_____15.-

Homemade sorbet / ice cream per scoop*_____5.-

+ fruit schnaps / local vodka 2cl_____5.50

Cheese platter *_____16.-

*still available after 22h

Beef, pork: Jenzer, Arlesheim, BL___Wheat: Fam Aebi, Blauen BL, Demeter___Salmon trout: Zucht Luzern, LU, AG
Pike-perch: Häseli, Gipf-Oberfrick, AG___Vegetables, fruits: Hoch Reinhard, BIO, Fischingen, D /Demeter-Gärtnerei Berg, Binzen, D
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___May 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