

## We cook radically seasonal & totally regional

### Fass Menu

Jerusalem artichoke, lentils, leek, pear,  
miso hollandaise, watercress \_\_\_\_\_ 20.50

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Oxtail raviolo, oxtail consommé,  
pickled cherry tomatoes, fennel seed powder \_\_\_\_\_ 23.-

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Coq au vin, bacon, croutons, mushrooms,  
glazed carrots, mashed potatoes \_\_\_\_\_ 42.50

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Curd mousse, spicy apple and parsnip  
chutney, pumpkin seed caramel \_\_\_\_\_ 15.-  
or cheese platter

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as 4-course menu \_\_\_\_\_ 88.-

as 3-course menu (without raviolo) \_\_\_\_\_ 69.-

vegetarian option available

All courses are also available individually at à la carte prices

### Starters

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

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

Soup according to daily offer \* \_\_\_\_\_ 10.-

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

### Main courses

Sweet potato walnut strudel, Chinese cabbage, apple ginger purée, parsley pistou (vegan) \* \_\_\_\_\_ 37.-

Ricotta spinach roulade, smoked beetroot purée, sorghum millet, kale crisps \_\_\_\_\_ 37.-

Burger patties, chutney, potatoes & vegetables \* \_\_\_\_\_ 27.50

Fish'n'chips with dips \* \_\_\_\_\_ 24.50

### Desserts

Raspberry muffin, peach coulis, lupin coffee sorbet (vegan) \_\_\_\_\_ 15.50

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\_\_\_Chicken: Culinarium Ostschweiz, Freiland  
Salmon trout: Zucht Luzern, LU\_\_\_Vegetables, fruits: Hoch Reinhard, BIO, Fischingen, D / Demeter- Gärtnerei Berg, Binzen, D  
Wild herbs: Roggenburg, BL\_\_\_Citrus fruits: Nils Rodin, Borex, VD\_\_\_Cheese: Wirth's Huus, Basel, BS  
Weitere Produzenten & Lieferanten [www.goldenes-fass.ch](http://www.goldenes-fass.ch)\_\_\_Alle Preise in CHF\_\_\_inkl. 8.1% MwSt  
Speisekarte goldenes Fass\_\_\_February 24\_\_\_Our staff will be happy to 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)*