

## We cook radically seasonal & totally regional

### Fass Menu

Goat's cream cheese crème brûlée,  
white asparagus salad, mint cucumber, raspberry\_\_\_\_\_19.50

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Vitello „Pollato“, wild garlic capers,  
radishes, rocket, lovage oil\_\_\_\_\_23.-

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Roasted Swiss salmon, turmeric verjus beurre blanc,  
pak choi, deep fried garlic, beluga lentils \_\_\_\_\_42.-

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Apple Tarte Tatin, sour cream laurel ice cream\_\_\_\_\_15.50  
or cheese platter

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as 4-course menu\_\_\_\_\_88.-

as 3-course menu (without Vitello)\_\_\_\_\_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 rosehip ketchup \*\_\_\_\_\_9.50

### Main courses

Green asparagus tempura, soya herb king oyster mushroom, kaffir lime chilli  
tomato salsa, spring onion, sorghum millet (vegan) \*\_\_\_\_\_40.-

Ricotta gnocchi, porcini cream, carrot coulis, turnip, spinach\_\_\_\_\_39.-

Burger patties, rosehip ketchup, potatoes & vegetables \*\_\_\_\_\_27.50

Fish'n'chips with dips \*\_\_\_\_\_24.50

### Desserts

Rhubarb and mint cream tartlet, rhubarb and ginger sorbet (vegan)\_\_\_\_\_15.-

Homemade sorbet / ice cream per scoop \*\_\_\_\_\_5.-

+ fruit schnaps / local vodka 2cl\_\_\_\_\_5.50

Cheese platter \*\_\_\_\_\_16.-

\*still available after 22h

Veal, Beef, pork: Jenzer, Arlesheim, BL\_\_\_Wheat: Fam Aebi, Blauen BL, Demeter\_\_\_Chicken: Culinarium Ostschweiz, free-range  
Asparagus: Bloch, Efringen-Kirchen, D\_\_\_Salmon: Zucht, Lostallo, GR\_\_\_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\_\_\_April / May 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)*