

We cook radically seasonal & totally regional

Fass Menu

Green asparagus, strawberries, buttermilk,
basil oil, rocket, puffed buckwheat _____ 19.50

Veal knuckle filled ravioli, sage butter,
pea purée, Cironé cheese _____ 23.-

Smoked feather piece of beef, chimichurri,
coco beans, polenta _____ 42.-

Rhubarb parfait, blackberries,
caramelised hazelnuts _____ 15.-
or cheese platter

as 4-course menu _____ 88.-

as 3-course menu (without ravioli) _____ 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

Eggplant teriyaki, baby peas, spring onion, kaffir lime and
silk tofu sauce, black chickpea purée (vegan) * _____ 38.-

Goat's cream cheese stuffed zucchini, quinoa, mint, celery, confit cherry tomatoes _____ 38.-

Burger patties, rosehip ketchup, potatoes & vegetables * _____ 27.50

Fish'n'chips with dips * _____ 24.50

Desserts

Fried robinia blossoms, Szechuan pepper marinated strawberries, strawberry 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

Veal, Beef, pork: Jenzer, Arlesheim, BL___ Wheat: Fam Aebi, Blauen BL, Demeter___ Asparagus: Bloch, Efringen-Kirchen,
Salmon trout: Zucht Luzern, LU___ Eggs: NaturaPlus, Freiland, Regio NWschweiz___ 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
All prices in CHF___ inkl. 8.1% MwSt___ Speisekarte goldenes Fass___ 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*