

We cook radically seasonal & totally regional

Fass Menu

Cauliflower, poached egg, herb and spent grains crumble_____18.50

Cow tartare, fermented plums, coriander herb salad,
honey mustard sauce, puffed buckwheat_____23.-

Ribell corn chicken breast suprême, thyme jus,
green beans, sweet corn polenta wedges_____42.-

Goat cream cheese ice cream, cherry compote,
salty caramelised hazelnuts, balsamic vinegar_____15.-
or cheese platter

as 4-course menu_____88.-

as 3-course menu (without tartar)_____69.-

vegetarian / vegan option possible

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

Celery croquettes, courgette mint salad, confit tomatoes, chilli mayonnaise (vegan) *_____38.-

Smoked ricotta ravioli, ratatouille, rocket, Cironé cheese_____39.-

Burger patties, chutney, potatoes & vegetables *_____27.50

Fish'n'chips with dips *_____24.50

Desserts

Lavender marinated berries, basil cream,

Szechuan pepper oat crumble, black walnut (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___Cow, Wheat: Fam Aebi, Blauen BL, Demeter___Chicken: Culinarium Ostschweiz
Salmon trout: 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___September 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.

Additional information and a list of our producers can be found on our website
www.goldenes-fass.ch