

We cook radically seasonal & totally regional

Fass Menu

Sweetcorn flan, chanterelles, endive,
spring onion, grape gastrique _____ 19.50

Smoked salmon tartare, buttermilk cucumber cold soup,
pickled mustard seeds, puffed buckwheat, dill oil _____ 23.50

Pulled lamb, dried apricot jus,
lentils, aubergine, courgette _____ 42.-

Poppy seed curd mousse, caramelised and dried apples _____ 15.-
or cheese platter

as 4-course menu _____ 88.-

as 3-course menu (without salmon tartar) _____ 69.-

vegetarian / vegan option possible

All courses are also available individually at à la carte prices

Starters

Beetroot tartare, apple, walnut, cress,
balsamic vinegar, pickled beetroot (vegan) _____ 18.50

Seasonal leaf salad * _____ 9.50

Soup according to daily offer * _____ 10.-

Burger patty with chutney * _____ 9.50

Main courses

Cauliflower pakora, tomato coriander salsa, green beans (vegan) * _____ 36.50

Potato gnocchi, sage butter, confit tomatoes, Cironé cheese _____ 37.-

Burger patties, chutney, potatoes & vegetables * _____ 27.50

Fish'n'chips with dips * _____ 24.50

Desserts

Melon and verbena sorbet, kaffir lime and
blackberry coulis, meringue (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___Swisslachs: Lostalio. GR___Lamm: Berglamm, Berner Oberland, BE___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___Sep/Oct 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