

## We cook radically seasonal & totally regional

### Fass Menu

Quinoa bites, Jerusalem artichoke, pear,  
winter cress, miso cream (starter, vegan)\_\_\_\_\_18.50

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Trout fillet, smoked beetroot, mild garlic foam,  
dead trumpets mushrooms, puffed buckwheat (starter)\_\_\_\_\_23.-

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Braised beef, red wine jus,  
mashed potatoes, root vegetables\_\_\_\_\_42.-

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Warm plum crumble with  
rosemary ice cream\_\_\_\_\_15.-  
or cheese platter

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

as 3-course menu (without trout)\_\_\_\_\_69.-

vegetarian / vegan option possible

All courses are also available individually at à la carte prices

### Starters

Wild herb salad, fresh cream cheese, pickled blackberries, elderberry dressing \_\_\_\_\_18.50

Seasonal leaf salad \* \_\_\_\_\_9.50

Soup according to daily offer \* \_\_\_\_\_10.-

Burger patty with chutney \* \_\_\_\_\_9.50

### Main courses

Black salsify tempura, soya chard, sorghum millet,  
pumpkin seed mayonnaise, coriander (vegan) \* \_\_\_\_\_37.-

Braised onion, celeriac purée, kale, pommes savoyardes\_\_\_\_\_38.-

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

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

### Desserts

Kaffir lime verjus cheesecake, ginger lemon leaf sorbet (vegan)\_\_\_\_\_15.50

Homemade sorbet / ice cream per scoop \* \_\_\_\_\_5.50

+ 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\_\_\_Trout, Salmon trout: Luzern, LU  
Eggs: NaturaPlus, Freiland, Regio NWschweiz\_\_\_Vegetables, fruits: Hoch Reinhard, BIO, Fischingen, D /  
Demeter-Gärtnerei Berg, Binzen, D\_\_\_Citrus fruits: Nils Rodin, Borex, VD\_\_\_Cheese: Wirth's Huus, Basel, BS  
Weitere Produzenten & Lieferanten [www.goldenes-fass.ch](http://www.goldenes-fass.ch)\_\_\_All prices in CHF\_\_\_inkl. 8.1% MwSt.  
Speisekarte goldenes Fass Nov / Dez 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](http://www.goldenes-fass.ch)