

We cook radically seasonal & totally regional

Fass Menu

Potato and buckwheat blini, spinach,
pumpkin, champignons (starter, vegan)_____18.50

Pikeperch, quince, leek, elderberry capers,
verjus beurre blanc (starter)_____24.-

Ragout of free range pork, dried plums,
Brussels sprouts, bacon, Knöpfli_____42.-

Rosemary crème brûlée,
rosehip coulis, pear, hazelnut_____15.-
or cheese platter

as 4-course menu_____88.-

as 3-course menu (without pikeperch)_____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

Sweet potato, kaffir lime, kale, black rice, tempeh chilli crunch (vegan) * _____37.50

Big Sauerkraut mascarpone filled raviolo, chard, parsley root, onion confit (vegetarian)_____38.-

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

Fish'n'chips with dips * _____24.50

Desserts

Raspberry sorbet, peach compote, lavender oat crumble, basil oil (vegan)_____15.-

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, pork: Fam Aebi, Blauen BL, Demeter___Salmon trout: Luzern, LU___Pikeperch: Häseli, Gipf-Oberfrick, AG___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___All prices in CHF___inkl. 8.1% MwSt.
Speisekarte goldenes Fass 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