

We cook radically seasonal & totally regional

Fass Menu

Marinated carrot, sushi rice, leek, Jerusalem artichoke,
ginger, horseradish, black garlic and mushroom sauce (starter, vegan) _____ 19.–

Deer tartare, cocoa, lamb's lettuce,
pear, walnut, fig dressing (starter) _____ 24.–

Coq au vin, fennel, mashed potatoes, bacon,
mushrooms, baked onion, croûtons _____ 42.–

Caramel–Pastel de nata,
pickled blackberries, blackberry coulis _____ 15.50
or cheese platter

as 4–course menu _____ 88.–

as 3–course menu (without deer) _____ 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 rosehip ketchup * _____ 9.50

Main courses

Glazed parsley root, lentils, chard, roasted onion purée, kale chips (vegan) * _____ 38.–

Curd gnocchi, celery, flower sprouts, apple, hazelnut, Jersey blue cheese (vegetarian) _____ 38.50

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

Fish'n'chips with dips * _____ 24.50

Desserts

Cherries, saffron meringue, hazelnut ice cream, balsamic vinegar (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 ___ Salmon trout: Luzern, LU ___ Deer: Holderbank, Demeter, SO ___ Chicken: Culinarium ostschweiz, CH ___ 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 January 25 ___ 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