

We cook radically seasonal & totally regional

Fass Menu

Buckwheat potato blini, sprouted broccoli, radish pickles,
peas, nettle pistou (starter, vegan)_____19.-

Salmon mi-cuit, miso hollandaise,
turnip, black rice, chives (starter)_____23.50

Braised beef cheeks, red wine jus, oxtail spinach roulade,
shallot confit, pickled mushrooms_____43.-

Cherry compote, fresh goat's cheese ice cream,
caramelised hazelnut, balsamic vinegar_____15.-
or cheese platter

as 4-course menu_____88.-

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

vegetarian / vegan option possible

All courses are also available individually at à la carte prices

Starters

Soup according to daily offer * _____10.-

Seasonal leaf salad * _____9.50

Burger patty with rosehip ketchup * _____9.50

Wildherb salad, elderberry vinaigrette, blueberries, fresh cheese, linseed cracker_____19.-

Main courses

Rösti, mushroom duxelle, sweet potato espuma, sprouts, cress, coleslaw (vegan) * _____38.-

Chickpea farinata and purée, confit carrots, Swiss chard,

black garlic mayo, Cironé cheese chips (vegetarian)_____38.-

Burger patties, rosehip ketchup, potatoes & vegetables * _____27.50

Fish'n'chips with dips * _____24.50

Desserts

Rhubarb muffin, carrot sorbet, blackthorn, black walnut (vegan)_____15.-

Homemade sorbet / ice cream per scoop * _____5.50

+ fruit schnaps / local vodka 2cl_____5.50

Cheese platter * _____16.-

*still available after 22h

Weizen: Fam Aebi, Blauen BL, Demeter___Rind, Schwein: Natura Freiland Qualität, Jenzer, Arlesheim, BL
Lachsforelle: Zucht Luzern, LU___Lachs: Swisslachs, Lostalpo, GR___Gemüse, Früchte: Hoch- Reinhard, BIO, Fischingen, D /
Demeter-Gärtnerei Berg, Binzen, D___Eier: NaturaPlus, Freiland, Regio NW-Schweiz___Reis: Vully, VD___Käse: Wirths's Huus, BS
Weitere Produzenten & Lieferanten www.goldenes-fass.ch___Preise in CHF inkl. 8.1% MwSt
Zum goldenen Fass 25___Our staff will be happy to provide information on allergens and additives