

We cook totally seasonal & truly regional

Fass Menu

Lukewarm Jerusalem artichoke, edamame and leek salad, chilli vinaigrette,
winter cress, lime crème fraîche, lentil crackers (starter v+)_____19.-

cow tartare, black radish, wild garlic capers,
Parmesan, pine nuts, rocket (starter)_____24.-

Slow cooked veal shoulder, red wine jus, baby artichokes,
sun dried tomatoes, lovage, smoked mashed potatoes_____45.-

Lemon beurre noisette tart
with Szechuan pepper ice cream (v)_____15.50
or cheese platter (v)

3-course menu (without tartar)_____74.- / 4-course menu_____92.-
vegetarian / vegan 3-course menu_____69.- / 4-course menu_____87.-

All courses are also available individually at à la carte prices

Starters

Soup according to daily offer (v+) *_____11.-

Seasonal leaf salad, house dressing, sunflower seeds (v+) *_____11.-

Beetroot tatar, apple, walnut, cress, horseradish cream cheese (v) or (v+)_____19.50

Main courses

Beetroot curry, smoked tofu, jasmine rice, cashew nuts (v+) *_____38.-

Gnocchi Parisienne, spring vegetables, carrot coulis, chive cream (v)_____38.-

Burger patties, apricot chutney, potatoes & vegetables *_____29.50

Fish'n'chips (salmon trout) with dips *_____26.-

Desserts

Woodruff panna cotta, rhubarb compote, strawberry coulis, amaretti crumble (v+)_____15.50

Homemade sorbet (v+) / ice cream (v) per scoop *_____5.50

+ fruit schnaps / local vodka 2cl_____5.50

Cheese platter *_____16.-

* still available after 22h

v vegetarian / v+ vegan

Weizen: Fam Aebi, Blauen BL, Demeter___Rind, Schwein, Kalb, Kuh: 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___Käse: Wirths's Huus, BS
Weitere Produzenten & Lieferanten www.goldenes-fass.ch___Preise in CHF inkl. 8.1% MwSt
Zum goldenen Fass 2026 ___Our staff will be happy to provide information on allergens and additives

**Our kitchen concept:
– totally seasonal and truly regional –**

Dear guests,

at „Zum Goldenen Fass“, we have been cooking fresh, seasonal and creative dishes since we opened in autumn 2008. It is important to us to treat our products with passion, care and respect. Stocks, bread, pasta, essences, sausages – we make everything ourselves from scratch. Because a good dish starts with its origins.

We want to know exactly where our ingredients come from, how they are grown, cared for and processed. There is so much flavour and variety in our immediate surroundings – if you are willing to embrace it.

Today, over 90% of our food comes directly from the region. We work closely with farmers, producers and gatherers. All of them are people who do their work with the same conviction as we do. Thanks to this network, we know what ends up on our plates – and why.

We consciously cook seasonally: whatever is growing at the moment is used. We ferment, dry, pickle and preserve so that we can offer variety even in the cold season. We remain open to individual products from further afield if they are sustainable, fairly produced and of high quality – and if they complement our cuisine in a meaningful way.

Our menu is small, changes frequently and depends on what our partners deliver. However, classics such as the multi-course Fass menu, meatballs and fish and chips are always a permanent fixture on the menu. Our wines, beers and spirits also come mainly from Switzerland, Alsace and South Baden, – carefully selected from sustainable producers with character.

„Zum goldenen Fass“ is a place for conscious enjoyment, authentic flavours and culinary handicraft in a cosy atmosphere. We look forward to your visit.

Bettina Larghi, Gilbert Engelhard, Ueli Gerber
& the Fass team