

We cook totally seasonal & truly regional

Fass Menu

Leek, peas, artichoke purée,
hazelnut, watercress (starter v+) _____ 19.-

Veal, smoked trout mayonnaise,
radishes, rocket, capers (starter) _____ 24.-

Braised lamb shank, thyme–balsamic–carrots,
green beans, Beluga lentils _____ 45.-

Rhubarb, yoghurt sorbet, honey tuille, pollen (v) _____ 15.50
or cheese platter (v)

3 course menu (without veal) _____ 74.- / 4 course menu _____ 92.-
vegetarian / vegan menu option available

All courses are also available individually at à la carte prices

wine pairing 3 courses _____ 29.- / 4 courses _____ 39.- –
0% pairing 3 courses _____ 22.- / 4 courses _____ 31.-

Starters

Soup according to daily offer (v+) * _____ 11.-

Seasonal leaf salad, house dressing, sunflower seeds (v+) * _____ 11.-

Kimchi falafel, baby lettuce, cucumber, peanuts (v+) _____ 19.-

Main courses

Green asparagus, morel cream, spinach, Chratzete (v+) _____ 39.-

Ricotta–filled onion, confit tomatoes, salsa verde, olives, polenta fritters (v) * _____ 39.-

Burger patties, rosehip ketchup, potatoes & vegetables * _____ 29.50

Fish'n'chips (salmon trout) with dips * _____ 26.-

Desserts

Kaffir lime cheesecake, raspberry coulis, elderflower meringue (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, Vollmilchkalb: Natura Freiland Qualität, Jenzer, Arlesheim, BL
Lamm: Innerschweizer Berglamm, Jenzer ___ Forelle: Dänermark, Dörig ___ Lachsforelle: Zucht Luzern, LU
Brot & Backwaren: CH, selbst produziert ___ Gemüse, Früchte: Hoch–Reinhard, BIO, Fischingen, D / Demeter–Gärtnerei Berg,
Binzen, D ___ Eier: NaturaPlus, Freiland, Regio NW–Schweiz ___ Käse: Wirths` s Huus,
Weitere Produzenten & Lieferanten www.goldenes-fass.ch ___ Preise in CHF ___ inkl. 8.1% MwSt
Zum goldenen Fass ___ May 26 ___ 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