



**BEYELER**

RESTAURANT IM PARK

Our cuisine draws on our region's rich culinary heritage. We celebrate craftsmanship and all our dishes fulfil the criteria of the label *Fait Maison*. Discover popular dishes, old and new, from Monday to Friday served from 11.30 am to 4.00 pm and Saturdays and Sundays through to 5pm.

Our restaurant can be hired in the evening for banquets and events. Every Friday from 6 to 10 pm we spoil you with our "sharing dishes" especially for Friday Beyeler.

## Current

Hot dishes served until 3.00 pm

### Rhubarb tea

hot or cold

25cl / 5.50

Canadian speciality

### Burnt Ends<sup>G</sup>

pork belly · maple syrup · sweet potato  
white cabbage with caraway

32.—

### Bananabread<sup>VG</sup>

maple syrup · walnuts · chocolate  
from Plan-V in Lörrach

8.50

### Asparagus Duo<sup>V</sup>

Crispy buckwheat  
Hay and mountain cheese foam  
Belper Knolle

28.50

## Cold

mon-fri served until 4.00 pm

sat-sun served until 5.00 pm

### Light snacks

regional air-dried meats and cheese  
cream cheese · marinated vegetables

19.—

### Small green salad<sup>VG / G</sup>

8.—

### Spring salad<sup>VG / G</sup>

crisphead lettuce · curled endive  
loose-leaf lettuce  
rhubarb · radish · baby carrots  
homemade strawberry-rhubarb dressing

15.50

### Sausage and cheese salad<sup>G</sup>

cervelat · gruyère · vegetable vinaigrette

18.50

V vegetarian

VG vegan

L lactose-free

G gluten-free

Meat provenance: Switzerland

Fish provenance: Switzerland

Poultry provenance: Switzerland

Bread provenance: Vitalbakery Dornach

All prices are in CHF incl. VAT

## Small

mon-fri served until 4.00 pm  
sat-sun served until 5.00 pm

### Vegetarian tarte flambée <sup>V</sup>

ricotta sour cream  
indian cress and chard pesto  
baby spinach  
19.50

### Alsace tarte flambée

crème fraîche · bacon · onions  
19.50

### Beef tartare <sup>L</sup>

beef tartare · herb bread · egg yolk cream  
fermented tomato relish  
Whisky and honey mayo  
50 / 100 g 23.— / 34.—

### Apple and fennel soup <sup>V / G</sup>

12.50  
with cheese-chili sausage <sup>G</sup>  
17.50

## Hot

served until 3.00 pm

### Tagliolini <sup>V</sup>

barilla plant · wild garlic  
Tagliolini from Paste Ines Basel  
26.50

### Duck <sup>G / L</sup>

duck leg steak  
alpine herbs · balsamic beluga lentils  
36.50

### Pulled Seiting <sup>VG</sup>

pakchoi · spring onion · cashew  
28.50

### Fischers Fritz <sup>G / L</sup>

char fillet · caper relish  
white bean cream  
38.50

### Asparagus Ravioli <sup>V</sup>

pistacio and nettle pesto  
Ravioli from Paste Ines Basel  
29.50

## Sweet

mon-fri served until 4.00 pm  
sat-sun served until 5.00 pm

### Strawberry tarte tatin <sup>V</sup>

woodruff and basil ice cream  
12.50

### Rhubarb <sup>V</sup>

Compote · sorbet · crumble  
10.50

### Dessert Variation <sup>V</sup>

rhubarb · strawberry tarte tatin  
Beyeler Praliné  
12.50

### Homemade ice creams

vanilla <sup>V/G</sup>  
chocolate <sup>V/G</sup>  
safron <sup>V/G</sup>  
orange blossom-chamomile <sup>V/G</sup>  
rhubarb sorbet <sup>VG/G</sup>  
per scoop 4.50

## Cakes

### Cheesecake <sup>V</sup>

homemade by Anita in Lörrach  
7.—

### Chocolate cake\* <sup>V</sup>

classics  
6.—

### Poppyseed cake <sup>V</sup>

organic from Vitalbakery Dornach  
6.—

### Fruit tarts <sup>V</sup>

organic from Vitalbäckerei Dornach  
6.—

### Linzerorte <sup>VG</sup>

from Plan-V in Lörrach  
7.—

Our cuisine has been awarded the Fait  
Maison label. We celebrate craftsman-  
ship and use fresh and regional products.

\*does not fulfil the criteria of Fait Maison  
Beyeler Praliné from Schoggiparadies Riehen



## Soft drinks

		cl	
Appenzell mineral water	still or sparkling	33	4.80
Appenzell mineral water	still or sparkling	50	6.50
Gartengold apple spritzer		27	6.20
Amicero Spritz / Manzoni Spritz	ginger / currants	33	6.20
Coca cola / Coca cola zero		33	5.20
Rivella rot		33	5.20
Swiss Mountain Spring Tonic Water		20	5.60
Charisma Appenzell mineral water with frankincense hydrolate		33	6.20

## Hot drinks

		cl	
Espresso / ristretto			4.80
Coffee / espresso macchiato			4.80
Doppio			6.—
Cappuccino			5.90
Flat white			6.50
Latte macchiato / hot chocolate			6.50
Matcha Latte			6.80
Pot of tea			
Sirocco Darjeeling / Earl Grey / Moroccan mint / Piz Palü / Fruit tea			6.50
Ginger and mint tea		25	5.90

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## White

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### Weiler Schlipf

cl

Claus Schneider winery | Baden | 2021

Gutedel

10/75

6.50 / 45.—

### Riesling Sylvaner

Klus 177 | Baselland | 2022

Riesling · Sylvaner

10/75

9.— / 63.—

### Grenache Blanc

Halter Ranch | California | 2020

Hansjörg Wyss winery | Fondation Beyeler board member

Grenache Blanc

10/75

8.50 / 59.—

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## Rosé

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### Rosé

Halter Ranch | California | 2021

Hansjörg Wyss winery | Fondation Beyeler board member

Grenache · Picpoul Blanc · Mourvèdre

10/75

8.50 / 59.—

## Weiler Schlipf

cl

Weingut Claus Schneider | Baden | 2020

Spätburgunder

10/75

7.— / 48.—

## Le Rouge

Klus 177 | Baselland | 2022

Cabernet Jura · Prior Trotz

10/75

9.— / 58.—

## Syrah

Halter Ranch | Kalifornien | 2017

Hansjörg Wyss winery | Fondation Beyeler board member

Syrah

10/75

8.50 / 59.—

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## Beer

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### Zur grünen Amsel

Riehen, Häll on tap

cl

25

5.60

### Kitchen Brew

Allschwil, Centennial Classic IPA

33

6.70

### Kitchen Brew WINDSTILL

Allschwil, NEIPA (non-alcoholic)

33

6.70

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## Sparkling

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### Nudo

Colli del Soligo I Prosecco Brut

cl

Glera

10/75

9.50 / 65.—

### R de Ruinart

Ruinart I Champagne

Chardonnay · Pinot Noir · Pinot Meunier

10/75

14.50 / 99.—

We do not serve wine, beer or cider to under 16-year-olds nor spirits or aperitifs to under 18-year-olds.