



BEYELER

RESTAURANT IM PARK

Our cuisine draws on our region's rich culinary heritage. Discover popular dishes, old and new, from Monday to Friday served from 11.30 am to 3.00 pm and Saturdays and Sundays through to 5pm.

For larger groups, we will be happy to serve our dishes in bowls as a small tavolata. Our restaurant can be hired in the evening for banquets and events.

News

served until 3.00 pm

Saffron Risotto ^V

mushrooms · parmesan · herbal oil

28.50

Chestnut Ravioli ^V

pear · coffee · Occelli cheese

28.50

Jerusalem artichoke ^{VG}

baked jerusalem artichoke

pear · walnut

18.50

Cold

mon-fri served until 3.00 pm

sat-sun served until 5.00 pm

Light snacks

regional air-dried meats and cheese

cherry tomato confit · cream cheese

cream · marinated vegetables

19.—

Small green salad ^{VG/G}

8.—

Autumn salad ^{VG/G}

radicchio · corn salad · red lettuce

pickled pumpkin

homemade apple cider dressing

14.50

Sausage and cheese salad ^G

cervelat · gruyère · vegetable vinaigrette

18.50

V vegetarian

VG vegan

L lactose-free

G gluten-free

Meat provenance: Switzerland

Game provenance: Germany

Fish provenance: East atlantic

Small

mon-fri served until 3.00 pm
sat-sun served until 5.00 pm

Vegetarian tarte flambée ^V

vacherin-truffle crème fraîche
radicchio · parmesan

19.50

Alsace tarte flambée

crème fraîche · bacon · onions

18.50

Beef tartare ^L

beef tartare · herb bread · egg yolk cream
fermented tomato relish
black garlic mayo

50 / 100 g 23.— / 34.—

Pumpkin spice soup ^{VG/G}

9.50

with cheese-chili sausage ^G

14.50

Large

served until 3.00 pm

Cod fish ^G

butternut puree · black rice
citrus miso

38.50

Wild

deer osso bucco
savoy cabbage-spätzli roulade

34.50

Chou chou ^{VG/G}

three times cabbage
sweet potato curry sauce
roasted cashews

24.50

Sweet

mon-fri served until 3.00 pm
sat-sun served until 5.00 pm

Hazelnut ^V

hazelnut mousse · biscuit
9.50

Hay dessert ^{V/G}

hay cream · tuille · verjus-granita
9.50

Dessert Variation ^V

hazelnut · hay dessert
Beyeler Praliné
10.50

Home-made ice creams

vanilla ^{V/G}
chocolate ^{V/G}
salted caramel ^{V/G}
buttermilk pumpkin seed oil ^{V/G}
daily sorbet ^{V/G}
per scoop 4.50

Cakes

Cheese cake ^V

home-made by Anita
7.—

Chocolate cake ^V

secret recipe
6.—

Poppyseed cake ^V

Vital
6.—

Fruit tarts ^V

Vital
6.—

Coffee Walnut cake ^{V/G}

Turtley Delicious
7.—

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
Zobo ginger / Zobo sorrel	ginger or hibiscus	27	6.20
Coca cola / Coca cola zero		33	5.20
Rivella rot		33	5.20
Swiss Mountain Spring Tonic Water		20	5.60
Swiss Mountain Spring Monks Bitter		20	5.60
Homemade icetea		20	5.20

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
Pot of tea			
Sirocco Darjeeling / Earl Grey / Moroccan mint / Piz Palü / Fruit tea			6.50
Ginger and mint tea		30	5.90

White

Weiler Schlipf

cl

Claus Schneider winery | Baden | 2020

Gutedel

10/75

6.50 / 45.—

Gessami BIO

Gramona | Penedès | 2021

Muscat Frotignan · Muscat d'Alexandrie

Sauvignon Blanc · Gewürztraminer

10/75

8.— / 52.—

Riesling Sylvaner

Klus 177 | Baselland | 2022

Riesling · Sylvaner

10/75

9.— / 63.—

Grenache Blanc

Halter Ranch | California | 2018

Hansjörg Wyss winery | Fondation Beyeler board member

Grenache Blanc

10/75

8.50 / 59.—

Rosé

Rosé

Halter Ranch | California | 2019

Hansjörg Wyss winery | Fondation Beyeler board member

Grenache · Picpoul Blanc · Mourvèdre

10/75

8.50 / 59.—

Weiler Schlipf

cl

Weingut Claus Schneider | Baden | 2019

Spätburgunder

10/75

7.— / 48.—

Le Rouge

Klus 177 | Baselland | 2019

Cabernet Jura · Prior Trotz

10/75

9.— / 58.—

Unlitro IGT BIO (gekühlt)

Ampeleia | Toscana | 2021

Alicante · Carignano · Mourvèdre · Sangiovese

Alicante Bouschet

10/75

7.— / 65.—

Syrah

Halter Ranch | Kalifornien | 2017

Weingut Hansjörg Wyss | Stiftungsrat Fondation Beyeler

Syrah

10/75

8.50 / 59.—

Beer

Zur grünen Amsel	cl	
Riehen, Häll on tap	25	5.60
Kitchen Brew		
Allschwil, Centennial Classic IPA	33	6.70
Kitchen Brew WINDSTILL		
Allschwil, NEIPA (non-alcoholic)	33	6.70

Sparkling

Nudo	cl	
Colli del Soligo I Prosecco Brut		
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.