



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 4.00 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.

Current

Apple juice from Riehen

25cl / 5.20

Georgian speciality

Bazhe ^V

Cauliflower · Walnut · Coriander

22.50

Georgian Whitewine

traditional method amphora aged

Tsinandali

Tamada | 2021

10 / 75 cl 6.50 / 45.—

Georgian Redwine

traditional method amphora aged

Shavkapito

Château Chigogidze | 2020

10 / 75 cl 7.50 / 50.—

Cold

mon-fri served until 4.00 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 4.00 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

Hot

served until 3.00 pm

Jerusalem artichoke ^{VG}

baked jerusalem artichoke
pear · walnut

18.50

Cod fish ^G

butternut puree · black rice
citrus miso

38.50

Game ^G

deer osso bucco
savoy cabbage-spätzli roulade

34.50

Chou chou ^{VG/G}

three times cabbage
sweet potato curry sauce
roasted cashews

24.50

Saffron Risotto ^{VG}

mushrooms · parmesan · herbal oil

28.50

Chestnut Ravioli ^V

pear · coffee · Occelli cheese

28.50

Sweet

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

Hazelnut ^V

hazelnut mousse · hazelnut 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/G}
per scoop 4.50

Cakes

Cheese cake ^V

home-made by Anita
7.—

Chocolate cake ^V

secret recipe
6.—

Poppyseed cake ^V

organic from Vital
6.—

Fruit tarts ^V

organic from Vital
6.—

Coffee Walnut cake ^{VG}

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

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

White

Weiler Schlipf

cl

Claus Schneider winery | Baden | 2020

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.—

Rosé

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 | 2019

Spätburgunder

10/75

7.— / 48.—

Le Rouge

Klus 177 | Baselland | 2019

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.—

Beer

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

Sparkling

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.