



BEYELER
RESTAURANT IM PARK

The Making of

April 22nd until May 18th, 2024.

Exceptionally, the Fondation Beyeler's Summer Show can be visited as it is being installed. Every day, watch new art works being uncrated and set up, installations being tested and put into operation, or performances being practiced. Between 22 April and 18 May 2024, visitors are invited to view the Summer Show's Making-of, allowing them to take a look behind the scenes. A rare opportunity to witness artists and their teams first-hand as they prepare for the exhibition.

During this period, the Beyeler Restaurant im Park serves as a unique hub of interaction and dialogue, with a lunch menu available to artists, staff and visitors alike.

Offer Beyeler Restaurant im Park

Monday to Friday

Restaurant dining room

Lunch: Buffet offer 12–14.30 pm. CHF 24.— per person

Seasonal selection of hot and cold dishes incl. still or sparkling water or a daily changing current drink

Restaurant fireplace room

Coffee & cake à la carte service 10 am – 6 pm

Restaurant terrace

Coffee & cake self-service at our bar 10 am – 6 pm

Friday Beyeler

Sharing dishes and a selection of natural wines every Friday 6–10 pm

We are happy to take your reservation: restaurant.fondationbeyeler.ch

Saturday & Sunday

À la carte service in the restaurant and on the terrace 10 am – 6 pm



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

Specials

Rhubarb tea

25cl hot or cold
5.50

Soup of the day ^{V/G}

10.50

Homemade ice cream

vanilla ^{V/G}
chocolate ^{V/G}
saffron ^{V/G}
orange blossom-chamomile ^{V/G}
rhubarb sorbet ^{VG/G}
4.50 per scoop

Cakes

Cheesecake ^V

homemade by Anita in Lörrach
7.—

Chocolate cake ^{V/FM}

classics
6.—

Poppyseed cake ^V

organic from Vitalbakery Dornach
6.—

Fruit tarts ^V

organic from Vitalbäckerei Dornach
5.50

Linzertorte ^{VG}

from Plan-V in Lörrach
7.—

À la carte

sat-sun served until 5 pm

Light snacks

regional air-dried meats and cheese
cream cheese · marinated vegetables
19.—

Small green salad ^{VG/G}

8.—

Spring salad ^{VG/G}

crisphead lettuce · curled endive
loose-leaf lettuce
rhubarb · radish · baby carrots
homemade strawberry-rhubarb dressing
15.50

Sausage and cheese salad ^G

cervelat · gruyère · vegetable vinaigrette
18.50

À la carte

sat-sun served until 5 pm

Vegetarian tarte flambée ^V

ricotta sour cream
indian cress and chard pesto
baby spinach
19.50

Alsace tarte flambée

crème fraîche · bacon · onions
19.50

V vegetarian
VG vegan
L lactose-free
G gluten-free
FM does not fulfil the criteria of Fait Maison
Provenance:
Meat – Switzerland
Bread – Vitalbakery Dornach
Tarte flambée base – Bakery Firat Basel

All prices are in CHF incl. VAT

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 / Latte macchiato / hot chocolate		6.50
Matcha Latte		6.80
Pot of tea		
Sirocco Darjeeling / Earl Grey / Moroccan Mint / Piz Palü / Früchtetee		6.50
Ginger and mint tea	30	5.90

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 Prosecco Brut		
Glera	10/75	9.50 / 65.—
R de Ruinart		
Ruinart Champagne		
Chardonnay · Pinot Noir · Pinot Meunier	10/75	14.50 / 99.—

Rosé

Rosé	cl	
Halter Ranch California 2019		
Hansjörg Wyss winery Fondation Beyeler board member		
Grenache · Picpoul Blanc · Mourvèdre	10/75	8.50 / 59.—

White

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.—

Red

Weiler Schlipf

cl

Claus Schneider winery | Baden | 2020

Spätburgunder

10/75

7.— / 48.—

Le Rouge

Klus 177 | Baselland | 2022

Cabernet Jura · Prior Trotz

10/75

9.— / 58.—

Syrah

Halter Ranch | California | 2017

Hansjörg Wyss winery | Fondation Beyeler board member

Syrah

10/75

8.50 / 59.—