



**BEYELER**

RESTAURANT IM PARK

Our cuisine draws on our region's rich culinary heritage.

All our dishes are an expression of culinary craftsmanship and fulfil the criteria of *Fait Maison*. Discover popular dishes, old and new, from Monday to Friday served from 11.30 to 4 pm and Saturdays and Sundays through to 5 pm.

Our restaurant can be hired in the evening for banquets and events.

## Cezanne specialties

Hot dishes served from mon–fri until 3 pm  
and sat–sun until 4 pm

### Cezanne Tea

tea served in a pot  
special blend with apple and orange  
from Chrüterhüsli Basel

6.50

### Bouillabaisse 2.0 <sup>G</sup>

bouillabaisse espuma · mullet  
'La Ratte' potatoes · leek  
baby carrots

35.50

### Brioche roulée <sup>V</sup>

apple-cinnamon roll  
organic from Vitalbäckerei Dornach

6.—

### Formule «Cezanne»

salad or soup  
bouillabaisse 2.0  
brioche roulée  
Triennes blanc or rouge 1dl

52.—

## Cold

mon–fri served until 4 pm  
sat–sun served until 5 pm

### Charcuterie board

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

19.—

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

8.—

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

brussels sprouts · looseleaf lettuce  
radishes · baby beetroots · white radishes  
kohlrabi · homemade lemon  
balm-mirabelle dressing

16.50

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

cervelat · gruyère · vegetable vinaigrette

18.50

#### Provenance:

Meat – Switzerland

Mullet – North-east Atlantic

Bread – Vitalbäckerei Dornach

Tarte flambée base – Bäckerei Firat Basel

Pappardelle – Halestron Foods Liestal

Our service staff will be happy to inform you  
about allergens in our dishes.

All prices are in CHF incl. VAT

V vegetarian

VG vegan

L lactose-free

G gluten-free

## Small

mon–fri served until 4 pm  
sat–sun served until 5 pm

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

pistachio crème fraîche  
spring carrots · ricotta salata  
watercress · baby spinach

19.50

### Alsace tarte flambée

crème fraîche · bacon · onions

19.50

### Beef tartare

herb bread · egg yolk · beetroot mayo  
fermented tomato relish  
red onion marmalade

50 / 100 g 22.— / 33.—

### Asparagus soup <sup>V</sup>

white asparagus · croissant crisp

14.50

with cheese-chili sausage <sup>G</sup>  
from Jenzer in Arlesheim

19.50

## Mains

mon–fri served until 3 pm  
sat–sun served until 4 pm

### Pappardelle Itameshi <sup>V</sup>

radicchio · gorgonzola · pear  
pistachio · red chicory

27.50

### Ravioli Bietole e Pinoli <sup>V</sup>

chard · pine nuts · Taleggio cheese  
Ravioli from Paste Ines Basel

29.50

### Beetroot <sup>VG / G</sup>

celery-apple purée · red cabbage  
dukkah · spring herbs

24.50

### Flank Steak

veal · warm asparagus salad  
celery foam · fregola sarda

38.50

### Spring awakening <sup>V</sup>

mushrooms · spring onions  
tempura crunch

25.50



Our cuisine has been awarded the Fait Maison label.

We celebrate craftsman-ship and use fresh and regional products.

## Sweet

mon–fri served until 4 pm  
sat–sun served until 5 pm

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

amaretti · matcha · ricotta powder  
13.50

### Strawberry <sup>V / G</sup>

warm strawberry compote  
elderflower-buttermilk ice cream  
13.50

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

combination of our two desserts  
Beyeler Praliné  
12.50

### Homemade ice creams

vanilla <sup>V / G</sup>  
chocolate <sup>V / G</sup>  
elderflower-buttermilk <sup>V / G</sup>  
rhubarb-fennel sorbet <sup>VG / G</sup>  
per scoop 4.50

## Cakes

### Tarte au citron <sup>VG</sup>

from Plan-V in Lössrach  
7.50

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

homemade by Anita in Lössrach  
7.80

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

organic from Vitalbakery Dornach  
7.—

### Poppy seed cake <sup>V / G</sup>

organic from Vitalbakery Dornach  
6.—

### Fruit tart <sup>V</sup>

organic from Vitalbakery Dornach  
6.50

### Linzer tart <sup>VG</sup>

from Plan-V in Lössrach  
7.50

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## Soft drinks

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	cl	
Local apple juice	25	5.60
Appenzell mineral water still or sparkling	33	5.20
Appenzell mineral water still or sparkling	50	6.80
Opalin organic apple spritzer / elderflower spritzer	33	6.40
Amicero Spritz / Manzoni Spritz Ginger / berry glow	27	6.20
Coca Cola / Coca Cola Zero	33	5.40
Rivella red	33	5.40
Swiss Mountain Spring Tonic Water	20	5.60

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## Hot drinks

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	cl	
Espresso / ristretto		4.90
Coffee / espresso macchiato		4.90
Cappuccino / doppio		5.90
Flat White / latte macchiato / hot chocolate		6.50
Matcha Latte / Chai Latte		6.80
Organic pot of tea from Ting Yu		
Oolong / Jasmine / Black Tea / White Tea		6.50
Pot of tea from Sirocco		
Darjeeling / Earl Grey / Moroccan mint / Piz Palù / Fruit / Sencha		6.50
Ginger and mint tea		5.90

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## White

### Weiler Schlipf

cl

Claus Schneider winery | Baden | 2022

Chasselas

10/75

7.— / 48.—

### Les Auréliens Blanc

Domaine de Triennes | Provence | 2024

Chardonnay · Rolle · Viognier

10/75

8.— / 53.—

### Riesling Sylvaner

Klus 177 | Baselland | 2024

Riesling · Sylvaner

10/75

9.— / 63.—

### Riesling 0.0

Drei Freunde | Rheinland-Pfalz

De-alcoholised wine

10/75

6.50 / 45.—

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## Rosé

### Rosé

Halter Ranch | California | 2021

cl

Hansjörg Wyss winery | Fondation Beyeler board member

Grenache · Picpoul Blanc · Mourvèdre

10/75

8.50 / 59.—

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## Red

### Weiler Schlipf

cl

Claus Schneider winery | Baden | 2022

Pinot Noir

10/75

7.40 / 50.—

### Les Auréliens Rouge

Domaine de Triennes | Provence | 2023

Cabernet Sauvignon · Syrah

10/100

8.— / 53.—

### Syrah

Halter Ranch | California | 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	cl	
Riehen, Häll on tap	25	5.80
Kitchen Brew		
Allschwil, Centennial Classic IPA	33	6.90
Kitchen Brew «Windstill»		
Allschwil, NEIPA (non-alcoholic)	33	6.90

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## Sparkling

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Nudo	cl	
Colli del Soligo I Prosecco Brut		
Glera	10/75	9.50 / 63.—
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.



BEYELERRESTAURANTIMPARK

BEYELER RESTAURANT IM PARK | BEYELER MUSEUM AG | BASELSTRASSE 77 | CH-4125 RIEHEN/BASEL  
T +41 (0)61 645 97 70 | RESTAURANT@FONDATIONBEYELER.CH | RESTAURANT.FONDATIONBEYELER.CH