



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 am to 4 pm and Saturdays and Sundays through to 5 pm.

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

Current specialties

Hot dishes served until 3 pm

Rhubarb tea

Merlene's secret recipe
hot or cold

5.60

Cinnamon Roll ^V

organic from Vitalbakery Dornach

6.—

Smørrebrød

herring · roast beef · carrot salmon
rye meal bread from Löwenbrot Basel

21.50

Fiskesuppe

skrei · salmon · dill

29.50

- V vegetarian
- VG vegan
- L lactose-free
- G gluten-free

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

Provenance:

Meat – Switzerland
Pike-perch – BL, Switzerland
Skrei, salmon, herring – Northeast Atlantic
Anchovies – Spain
Guanciale bacon – Italy
Bread – Vitalbäckerei Dornach
Tarte flambée base – Bäckerei Firat Basel

All prices are in CHF incl. VAT

Cold

mon–fri served until 4 pm

sat–sun served until 5 pm

Charcuterie board

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

19.—

Small green salad ^{VG / G}

8.—

Spring salad ^{VG / G}

dandelion · loose-leaf lettuce · lollo green
radish · rhubarb · celery
homemade nettle vinaigrette

16.50

Sausage and cheese salad ^G

cervelat · gruyère · vegetable vinaigrette

18.50

Small

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

Vegetarian tarte flambée ^V

cauliflower-gruyère cream
caramelized onions · macadamia
19.50

Alsace tarte flambée

crème fraîche · bacon · onions
19.50

Beef tartare ^L

beef tartare · herb bread · egg yolk cream
fermented tomato relish
Whisky and honey mayo
50 / 100 g 22.— / 33.—

Wild garlic soup ^{VG / G}

jerusalem artichoke · cashew
13.50
with cheese-chili sausage ^G
from Jenzer in Arlesheim
18.50

Mains

served until 3 pm

Asparagus Agnolotti ^V

rhubarb · lovage
asparagus-cheese foam
Agnolotti from Paste Ines Basel
29.50

Coffee polenta ^{V / G}

morels · sage · wild garlic capers
28.50

Tagliatelle all'amatriciana

tomatoes · anchovies · parmesan
Guaciale · herbs · capers
Tagliatelle from Paste Ines Basel
28.50

Pork cheeks

potato salad · chard
tamarind ketchup
36.50

Fischers Fritz

Pike-perch from Zeglingen
cucumber · saffron broth
asparagus crisp
38.50



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 ^V

cream cheese · elderberry · verbena
hibiscus-chili sorbet

12.50

Chocolate miso ^V

miso ice cream · chocolate pudding
hazelnut crumble

12.50

Dessert Variation ^V

rhubarb · Beyeler Praliné
chocolate miso

12.50

Homemade ice creams

vanilla ^{V/G}

chocolate ^{V/G}

miso ^{V/G}

orange blossom-chamomile ^{V/G}

hibiscus-chili sorbet ^{VG/G}

per scoop 4.50

Cakes

Cheesecake ^V

homemade by Anita in Lörrach

7.80

Chocolate cake ^V

organic from Vitalbakery Dornach

7.—

Poppyseed cake ^{V/G}

organic from Vitalbakery Dornach

6.—

Fruit tarts ^V

organic from Vitalbakery Dornach

6.50

Linzertorte ^{VG}

from Plan-V in Lörrach

7.50

Tarte au citron ^{VG}

from Plan-V in Lörrach

7.50

Soft drinks

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

Hot drinks

	cl	
Espresso / ristretto		4.90
Coffee / espresso macchiato		4.90
Doppio		6.—
Cappuccino		5.90
Flat White / latte macchiato / hot chocolate		6.50
Matcha Latte / Chai Latte		6.80
Pot of tea from Sirocco		
Darjeeling / Earl Grey / Moroccan mint / Piz Palù / Fruit / Sencha		6.50
Ginger and mint tea	30	5.90

White

Weiler Schlipf

cl

Claus Schneider winery | Baden | 2022

Chasselas

10/75

7.— / 48.—

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.—

Riesling O.O

Drei Freunde | Rheinland-Pfalz

De-alcoholised wine

10/75

6.50 / 45.—

Rosé

Rosé Marius

cl

Chapoutier | Languedoc-Roussillon | 2022

Grenache · Syrah

10/75

8.— / 54.—

Weiler Schlipf

cl

Claus Schneider winery | Baden | 2022

Pinot Noir

10/75

7.40 / 50.—

Le Rouge

Klus 177 | Baselland | 2022

Cabernet Jura · Prior Trotz

10/75

9.— / 58.—

CDP

Halter Ranch | California | 2017

Hansjörg Wyss winery | Fondation Beyeler board member

Grenache · Syrah · Mourvedre · Tannat

10/75

8.50 / 59.—

Beer

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

Sparkling

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