



**BEYELER**

RESTAURANT IM PARK

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

We celebrate craftsmanship and all our dishes fulfil the criteria of the label *Fait Maison*. Discover popular dishes, old and new, served from 11.30 am to 5 pm. Our restaurant can be hired in the evening for banquets and events. Every Friday from 6 to 10 pm we spoil you with our «Friday Beyeler dishes».

## Current specialties

Hot dishes served until 3 pm

### Apple juice from the region

25cl / 5.20

### «Matisse» Risotto <sup>G</sup>

Inspired by the original handwritten  
recipe by Henri Matisse  
vegetables · parmesan  
poultry stock · parsley

26.50

### Formule «Matisse»

salad or soup  
« Matisse » Risotto  
dessert tarte au citron  
Parallèle 45 rouge 1dl

42.—

## Cold

served until 5 pm

### Charcuterie board

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

19.—

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

8.—

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

lettuce · batavia · red chicory  
radish · pumpkin · beech mushrooms  
homemade plum vinaigrette

15.50

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

cervelat · gruyère · vegetable vinaigrette

18.50

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:

Poultry – Switzerland

Meat – Switzerland

Cod – Northeast Atlantic

Bread – Vitalbäckerei Dornach

Tarte flambée base – Bäckerei Firat Basel

All prices are in CHF incl. VAT

## Small

served until 5 pm

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

Jerusalem artichoke cream  
taleggio · hazelnuts  
pear · tatsoi

19.50

### Alsace tarte flambée

crème fraîche · bacon · onions

19.50

### Beef tartare <sup>L</sup>

beef tartare · herb bread · egg yolk cream  
fermented tomato relish  
Whisky and honey mayo

50 / 100 g 22.— / 33.—

### Pumpkin cream soup <sup>VG/G</sup>

12.50

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

17.50

## Mains

served until 3 pm

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

sage · parsley root  
wild mushrooms · walnuts  
Pappardelle from Paste Ines Basel

26.50

### Beef cheeks <sup>G</sup>

popcorn polenta · jus

38.50

### Barley risotto <sup>V</sup>

carrots · goat cheese  
hazelnuts · Jerusalem artichoke

24.50

### Fischers Fritz <sup>G</sup>

Cod fillet · savoy cabbage  
potatoes · rocket

38.50

### Morel Ravioli <sup>V</sup>

pine-nuts · spruce · parmesan  
Ravioli from Paste Ines Basel

29.50



Our cuisine has been awarded the Fait Maison label.

We celebrate craftsmanship and use fresh and regional products.

## Sweet

served until 5 pm

### Pumpkin <sup>V</sup>

grapefruit · pomelo · kakao  
honey-masala ice cream

9.50

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

honey · cream cheese  
pear · chocolate ice cream

14.50

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

pumpkin · Beyeler Praliné  
chocolate

12.50

### Homemade ice creams

vanilla <sup>VG</sup>  
chocolate <sup>VG</sup>  
honey-masala <sup>VG</sup>  
orange blossom-chamomile <sup>V/G</sup>  
plum-thai basil sorbet <sup>VG/G</sup>  
per scoop 4.50

## Cakes

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

homemade by Anita in Lörrach

7.40

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

organic from Vitalbakery Dornach

6.—

### Poppysseed cake <sup>V</sup>

organic from Vitalbakery Dornach

6.—

### Fruit tarts <sup>V</sup>

organic from Vitalbakery Dornach

6.—

### Linzertorte <sup>VG</sup>

from Plan-V in Lörrach

7.—

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

from Plan-V in Lörrach

7.—

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## Soft drinks

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	cl	
Appenzell mineral water still or sparkling	33	5.20
Appenzell mineral water still or sparkling	50	6.80
Gartengold apple spritzer	27	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
Charisma Appenzell mineral water with frankincense hydrolate	30	6.20

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## Hot drinks

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	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		6.80
Pot of tea		
Sirocco Darjeeling / Earl Grey / Moroccan mint / Piz Palü / Fruit tea		6.50
Ginger and mint tea	30	5.90

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## White

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### Weiler Schlipf

cl

Claus Schneider winery | Baden | 2022

Chasselas

10/75

7.— / 48.—

### Chardonnay

Louis Latour | Burgundy | 2022

Chardonnay

10/75

8.— / 54.—

### Grenache Blanc

Halter Ranch | California | 2020

Hansjörg Wyss winery | Fondation Beyeler board member

Grenache Blanc

10/75

8.50 / 59.—

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## Rosé

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### Rosé Marius

cl

Chapoutier | Languedoc-Roussillon | 2022

Grenache · Syrah

10/75

8.— / 54.—

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## Red

### Weiler Schlipf

cl

Claus Schneider winery | Baden | 2020

Pinot Noir

10/75

7.40 / 50.—

### Parallèle 45

Paul Jaboulet Aîné | Côtes du Rhône | 2022 | Bio

Grenache · Syrah · Carignan · Mourvèdre · Marselan

10/75

8.— / 54.—

### Cabernet Sauvignon

Halter Ranch | California | 2018

Hansjörg Wyss winery | Fondation Beyeler board member

Cabernet Sauvignon · Malbec · Petit Verdot

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.



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