



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, served from 11.30 through to 3 pm.

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

Current

hot dish served until 3 pm

Rhubarb Tea

homemade
Merlenes secret recipe
served hot or cold

5.60

Chef's Jerusalem Artichoke ^V

jerusalem artichoke chip · cream
pickles · hazelnut miso cream

28.50

Summer Pasta ^V

green tagliatelle · mascarpone · lemon
tomato · basil
Tagliatelle from Paste Ines Basel

28.50

Olive oil–rosemary cake ^{VG}

from Plan-V in Lörrach

7.50

Cold

served until 3 pm

Charcuterie board

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

19.—

Small green salad ^{VG / G}

8.—

Summer salad ^{VG / G}

lollo · batavia · arugula
radish · cherry tomato · cucumber
apricot–walnut dressing

16.50

Sausage and cheese salad ^G

cervelat · gruyère · vegetable vinaigrette

18.50

Provenance:

Meat – Switzerland

Poultry – Switzerland

Sea bass – Greece

Bread – Vitalbäckerei Dornach

Tarte flambée base – Bäckerei Firat Basel

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

served until 3 pm

Vegetarian tarte flambée ^V

goat's cream cheese
peach · vanilla · chili

19.50

Alsace tarte flambée

crème fraîche · bacon · onion

19.50

Beef tartare ^L

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

50 / 100 g 22.— / 33.—

Cold sorrel soup ^{VG}

14.50

with cheese-chili sausage ^G
from Jenzer in Arlesheim

19.50

Mains

served until 3 pm

Ravioli Love ^V

thyme · honey · goat's cheese
parmesan · pistachio · apricot
Ravioli from Paste Ines Basel

29.50

Baby corn ^V

leek · onion · Belper Knolle
Available vegan without cheese

26.50

Fischers Fritz ^G

sea bass · artichoke · tomato
orange-tarragon risotto

38.50

Involtini ^G

chicken involtini · polenta
taleggio · wild broccoli

38.50



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

Sweet

served until 3 pm

Chocolate ^{V/G}

meringue · ganache · berry

16.50

Cassis ^V

beetroot sorbet · thyme
Belper Knolle crumble · blueberry

16.50

Dessert Variation ^V

chocolate · Beyeler Praliné · cassis

12.50

Homemade ice creams

vanilla ^{V/G}

chocolate ^{V/G}

butter croissant ^{V/G}

lychee-rose 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.—

Poppy seed cake ^{V/G}

organic from Vitalbakery Dornach

6.—

Fruit tart ^V

organic from Vitalbakery Dornach

6.50

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 / 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

Hot drinks

	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

White

Weiler Schlipf

cl

Claus Schneider winery | Baden | 2023

Chasselas

10/75

7.— / 48.—

Les Auréliens Blanc

Domaine de Triennes | Provence | 2023

Chardonnay · Rolle · Viognier

10/75

8.— / 53.—

Riesling Sylvaner

Klus 177 | Baselland | 2025

Riesling · Sylvaner

10/75

9.— / 63.—

Riesling 0.0

Drei Freunde | Rheinland-Pfalz

De-alcoholised wine

10/75

6.50 / 45.—

Rosé

Rosé

Halter Ranch | California | 2021

cl

Hansjörg Wyss winery | Fondation Beyeler board member

Grenache · Picpoul Blanc · Mourvèdre

10/75

8.50 / 59.—

Red

Weiler Schlipf

cl

Claus Schneider winery | Baden | 2022

Pinot Noir

10/75

7.40 / 50.—

Les Auréliens Rouge

Domaine de Triennes | Provence | 2022

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.—

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

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