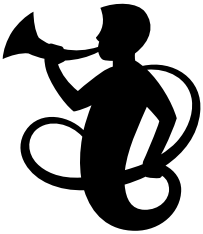

BEYELER

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

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
- Ice cream – Dream of Ice
- 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

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

Beyeler Praliné V / G
from Patrizias Schoggiparadies Riehen
3.—

Ice cream
raspberry sorbet VG / G
bourbon vanilla V / G
grand cru chocolate
with chocolate pieces V / G
per cup 5.—

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	
Homemade Iced Tea Hibiscus & Rosehip / sugar-free	33	5.60
Appenzell mineral water still or sparkling	25	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 Palü / Fruit / Sencha		6.50
Ginger and mint tea		5.90

White

Weiler Schlipf

Claus Schneider winery | Baden | 2023

Chasselas

cl	
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

Hansjörg Wyss winery | Fondation Beyeler board member

Grenache · Picpoul Blanc · Mourvèdre

cl	
10/75	8.50 / 59.—

Red

	cl	
Weiler Schlipf		
Claus Schneider winery I Baden I 2022		
Pinot Noir	10/75	7.40 / 50.—
Les Auréliens Rouge		
Domaine de Triennes I Provence I 2022		
Cabernet Sauvignon · Syrah	10/100	8.— / 53.—
Unlitro IGT BIO (slightly chilled)		
Ampeleia I Toscana I 2021		
Alicante · Carignano · Mourvèdre · Sangiovese		
Alicante Bouschet	10/100	7.— / 65.—
Syrah		
Halter Ranch I California I 2017		
Hansjörg Wyss winery I Fondation Beyeler board member		
Syrah	10/75	8.50 / 59.—

Beer

	cl	
Zur grünen Amsel		
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

	cl	
Nudo		
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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