



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,

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. Every Friday

from 6 to 10 pm we spoil you with our «sharing dishes» especially for Friday Beyeler.

Current specialties

Hot dishes served until 3 pm

Homemade Icetea

25cl

5.50

Wanderlust

roasted anchovy-bread
buffalo mozzarella · fennel marmalade
mixed cherry tomatoes

25.50

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

Provenance:

Lamb – Wales
Meat – Switzerland
Sardine – Portugal
Anchovy – Spain
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.—

Summer salad ^{VG/G}

rocket salad · crisphead lettuce
red chicory
fresh berries · melon · baby carrots
homemade blackberry vinaigrette

15.50

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

sour cream · yellow tomato
red onions · confit artichoke
salted lemon and orange

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.—

Cold Granny-Smith- spinach soup ^{VG/G}

12.50

with cheese-chili sausage ^G
from Jenzer in Arlesheim

17.50

Mains

served until 3.00 pm

Tagliolini ^V

zucchini pesto · feta cream · Parmesan
tagliolini from Paste Ines Basel

26.50

Lamb ^G

raspberry crust · fresh peas
pea and potato puree

38.50

Risotto ^V

pesto made from roasted peppers
fried sage and lemon balm · Parmesan

28.50

Fischers Fritz ^L

sardines · green fregola sarda
strawberry-tomato salad
pointed pepper sauce

36.50

Mountain Ricotta Ravioli ^V

brown butter · wild herbs · 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

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

Summer Breeze ^V

melon Jolly · flowers
caprese ice cream

12.50

Umami Müesli ^V

rye-miso-cream · hazelnut
fresh berries

14.50

Dessert Variation ^V

summer breeze · Beyeler Praliné
umami müesli

12.50

Homemade ice creams

vanilla ^{VG}
chocolate ^{VG}
caprese ^{VG}
orange blossom-chamomile ^{V/G}
melon-sichuan sorbet ^{VG/G}
per scoop 4.50

Cakes

Cheesecake ^V

homemade by Anita in Lörrach
7.40

Chocolate cake ^V

organic from Vitalbakery Dornach
6.—

Poppyseed cake ^V

organic from Vitalbakery Dornach
6.—

Fruit tarts ^V

organic from Vitalbäckerei Dornach
6.—

Linzertorte ^{VG}

from Plan-V in Lörrach
7.—

Tarte au citron ^{VG}

from Plan-V in Lörrach
7.—

Soft drinks

	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

Hot drinks

	cl	
Espresso / ristretto		4.90
Kaffee / 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 / Fruittea		6.50
Ginger and mint tea	30	5.90

White

Weiler Schlipf

cl

Claus Schneider winery | Baden | 2021

Chasselas

10/75

7.— / 48.—

Riesling Sylvaner

Klus 177 | Baselland | 2022

Riesling · Sylvaner

10/75

9.50 / 63.—

Grenache Blanc

Halter Ranch | California | 2020

Hansjörg Wyss winery | Fondation Beyeler board member

Grenache Blanc

10/75

8.50 / 59.—

Rosé

Rosé

cl

Halter Ranch | California | 2021

Hansjörg Wyss winery | Fondation Beyeler board member

Grenache · Picpoul Blanc · Mourvèdre

10/75

8.50 / 59.—

Red

Weiler Schlipf

cl

Claus Schneider winery | Baden | 2020

Spätburgunder

10/75

7.40 / 50.—

Le Rouge

Klus 177 | Baselland | 2022

Cabernet Jura · Prior Trotz

10/75

9.50 / 63.—

Cabernet Sauvignon

Halter Ranch | California | 2018

Hansjörg Wyss winery | Fondation Beyeler board member

Cabernet Sauvignon · Malbec · Petit Verdot

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.