



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.

Current specialties

Hot dishes served until 3 pm

Apple juice from the region

25cl / 5.20

«Matisse» Risotto ^G

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.—

- 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
Wild boar – European hunting
Duck – France
Sea bass – Northeast Atlantic
Bread – Vitalbäckerei Dornach
Tarte flambée base – Bäckerei Firat Basel

All prices are in CHF incl. VAT

Cold

served until 5 pm

Charcuterie board

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

19.—

Small green salad ^{VG/G}

8.—

Winter salad ^{VG/G}

lamb's lettuce · purslane · sugar loaf
orange · pumpkin · fig
homemade mirabelle vinaigrette

15.50

Sausage and cheese salad ^G

cervelat · gruyère · vegetable vinaigrette

18.50

Small

served until 5 pm

Vegetarian tarte flambée ^V

almond crème fraîche · parsnip
orange · thyme · almond

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.—

Parsley root soup ^{VG/G}

12.50

with cheese-chili sausage ^G
from Jenzer in Arlesheim

17.50

Mains

served until 3 pm

Pumpkin Agnolotti ^V

pumpkin · chestnut
cinnamon blossom
Agnolotti from Paster Ines Basel

29.50

Pappardelle ^L

wild boar · tomato · herbs
Pappardelle from Paster Ines Basel

28.50

Duck ^G

red cabbage · sweet potato
Tasmanian mountain pepper

38.50

Fischers Fritz ^G

Sea bass · sauerkraut
herb salad · black garlic

38.50

Oven pumpkin ^{VG/G}

butternut · white beans
pecan nuts · curry leaves

24.50



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

Sweet

served until 5 pm

Cauliflower ^{VG}

honey · vanilla
pumpkin-malt beer ice cream
9.50

Frozen yoghurt ^{VG}

spruce sprouts · yuzu
green granité
12.50

Dessert Variation ^V

cauliflower · Beyeler Praliné
frozen yoghurt
12.50

Homemade ice creams

vanilla ^{VG}
chocolate ^{VG}
pumpkin-malt beer ^{VG}
orange blossom-chamomile ^{V/G}
blood orange-thyme 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 ^{VG}

organic from Vitalbakery Dornach
6.—

Fruit tarts ^V

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

White

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.—

Rosé

Rosé Marius

cl

Chapoutier | Languedoc-Roussillon | 2022

Grenache · Syrah

10/75

8.— / 54.—

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.—

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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