



**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 3 pm and Saturdays and Sundays through to 5 pm.

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

## Current specialties

Hot dishes served until 3 pm

### Glögg

non-alcoholic Nordic punch  
grape juice · clove · cinnamon

5.60

### Cinnamon Roll <sup>V</sup>

organic from Vitalbakery Dornach

6.—

### Smørrebrød

herring · roast beef · carrot salmon  
rye meal bread from Löwenbrot Basel

19.50

### Fiskesuppe

skrei · salmon · dill

29.50

- 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:

Meat – Switzerland

Wild boar – European hunting

Duck – France

Skrei, salmon, herring – Northeast Atlantic

Bread – Vitalbäckerei Dornach

Tarte flambée base – Bäckerei Firat Basel

All prices are in CHF incl. VAT

## Cold

mon–fri served until 3 pm

sat–sun 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.—

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

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

15.50

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

cervelat · gruyère · vegetable vinaigrette

18.50

## Small

mon–fri served until 3 pm  
sat–sun served until 5 pm

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

almond crème fraîche · parsnip  
orange · thyme · almond

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.—

### Parsley root 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

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

pumpkin · chestnut  
cinnamon blossom

Agnolotti from Paste Ines Basel

29.50

### Pappardelle <sup>L</sup>

wild boar · tomato · herbs

Pappardelle from Paste Ines Basel

28.50

### Duck <sup>G</sup>

red cabbage · sweet potato  
Tasmanian mountain pepper

38.50

### Oven pumpkin <sup>VG</sup>

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

mon–fri served until 3 pm  
sat–sun served until 5 pm

### Cauliflower <sup>V</sup>

honey · vanilla  
pumpkin-malt beer ice cream  
9.50

### Frozen yoghurt <sup>VG</sup>

spruce sprouts · yuzu  
green granité  
12.50

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

cauliflower · Beyeler Praliné  
frozen yoghurt  
12.50

### Homemade ice creams

vanilla <sup>VG</sup>  
chocolate <sup>VG</sup>  
pumpkin-malt beer <sup>VG</sup>  
orange blossom-chamomile <sup>V / G</sup>  
blood orange-thyme sorbet <sup>VG/G</sup>  
per scoop 4.50

## Cakes

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

homemade by Anita in Lörrach  
7.40

### Chocolate cake <sup>VG</sup>

organic from Vitalbakery Dornach  
6.—

### Poppyseed cake <sup>VG</sup>

organic from Vitalbakery Dornach  
6.—

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

organic from Vitalbakery Dornach  
6.—

### Linzerorte <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
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

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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 from Sirocco		
Darjeeling / Earl Grey / Moroccan mint / Piz Palù / Fruit / Sencha		6.50
Ginger and mint tea	30	5.90

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## White

### Weiler Schlipf

cl

Claus Schneider winery | Baden | 2022

Chasselas

10/75

7.— / 48.—

### Riesling Sylvaner

Klus 177 | Baselland | 2022

Riesling · Sylvaner

10/75

9.— / 63.—

### Grenache Blanc

Halter Ranch | California | 2020

Hansjörg Wyss winery | Fondation Beyeler board member

Grenache Blanc

10/75

8.50 / 59.—

### Riesling O.O

Drei Freunde | Rheinland-Pfalz

De-alcoholised wine

10/75

6.50 / 45.—

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## Rosé

### Rosé Marius

cl

Chapoutier | Languedoc-Roussillon | 2022

Grenache · Syrah

10/75

8.— / 54.—

## Weiler Schlipf

cl

Claus Schneider winery | Baden | 2022

Pinot Noir

10/75

7.40 / 50.—

## Le Rouge

Klus 177 | Baselland | 2022

Cabernet Jura · Prior Trotz

10/75

9.— / 58.—

## CDP

Halter Ranch | California | 2017

Hansjörg Wyss winery | Fondation Beyeler board member

Grenache · Syrah · Mourvedre · Tannat

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.



BEYELERRESTAURANTIMPARK

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