



**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, from Monday to Friday served from 11.30 to 4 pm and Saturdays and Sundays through to 5 pm.

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

## Cezanne specialties

Hot dishes served from mon–fri until 3 pm  
and sat–sun until 4 pm

### Cezanne Tea

tea served in a pot  
special blend with apple and orange  
from Chrüterhüsli Basel

6.50

### Bouillabaisse 2.0 <sup>G</sup>

Bouillabaisse espuma · mullet  
'La Ratte' potatoes · leek  
baby carrots

35.50

### Brioche roulée <sup>V</sup>

apple-cinnamon roll  
organic from Vitalbäckerei Dornach

6.—

### Formule «Cezanne»

salad or soup  
Bouillabaisse 2.0  
Brioche roulée  
Triennes blanc or rouge 1dl

52.—

## 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 <sup>VG / G</sup>

8.—

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

lamb's lettuce · brussels sprouts  
clementines · homemade  
cranberry dressing

16.50

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

cervelat · gruyère · vegetable vinaigrette

18.50

#### Provenance:

Meat – Switzerland

Mullet – North-east Atlantic

Bread – Vitalbäckerei Dornach

Tarte flambée base – Bäckerei Firat Basel

Papardelle – Halestron Foods Liestal

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

mon–fri served until 4 pm

sat–sun served until 5 pm

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

chestnuts–crème fraîche  
miso pearl onions  
feta · pumpkin · purslane

19.50

### Alsace tarte flambée

crème fraîche · bacon · onions

19.50

### Beef tartare

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

50 / 100 g 22.— / 33.—

### Pumpkin and almond soup <sup>V / G</sup>

also available as vegan

14.50

with cheese–chili sausage <sup>G</sup>  
from Jenzer in Arlesheim

19.50

## Mains

mon–fri served until 3 pm

sat–sun served until 4 pm

### Papardelle <sup>V</sup>

radicchio · gorgonzola · pear  
pistachio · red chicory  
27.50

### Leek ravioli <sup>V</sup>

homemade pea sprout oil · Parmesan  
ravioli from Paste Ines Basel

29.50

### Pumpkin <sup>VG / G</sup>

cauliflower couscous · sea buckthorn  
Za'atar oil · roasted pumpkin

25.50

### Boiled beef <sup>G</sup>

orange polenta · onion jus  
savoy cabbage

36.50

### Chervil root <sup>V / G</sup>

parsely root · beech mushrooms

28.50



Our cuisine has been awarded the Fait Maison label.

We celebrate craftsman-ship and use fresh and regional products.

## Sweet

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

### Jerusalem artichoke <sup>V</sup>

chestnut miso cream · macadamia  
Jerusalem artichoke ice cream  
12.50

### Potato <sup>V / G</sup>

chocolate mousse · coffee cream  
potato ice cream  
12.50

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

Combination of our two desserts  
Beyeler Praliné  
12.50

### Homemade ice creams

vanilla <sup>V / G</sup>  
chocolate <sup>V / G</sup>  
radicchio <sup>V / G</sup>  
blood orange-pumpkin sorbet <sup>VG / G</sup>  
per scoop 4.50

## Cakes

### Tarte au citron <sup>VG</sup>

from Plan-V in Lörrach  
7.50

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

homemade by Anita in Lörrach  
7.80

### Chocolate cake <sup>V</sup>

organic from Vitalbakery Dornach  
7.—

### Poppyseed cake <sup>V / G</sup>

organic from Vitalbakery Dornach  
6.—

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

organic from Vitalbakery Dornach  
6.50

### Linzertorte <sup>VG</sup>

from Plan-V in Lörrach  
7.50

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## Soft drinks

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	cl	
Local apple juice	25	5.60
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

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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 / Chai Latte		6.80
Pot of tea from Sirocco		
Darjeeling / Earl Grey / Moroccan mint / Piz Palù / Fruit / Sencha		6.50
Ginger and mint tea		5.90

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## White

### Weiler Schlipf

cl

Claus Schneider winery | Baden | 2022

Chasselas

10/75

7.— / 48.—

### Les Auréliens Blanc

Domaine de Triennes | Provence | 2024

Chardonnay · Rolle · Viognier

10/75

8.— / 53.—

### Grenache Blanc

Halter Ranch | California | 2022

Hansjörg Wyss winery | Fondation Beyeler board member

Grenache Blanc

10/75

8.50 / 59.—

### Riesling 0.0

Drei Freunde | Rheinland-Pfalz

De-alcoholised wine

10/75

6.50 / 45.—

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## Rosé

### Rosé

Halter Ranch | California | 2021

cl

Hansjörg Wyss winery | Fondation Beyeler board member

Grenache · Picpoul Blanc · Mourvèdre

10/75

8.50 / 59.—

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## Red

### Weiler Schlipf

cl

Claus Schneider winery | Baden | 2022

Pinot Noir

10/75

7.40 / 50.—

### Les Auréliens Rouge

Domaine de Triennes | Provence | 2023

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.—

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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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