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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   Prosecco Brut		
Glera	10/75	9.50 / 63.—
R de Ruinart		
Ruinart   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.



**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

Hot dishes served until 3 pm

### Rhubarb tea

25cl hot or cold  
5.50

### Asparagus Duo<sup>V</sup>

Crispy buckwheat  
Hay and mountain cheese foam  
Belper Knolle  
28.50

## Cold

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

### Light snacks

regional air-dried meats and cheese  
cream cheese · marinated vegetables  
19.—

### Small green salad<sup>VG/G</sup>

8.—

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

crisphead lettuce · curled endive  
loose-leaf lettuce  
rhubarb · radish · baby carrots  
homemade strawberry-rhubarb dressing  
15.50

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

cervelat · gruyère · vegetable vinaigrette  
18.50

## Rot

### Weiler Schlipf

Claus Schneider winery | Baden | 2020

Spätburgunder

cl  
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.—

V vegetarian

VG vegan

L lactose-free

G gluten-free

Provenance:

Meat, fish and poultry – Schweiz

Bread – Vitalbäckerei Dornach

Tarte flambée base – Bäckerei Firat Basel

All prices are in CHF incl. VAT

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## White

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### Weiler Schlipf

cl

Claus Schneider winery | Baden | 2021

Gutedel

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.—

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## Rosé

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### Rosé

cl

Halter Ranch | California | 2021

Hansjörg Wyss winery | Fondation Beyeler board member

Grenache · Picpoul Blanc · Mourvèdre

10/75 8.50 / 59.—

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## Small

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mon–fri served until 4 pm

sat–sun served until 5 pm

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

ricotta sour cream  
indian cress and chard pesto  
baby spinach

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.—

### Apple and fennel soup<sup>VG</sup>

12.50

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

17.50

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## Hot

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served until 3.00 pm

### Tagliolini<sup>V</sup>

barilla plant · wild garlic  
Tagliolini from Paste Ines Basel

26.50

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

duck leg steak  
alpine herbs · balsamic beluga lentils

36.50

### Pulled Seitling<sup>VG</sup>

pakchoi · spring onion · cashew

28.50

### Fischers Fritz<sup>G/L</sup>

char fillet · caper relish  
white bean cream

38.50

### Asparagus Ravioli<sup>V</sup>

pistacio and nettle pesto  
Ravioli from Paste Ines Basel

29.50



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

Strawberry tarte tatin <sup>V</sup>

woodruff and basil ice cream  
14.50

Rhubarb <sup>V</sup>

Compote · sorbet · crumble  
10.50

Dessert Variation <sup>V</sup>

rhubarb · strawberry tarte tatin  
Beyeler Praliné  
12.50

Homemade ice creams

vanilla <sup>VG</sup>  
chocolate <sup>VG</sup>  
saffron <sup>VG</sup>  
orange blossom-chamomile <sup>VG</sup>  
rhubarb sorbet <sup>VG/G</sup>  
per scoop 4.50

Cakes

Cheesecake <sup>V</sup>

homemade by Anita in Lörrach  
7.40

Chocolate cake <sup>V</sup>

organic from Vitalbakery Dornach  
7.—

Poppseed cake <sup>V</sup>

organic from Vitalbakery Dornach  
6.—

Fruit tarts <sup>V</sup>

organic from Vitalbäckerei Dornach  
6.—

Linzertorte <sup>VG</sup>

from Plan-V in Lörrach  
7.—

Tarte au citron <sup>VG</sup>

von 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 Ingwer / Beerenglut 33 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 33 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 / Fruit tea 6.50

Ginger and mint tea 30 5.90