



BEYELER

RESTAURANT IM PARK

Our cuisine draws on our region's rich culinary heritage. Discover popular dishes, old and new, served from 11.30 am through to 5.00 pm.

For larger groups, we will be happy to serve our dishes in bowls as a small tavolata. Our restaurant can be hired in the evening for banquets and events.

News

served until 3.00 pm

Beetroot ravioli ^V

winter vegetable · umami butter sauce

28.50

Wild cauliflower ^{V / G}

sweet potato · buttermilk
granola

24.50

Cold

served until 5.00 pm

Light snacks

regional air-dried meats and cheese
cherry tomato confit
Fondue cream · marinated vegetables

19.—

Small green salad ^{VG / G}

8.—

Winter salad ^{VG / G}

sugar loaf · corn salad · iceberg
beetroot · white radish · homemade
dressing with pumpkin and tangerine

12.50

Sausage and cheese salad ^G

cervelat · gruyère · vegetable vinaigrette

18.50

V vegetarian

VG vegan

L lactose-free

G gluten-free

Meat provenance: Switzerland

Fish provenance: France

Duck provenance: Switzerland

All prices are in CHF incl. VAT

Small

served until 5.00 pm

Vegetarian tarte flambée ^V

fermented beetroot sourcream
caramelized pear · red endive
purslane · gorgonzola

18.50

Alsace tarte flambée

crème fraîche · bacon · onions

18.50

Beef tartare ^L

beef tartare · herb bread · egg yolk cream
fermented tomato relish
Riehener beer mayo

50 / 100 g 22.— / 33.—

Jerusalem artichoke soup ^{VG / G}

9.50

with cheese-chilli sausage ^G

14.50

Large

served until 3.00 pm

Chervil root ^{V / G}

potato · hazelnut · chips

26.50

Anglerfish

boletus · fregola sarda · sage

36.50

Jack be little ^V

pumpkin · spelt risotto · cheese

24.50

Duck ^{G / L}

pulled duck
coconut rice pudding · tom yum

34.50

Parsley root ^{VG}

fermented cashew cream
potato · chives

20.50

Sweet

served until 5.00 pm

Snowball ^V

coconut · white chocolate · vanilla

12.50

Dessert variation ^V

snowball · Beyeler chocolate
läckerli potty

10.50

Läckerli potty ^V

apple · gingerbread · chocolate

9.50

Home-made ice creams

vanilla ^{V/G}

chocolate ^{V/G}

salted caramel ^{V/G}

popcorn ^{V/G}

mulled wine ^{VG/G}

per scoop 4.50

Cakes

Cheese cake ^V

home-made by Anita

7.—

Chocolate cake ^{V/G}

secret recipe

6.—

Little lemon cake ^V

Wenckeschmid

5.50

Fruit tarts ^V

Vital

6.—

Poppyseed cake ^V

Vital

6.—

Soft drinks

	cl	
Appenzell mineral water still or sparkling	33	4.80
Appenzell mineral water still or sparkling	50	6.50
Gartengold apple spritzer	27	6.20
Zobo ginger / Zobo sorrel ginger or hibiscus	27	6.20
Coca cola / Coca cola zero	33	5.20
Rivella rot	33	5.20
Swiss Mountain Spring Tonic Water	20	5.60
Swiss Mountain Spring Monks Bitter	20	5.60

Hot drinks

	cl	
Espresso / ristretto		4.80
Coffee / espresso macchiato		4.80
Doppio		6.—
Cappuccino		5.70
Flat white		6.50
Latte macchiato / hot chocolate		6.50
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 | 2020

Gutedel

10/75

6.50 / 45.—

Les Quarterons

Dom. Sebastien Riffault | Sancerre | 2018

Sauvignon Blanc

10/75

9.50 / 60.—

Riesling Sylvaner

Klus 177 | Baselland | 2021

Riesling · Sylvaner

10/75

9.— / 55.—

Grenache Blanc

Halter Ranch | California | 2018

Hansjörg Wyss winery | Fondation Beyeler board member

Grenache Blanc

10/75

8.50 / 60.—

Rosé

Rosé

Halter Ranch | California | 2019

Hansjörg Wyss winery | Fondation Beyeler board member

Grenache · Picpoul Blanc · Mourvèdre

10/75

8.50 / 60.—

Red

Weiler Schlipf

cl

Claus Schneider winery | Baden | 2016

Spätburgunder

10/75

7.— / 48.—

Cuvée Rouge « Väterchen Frost »

Herter winery | Zürich | 2020

Pinot Noir · Syrah · Merlot Cabernet Franc

10/75

8.50 / 58.—

Nero d'Avola

Ferrari&Bianco | Sicilia | 2018

Nero d'Avola

10/75

8. — / 56.—

Syrah

Halter Ranch | California | 2017

Hansjörg Wyss winery | Fondation Beyeler board member

Syrah

10/75

8.50 / 60.—

→ Ask for our wine list! We are happy to recommend selected wines from Switzerland and our neighbouring countries..

Beer

Zur grünen Amsel	cl	
Riehen, Häll on tap	25	5.50
Kitchen Brew		
Allschwil, Centennial Classic IPA	33	6.70
Kitchen Brew WINDSTILL		
Allschwil, NEIPA (non-alcoholic)	33	6.70

Sparkling

Nudo	cl	
Colli del Soligo I Prosecco Brut		
Glera	10/75	9.50 / 65.—
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.