



BEYELER

RESTAURANT IM PARK

Our cuisine draws on our region's rich culinary heritage. Discover popular dishes, old and new, from Monday to Friday served from 11.30 am to 3.00 pm and Saturdays and Sundays through to 5pm.

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

Morel Ravioli ^V

asparagus-elderflower sauce

28.50

Asparagus box ^{VG}

asparagus · cream cheese

28.50

Cold

mon-fri served until 3.00 pm

sat-sun served until 5.00 pm

Light snacks

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

19.—

Small green salad ^{VG / G}

8.—

Spring salad ^{VG / G}

loose-leaf lettuce · lettuce · red radishes
radish · rhubarb · homemade
rhubarb-marjoram Dressing

14.50

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: Switzerland

All prices are in CHF incl. VAT

Small

mon-fri served until 3.00 pm
sat-sun served until 5.00 pm

Vegetarian tarte flambée ^V

spinach sour cream
carrot salmon · sorrel

19.50

Alsace tarte flambée

crème fraîche · bacon · onions

18.50

Beef tartare ^L

beef tartare · herb bread · egg yolk cream
fermented tomato relish
black garlic mayo

50 / 100 g 23.— / 34.—

Citrus savoy cabbage soup ^V

9.50

with cheese-chilli sausage G

14.50

Large

served until 3.00 pm

Gnocchi ^V

Truffel cheese · herbs · Parmesan
24.50

Alpine pike-perch ^G

homemade yoghurt
radish · branch celery · Granny Smith

38.50

Pork cheeks ^G

mountain potato cream
Romanesco · beef garum

36.50

All celery ^{VG/G}

celery · celery · celery
nuts

24.50

Sweet

mon-fri served until 3.00 pm
sat-sun served until 5.00 pm

Rhubarb & Vanilla ^V

rhubarb kombucha sorbet
rhubarb compote · meringue
10.50

Dessert Variation ^V

rhubarb · Beyeler Praliné
dulce de leche
10.50

Dulce de leche ^V

almond · condensed milk glacé
crisp
12.50

Home-made ice creams

vanilla ^{V/G}
chocolate ^{V/G}
salted caramel ^{V/G}
shiso ^{VG/G}
rhubarb-kombucha sorbet ^{VG/G}
per scoop 4.50

Cakes

Cheese cake ^V

home-made by Anita
7.—

Chocolate cake ^V

secret recipe
6.—

Poppyseed cake ^V

Vital
6.—

Fruit tarts ^V

Vital
6.—

Coffee Walnut cake ^{VG}

Turtley Delicious
7.—

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
Rhubarb Tea homemade, hot or cold	20	5.20

Hot drinks

	cl	
Espresso / ristretto		4.80
Coffee / espresso macchiato		4.80
Doppio		6.—
Cappuccino		5.90
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.—

Al Poggio

Castello di Ama | Siena | 2020

Chardonnay

10/75

7.— / 48.—

Riesling Sylvaner

Klus 177 | Baselland | 2022

Riesling · Sylvaner

10/75

9.— / 63.—

Grenache Blanc

Halter Ranch | California | 2018

Hansjörg Wyss winery | Fondation Beyeler board member

Grenache Blanc

10/75

8.50 / 59.—

Rosé

Rosé

Halter Ranch | California | 2019

Hansjörg Wyss winery | Fondation Beyeler board member

Grenache · Picpoul Blanc · Mourvèdre

10/75

8.50 / 59.—

Weiler Schlipf

cl

Claus Schneider winery | Baden | 2019

Spätburgunder

10/75

7.— / 48.—

Cuvée Rouge « Väterchen Frost »

Herter winery | Zürich | 2021

Pinot Noir · Syrah · Merlot Cabernet Franc

10/75

8.50 / 59.—

Faustine

Dom. Abbatucci | Corsica VDF | 2018

Sciaccarello · Nielluccio

10/75

10.50 / 68.—

Syrah

Halter Ranch | California | 2017

Hansjörg Wyss winery | Fondation Beyeler board member

Syrah

10/75

8.50 / 59.—

Beer

Zur grünen Amsel

Riehen, Häll on tap

cl

25

5.60

Kitchen Brew

Allschwil, Centennial Classic IPA

33

6.70

Kitchen Brew WINDSTILL

Allschwil, NEIPA (non-alcoholic)

33

6.70

Sparkling

Nudo

Colli del Soligo I Prosecco Brut

cl

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.