



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

Ravioli ai funghi porcini ^V

sage · hazelnut · parmesan

28.50

Cold

served until 5.00 pm

Light snacks

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

19.—

Small green salad ^{VG / G}

8.—

Autumn salad ^{VG / G}

catalonia · cicorino · endive
beetroot · white radish · pumpkin
homemade sea buckthorn dressing

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: Switzerland

Game provenance: Austria

All prices are in CHF incl. VAT

Small

served until 5.00 pm

Vegetarian tarte flambée ^V

pumpkin sourcream · red onions · fig
baby leaves · walnut oil

19.50

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.—

Tartar 2.0 ^V

mushroom tartar · sponge cake
pumpkin puree

28.00

Apple savoy cabbage soup ^{VG / G}

9.50

with cheese-chilli sausage ^G

14.50

Large

served until 3.00 pm

Blue buffalo ^V

chestnut gnocchi · caramelised apple
blue buffalo cheese
fermented pumpkin seed pesto

26.50

Fischers Fritz ^G

salmon · celery · radicchio
tarragon butter

36.50

Timeless autumn ^{VG / G}

chestnut · pumpkin · Brussels sprouts

24.50

Wild

wild boar cheek · savoy cabbage puree
chestnut sauce · Botzi pear

37.50

Palm cabbage balls ^V

sbrinz · parsley root
hazelnut salted caramel

24.50

Sweet

served until 5.00 pm

Plum crumble^V

home-made

12.50

Dessert variation^V

plum crumble · Beyeler chocolate
chestnut dream

10.50

Chestnut dream^V

home-made

9.50

Home-made ice creams

vanilla^{V/G}

chocolate^{V/G}

salted caramel^{V/G}

red beet grape sorbet^{VG/G}

plum sorbet^{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.—

Gessami

Gramona | Penedès | 2021

Muscat Frontignan · Muscat d'Alexandrie

Sauvignon Blanc · Gewürztraminer

10/75

8.50 / 52.—

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

9.50 / 58.—

Unlitro

Ampeleia | Toscana | 2021

Cabernet Franc · Sangiovese

10/100

7. — / 65.—

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

Riehen, Häll on tap

cl

25

5.50

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.