AUTUMN MENU

REGIONAL BEEF TARTAR

Egg-Mimosa, toast | 22 with french fries* | +5

LAMB'S LETTUCE

Egg, bacon, croutons | 16

POACHED FREE-RANGE EGG 🗸 🕸

Cauliflower cream, Beluga lentils, kale chips | 18

HOUSE-MARINATED SALMON 🐠

Parsley cream, pickled red cabbage, frisée | 19

MUSSEL MARINIÈRES 3 6 | 19

with french fries* | +5

BAKED PEAR 3

Blue cheese, walnuts, wild boar ham | 18

SEASONAL SALAD () ()

Pumpkin shavings, grapes, pumpkin seeds | 15

MISO SOUP (P) (B) (B)

Organic Basel tofu, shitake mushrooms, coriander | 16





(f) Lactose free







Dietary requirement

We gladly accommodate your dietary needs and take allergies into careful consideration.

Label "Fait Maison"

The dishes on this menu are prepared entirely on site using raw products and ingredients traditionally used in the kitchen in accordance with the criteria of the "Fait Maison" label, with the exception of dishes marked with an asterisk (*). Relating to the Flammkuchen* the astrix pertains only to the pastry base.

Regional products

It is very important to us that our vegetables come from our regional farmers or suppliers in Switzerland whenever possible.

$$\label{eq:meaton} \begin{split} & \text{Meat} - \text{CH} \mid \text{Veal} - \text{CH} \mid \text{Pork} - \text{CH} \mid \text{Salmon} - \text{SCO} \\ & \text{Venison, wild boar} - \text{AUT} \mid \text{Mussels} - \text{NL} \mid \text{Pike perch} - \text{EST} \\ & \text{Shrimp} - \text{VIET} \mid \text{Ice Cream} - \text{Allschwil Dream of Ice} \\ & \text{Aged cheese} - \text{Bouton d'Or} \mid \text{Bread} - \text{Jetzer Bakery, Basel} \end{split}$$

Prices in CHF incl. VAT

MAIN COURSES

PUMPKIN-RISOTTO V®

Caramelised chestnuts, mascarpone, hazelnuts | 28

RONI'S JERUSALEM ARTICHOKE 🕜 🕸 🗇

Jerusalem artichoke chips & wedges, mousseline, marinated with sumac | 29

JENZER GIANT BRATWURST 🚳

Onion jus, Arisdorf potato rösti, autumn vegetables | 30

VIENNESE VEAL SCHNITZEL

French fries*, pumpkin gratin | 45

REGIONALLY FARMED VEAL LIVER 🅸

Butter or Madeira Sauce, Arisdorfer potato rösti, autumn vegetables | 43

VEAL OSSOBUCCO 3

Gremolata, mascarpone-bramata, almond broccoli | 46

VENISON SCHNITZEL

Cognac cream sauce, spätzli, red cabbage, figs | 42

24-HOUR BRAISED WILD BOAR SHOULDER

Cranberry jus, spätzli, brussels sprouts, figs | 38

REGIONAL BEEF TARTAR

Egg-Mimosa, toast | 36 with french fries* | +5

PIKE PERCH FILLET 🅸

Beurre blanc, turned potatoes, sauerkraut | 38

MUSSELS MARINIÈRES 3 4 | 32

with french fries*

SALMON SALTIMBOCCA 🕸

Beetroot risotto, kale, caper butter | 39

DESSERTS

PLUM FRANGIPANE

with Matcha sorbet | 15

VERMICELLES (3)

Meringue, Tonka ice-cream | 16

WHITE CHOCOLATE-MOUSSE

Poached quince, mulled wine gel, Caotina crunch | 16

CHEF'S CHEESE SELECTION

Cheese aged from Bouton d'Or, Fig mustard, walnuts | 15

MANDARIN SORBET 🕜 🕸 🖱

Ice cream from Allschwil Dream of Ice, Arrosé | 15

SUSTAINABILITY

We are aware of our responsibility towards society and the environment. We always endeavour to act in an economically, ecologically and socially responsible manner. Our company's purchasing policy reflects this attitude.



Restaurant Brauerei | Safran-Zunft | Le Rhin Bleu | Zur Mägd Bistro Kunstmuseum | Landgasthof Riehen | Oniro Catering



With our newsletter we would like to keep you informed about all our offers across Groupe-Oniro.