

S U M M E R M E N U

STARTERS

SEASONAL SALAD

Pickled Carrots, Melon, Pumpkin Seeds | 15

MELON AND TOMATO SALAD

Burrata, Parma Ham | 20

BEEF CARPACCIO

Rocket salad, pine nuts, lemon vinaigrette | 23

REGIONAL BEEF TATAR

Devilled Egg, Toast | 22

with French Fries* | +5

OCTOPUS CARPACCIO *

Nectarine & Rocket Salad, Yuzu Mayonnaise | 21

HOUSE - MARINATED SALMON

Summer Salad, Radishes, Honey & Dill Dressing | 19

-  vegan
-  vegetarian
-  lactose free
-  gluten free



Dietary requirements

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 (*).

Regional product

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

Beef - CH | Veal - CH | Pork - CH, I
Octopus - NL | Salmon - SC
Zander - NL | Perch - DE | Sea bream - GR

Cheese aged - Bouton d'Or, Mulhouse
Ice cream - Dream of Ice, Allschwil
Bread - Bäckerei Jetzer, Basel

MAIN COURSES

FALAFEL LANDGASTHOF

Beetroot Hummus, Curry Tahini Dip | 29

AUBERGINE ALLA MILANESE

Miso Ricotta, Tomato Salsa | 31

FISH & CHIPS

Perch Fillets, Mashy Peas, Tartar Sauce | 30

PIKE-PERCH FILLET

Beurre Blanc Sauce, Celery Mousseline, Fregola Sarda | 40

SEA BREAM FILLET

Sauce Vierge, Sardinian Potatoes, Zucchini Pearls | 39

REGIONAL BEEF TATAR

Devilled Egg, Toast | 36

with French Fries* | +5

CORDON BLEU

From Free-Range Pork, French Fries*, Seasonal Vegetables | 42

COLD ROAST BEEF PLATE

Rosemary Potatoes, Sauce Tartare | 42

BEEF STROGANOFF

Peperonata, Sour Cream, Basmati Rice | 47

VEAL LIVER

Butter or Madeira Sauce, Arisdorf Potato Rösti, Seasonal Vegetables | 43

JENZER GIANT BRATWURST

Onion Sauce, Arisdorf Potato Rösti, Seasonal Vegetables | 32

CLASSIC SAUSAGE & CHEESE SALAD

Eggs, Gruyère Cheese, Pickles | 22

with French Fries* | +5

DESSERTS

PROFITEROLES

Chocolate Sauce, Vanilla Ice Cream* | 16

WHITE CHOCOLATE MOUSSE

Apricot with Rosemary, Almond Brittle | 16

GRILLED PINEAPPLE

Mango-Passion Fruit Sorbet, Pistachio Cracker | 15

SORBET ARROSÉ

Cherry Sorbet topped with Liqueur or Sparkling Wine | 15

CHEF'S CHEESE SELECTION

Bouton d'Or Aged Cheese, Fig Mustard, Walnuts | 15

SUSTAINABILITY

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

Groupe-**oniro**

gastronomie inspirée

Safran-Zunft | Le Rhin Bleu | zur Mägd
Bistro Kunstmuseum | Restaurant Brauerei
Landgasthof Riehen | GO Catering



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