LOUNGE MENU
AUTUMN

Vegan
Vegetarian
Laktose free
Gluten free

Dietary requirement

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

Label „Fait Maison“

The dishes on this menu are prepared entirely on site using raw ingredients and ingredients traditionally used in cooking, in accordance with the criteria of the “Fait Maison” label, with the exception of dishes marked with an asterisk (*)..

Regional producrts

Iti s very important to us that our vegetables come from our regional farmer or suppliers in Switzerland whenever possible.

Beef - CH, I | Porc - CH,
Salmon - SC | Pike perch - DE

Bread - Bäckerei Jetzer, Basel | Affinated cheese - Bouton d'Or, Mulhouse
Ice cream - Dream of Ice, Allschwil

Prices in, incl. VAT

SMALL BITES

CLASSIC FLAMMKUCHEN*
Bacon, Sour Cream, Onions, Raclette Cheese | 20

VEGETARIAN FLAMMKUCHEN* Ⓥ
with Roquefort, Sour Cream, Kale Cabbage, Pear | 20

SEASONAL SALAD Ⓥ
Pickled Red Cabbage, Pumpkin Shavings, Pumpkin Seeds | 15

REGIONAL BEEF TATAR
Devilled Egg, Toast
Small Portion | 24 Main Portion | 36
with French Fries * | +5

LANDGASTHOF-PLATTER
Raw Ham from Grison, Salami, Bresaola and Comté Käse,
Pickled Vegetables | 18

SPÄTZLI PAN Ⓥ
Vegetables, Mushrooms, Raclette cheese gratinated | 27

PUMPKIN SOUP Ⓥ
Chestnuts, Orange foam | 15

PORTION OF FRENCH FRIES Ⓥ | 7.50

MARINATES OLIVES Ⓥ
Chili, Lemon | 7.50

OPEN FACED SANDWICHES
Ham, Salami, Egg, Beef Tatare, Smoked Salmon | 8.50

SWEETS

ICE CREAM

Vanilla, Chocolate, Espresso, Pistachio, Cinnamon | 4.50
Whipped Cream | +2

SORBET

Lemon, Apple, Pear, Orange-Grapefruit
Passionfruit-Mango | 4.50
Whipped Cream | +2

TART OF THE DAY

Please ask our team

HOT DRINKS

COFFEE | ESPRESSO | 5

TEA
from London Tea House | 5.50

MILK COFFEE | CAPPUCCINO | 6

DOUBLE ESPRESSO | 6.50

ESPRESSO MACCHIATO | 5.20

LATTE MACCHIATO| 6

HOT/COLD CHOCOLATE | 6

HOT/COLD OVOMALTINE | 6

SOFTDRINKS

STILL & SPARKLING WATER 5 dl | 6

STILL & SPARKLING WATER 1 l | 9

ORANGE JUICE 2 dl | 5

TOMATO JUICE 2 dl | 6

APPLE JUICE / APPLE SCHORLE 3 dl | 5

CIDER FROM MÖHL 5 dl | 7 (with/without alcohol)

ICE TEA 3 dl | 5

CRODINO 17 cl | 7.50

GAZZOSA LEMON 35 cl | 6.50

We support the
Wasser für Wasser (WfW) initiative

SOFTDRINKS

COCA COLA 33 cl | 6

COCA COLA ZERO 33 cl | 6

FANTA 33 cl | 6

RIVELLA RED | BLUE 33 cl | 6

MOUNTAIN SPRING TONIC 2 dl | 6

MOUNTAIN SPRING BITTER LEMON 2 dl | 6

MOUNTAIN SPRING GINGER BEER 2 dl | 6

MOUNTAIN SPRING ALPINE BITTER 2 dl | 6

BEER ON TAP

KITCHEN BREW EVERYDAY BLONDE 2 dl | 4.30

KITCHEN BREW EVERYDAY BLONDE 3 dl | 5.20

KITCHEN BREW EVERYDAY BLONDE 5 dl | 7.50

KITCHEN BREW HEFEWEIZEN HELL 3 dl | 6.50

KITCHEN BREW HEFEWEIZEN HELL 5 dl | 9.50

BEER BY THE BOTTLE

AMSEL HELL FROM RIEHEN 33 cl | 7.50

KITCHEN BREW CASCADE AMBER ALE 33 cl | 7.50

KITCHEN BREW WINDSTILL HELL 33 cl | 7.50
(ALKOHOLFREI)

KITCHEN BREW WINDSTILL WIT 33 cl | 7.50
(WEIZEN ALKOHOLFREI)

WINE BY THE GLASS (Glass 10 cl)

WHITE

REGION **L'UNIQUE PINOT BLANC**
RIEHEN | 2023
Weingut Riehen | Pinot Blanc | 9

SWITZER-LAND **GRAND CRU ST. SAPHORIN**
WAADT | 2024
Union Vinicole Cully | Chasselas | 8.50

ITALY **PINOT GRIGIO** | SÜDTIROL | 2024
Kellerei Eisacktal | Pinot Grigio | 8.50

FRANCE **SANCERRE LES FINES BOUCHES**
LOIRE | 2024
Bernard & Jerôme Godon | Sauvignon Blanc | 8.50

ROSÉ

REGION **BASELBIETER PINOT NOIR ROSÉ**
BASELLAND| 2025
Siebe Dupf Kellerei, Liestal | Pinot Noir | 8.50

FRANK-REICH **TRIENNES ROSÉ**
PROVENCE| 2025
Dom. de Triennes, Provence | Cinsault,
Grenach, Merlot, Syrah | 8.50

WINE BY THE GLASS (Glas à 10 cl)

RED

REGION **LE PETIT PINOT NOIR**
RIEHEN | 2022
Weingut Riehen | Pinot Noir | 10

FRANCE **CHÂTEAU BRUN DESPAGNE**
BORDEAUX | 2019
Bordeaux Supérieur | Merlot | 8.50

ITALY **SANGIOVESE PREDAPPIO**
EMILIA-ROMAGNA | 2022
Chiara Condello | Sangiovese | 8.50

SPAIN **NORALBA** | 2021
Castillo de Mendoza | Tempranillo | 8.50

SÜSSWEIN

REGION **CUVÉE D'OR DESSERT**
BASELLAND | 2022
Siebe Dupf Kellerei | Riesling-Sylvaner, Kerner | 11

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

Mit unserem Newsletter informieren wir Sie gerne über das Angebot der ganzen Groupe-Oniro.

SPECIALITIES (4 cl)

GENTLEMAN'S GIN
Ale&Bread | Basel | 41 Vol. % | 14

THE SEVENTH SENSE GIN
The Seventh Sense | Baselland | 40 Vol. % | 14

VODKA DE BÂLE
Ale&Bread | Basel | 40 Vol. % | 11

FALERNUM
INGWER-LIMETTEN-LIKÖR AUF RUMBASIS
The Seventh Sense | Baselland | 22.7 Vol. % | 11

SALINÉ
SALTED APERITIF
The Seventh Sense | Baselland | 20 Vol. % | 11

SPIRITS (4 cl)

REMY MARTIN VSOP
Cognac | Frankreich | 40 Vol. % | 12

TERCINIER XO ROOTS
Cognac | Frankreich | 44 Vol. % | 18

CHRISTIAN DROUIN
Calvados | Normandie | Frankreich | 43 Vol. % | 16

ARMAGNAC (4 cl)

DARROZE LES GRAND ASSEMBLAGE 12 ANS
Frankreich | 43 Vol. % | 20

WHISKY (4 cl)

ARDBEG WEE BEATIE 5 YEARS
Islay | Schottland | 47 Vol. % | 15

BENROMACH 10 YEARS
Speyside | Schottland | 43 Vol. % | 16

GLENMORANGIE A TALE OF THE FOREST
Highlands | Schottland | 46 Vol. % | 21

EAGLE RARE 10 YEARS
KENTUCKY STRAIGHT BOURBON
Kentucky | USA | 45 Vol. % | 13

NIKKA COFFEY GRAIN
Japan | 45 Vol. % | 18

RUM (4 cl)

ZACAPA CENTENAIRO SOLERA NO. 23 GRAN RESERVAD
Guatemala | 40 Vol. % | 18

FLOR DE CAÑA CENTENARIO 12 AÑOS
Nicaragua | 40 Vol. % | 13

DIGESTIVES (2 cl)

KIRSCH SEPPETONI NR. 15
Humbel | Aargau | 43 Vol. % | 11

VIEUX KIRSCH
Fassbind | Schwyz | 40 Vol. % | 10

ROTER WILLIAMS BIRNENBRAND NR. 9
Humbel | Aargau | 43 Vol. % | 11

VIEILLE PRUNE
Studer | Luzern | 45 Vol. % | 13

DAMASSINE
Alain Perret | Jura | 42 Vol. % | 12

QUITTENBRAND NR. 12
Humbel | Aargau | 43 Vol. % | 11

HIMBEERE
Etter | Zug | 41 Vol. % | 11

VIEILLE MIRABELLE 12 ANS
Metté | Elsass | 45 Vol. % | 11

APRIKOSENBRAND
Luchs&Hase | Aargau | 40 Vol. % | 13

GRAPPA (2 cl)

ARNEIS
Marolo | Piemont | 42 Vol. % | 9

TIGNANELLO
Antinori | Toskana | 42 Vol. % | 13

MOSCATO APRÈS
Marolo | Piemont | 42 Vol. % | 9

AMARONE
Marolo | Piemont | 45 Vol. % | 9

BAROLO 15 ANNI
Marolo | Piemont | 50 Vol. % | 16

SASSICAIA
Poli | Toskana | 40 Vol. % | 20

APERO AND BITTERS (4 cl)

CAMPARI
25 Vol. % | 8

CYNAR
16.5 Vol. % | 8

MARTINI ROT | WEISS
15 Vol. % | 8

SHERRY TIO PEPE
15 Vol. % | 8

RICARD
45 Vol. % | 9

FERNET BRANCA
35 Vol. % | 8

AVERNA
29 Vol. % | 8

RAMAZOTTI
30 Vol. % | 8

PROSECCO & CHAMPAGNE (Glas à 10 cl)

PROSECCO SOLIGO EXTRA DRY | VENETO
Cantina Colli del Soligo | Glera | 8.50

COCKTAILS

HUGO
St. Gérmain Holunder, Prosecco, Soda, Minze | 13.50

APEROL SPRITZ
Aperol, Prosecco, Soda | 12.50

LIMONCELLO SPRITZ
Limoncello Prosecco, Soda | 12.50

LANDGASTHOF NEGRONI
Vermouth, Gran Classico Bitter, Gin, Orange Bitter | 15

CRODINO ROSSO SPRITZ (alkoholfrei)
Crodino Rosso 0 %, Soda Water, Orange | 11.50

VIRGIN GISELLE TONIC (alkoholfrei)
Giselle 0 % (Quitte-Limette), Tonic Water, Limette | 12.50