



Hospitality is a specific everyday culture in how we interact with each other, defined by mindfulness, freedom, tolerance, and shared life.

Wolfgang Vorländer

Salads and starters

Assorted Salads 14

Colorful leaf salads 13

Lamb's lettuce 13

with bacon chip, poached egg and croutons

«Alpenblick» salad in a pot 18/22

Mixed vegetable and leaf salads with egg and homemade bread cubes,
enhanced with cheese shavings

*Salads are served with homemade
Bienenberg Italian or French dressing.*

Clear tomato essence 12

with mint, apple and yogurt

Beetroot carpaccio with lukewarm goat's cheese 20

with Bienenberg honey and caramelized pear

Beef carpaccio with lime and orange 20


served with fresh parmesan and marinated rocket salad

Beef tartare 18


with herb mayonnaise, onions, capers and buttered toast
served with marinated wild herb salad

Vegetarian & Vegan Dishes

Vegan dishes are labeled by 

Homemade bean burger with lime sauce  31
served with couscous, fresh spinach leaves and fried mushrooms

Spaghetti in saffron sauce with fennel and red chard 32
served with fried scallops and pumpernickel

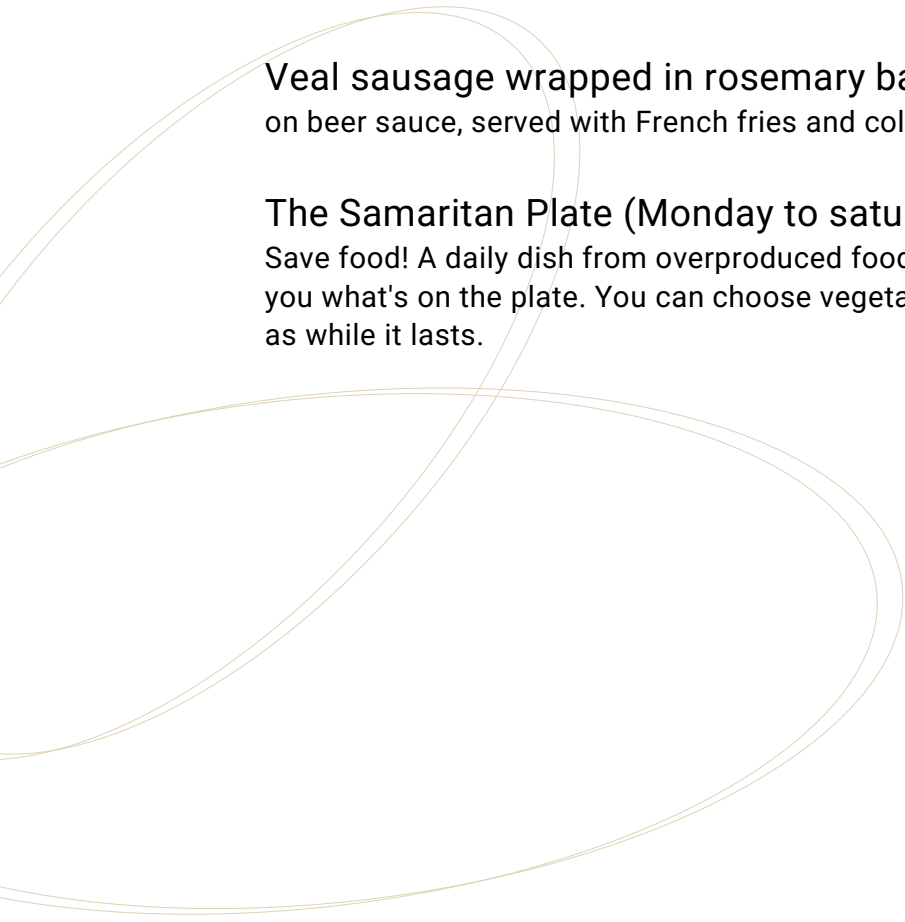
White wine risotto with radicchio 25
refined with walnuts and local honey
served with fresh parmesan and fried chanterelles
We can also prepare a vegan version of this dish for you 

The Samaritan Plate (Monday to Saturday) 15
Save food! A daily dish from overproduced food. The service staff can't tell you what's on the plate. You can choose vegetarian or with meat. Available as while it lasts.

Meat & Fish

Pikeperch baked in wine batter with homemade tartar sauce, served with French fries and colorful vegetables	39/35
Veal cutlet with pistachio crust on shallot jus served with rösti and colorful vegetables	44
Veal liver in sage and white wine butter with fresh tomato, served with tagliatelle and colorful vegetables	39
Wienerschnitzel baked in clarified butter, served with cranberry peach, fresh lemon, buttered peas and potato and celeriac cream	43
Pork Cordon bleu served with French fries and vegetables	41

Beef tartare	34
with herb mayonnaise, onions, capers and buttered toast served with marinated wild herb salad	
Bienenberg Burger	42
Juicy dry aged beef in a brioche bun, generously garnished with tomato, iceberg lettuce, vegetable straw served with baked onion rings, French fries and coleslaw salad	
Veal sausage wrapped in rosemary bacon	29
on beer sauce, served with French fries and colorful vegetables	
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Wine by the glass

White wine

10 / 30 / 50 cl

Arlsheimer Chardonnay Chardonnay, Viognier	BL	7.60 / 21.50 / 35.00
Cuvée d'Or blanche VdP Riesling-Sylvaner, Gutedel, Kerner	NWCH	7.80 / 22.50 / 37.00
Pinot Gris VdP Pinot gris	NWCH	7.50 / 21.00 / 34.00

Red wine

Cuvée d'Or rouge Cabernet Dorsa, Pinot Noir	NWCH	7.80 / 22.50 / 37.00
Caracol Serrano DO Monastrell, Syrah, Cabernet Sauvignon, Petit Verdot	Jumilla (E)	7.20 / 20.50 / 33.00
Château Puyfromage Rouge AC Merlot, Cabernet Sauvignon, Cabernet Franc	Bordeaux (F)	7.50 / 21.00 / 34.00
Siebe Dupf Barrique Pinot Noir Pinot Noir	BL	37,5 cl: 32.00

Rosé

Schloss Birseck Pinot Noir	BL	7.50 / 21.00 / 34.00
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Sparkling wine

Cuvée d'Or Brut Pinot Noir	NWCH	10 cl 9.00
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Apéritifs, Drinks and Cocktails

Drinks & Cocktails

Weitsicht

An appetising pre-dinner cocktail with rum, San Bitter and grapefruit juice 12.00

Gin Tonic

Studer's Highland Dry Gin (CH) and Swiss Mountain Spring Tonic 12.00

Aperol Sprizz

12.00

Alkoholfreie Apéritifs und Longdrinks

Bitter Love

Sanbitter, Tonic Water, Grapefruit Soda, Grenadine 12.00

Sweet Dreams

Citro, Red Berry, Soda, Raspberry, 10.80

Shirley Temple

Citro, Ginger Ale, Soda, Elderflower syrup 10.00

Classics

Sparkling wine (Cuvée d'Or Brut) 10 cl 9.00

Splashed white wine 8.00

Martini bianco / rosso 15 % Vol. 5 cl 8.00

Campari 23 % Vol. 4 cl 8.00



Allergens and intolerances

For information on allergens or intolerances in the individual dishes, please contact our staff

Declaration of origin

Meat: Switzerland

Pikeperch: Wild catch Lake Peipsi, Estonia

Our bread comes from the Ziegler bakery in Liestal.

Small breads and other fresh baked goods from wholesalers.

We obtain fruit and vegetables from AG für Fruchthandel and seasonally from our neighbors.



Natura-Qualität

Familientradition seit 1898



safruits
AG FÜR FRUCHTHANDEL

Valuable food

We are committed to the responsible handling of food. If the portion is too big for you, you can have the leftovers from your plate packed, heat them up later at home and enjoy them.