Hotel
bienenberg



Hospitality is a culture of everyday life in our relationships with one another, shaped by attentiveness, freedom, tolerance and sharing life.

Wolfgang Vorländer

Starters and Soups

Smoked beetroot with goat’s cheese mousse	13
Leaf salad with roasted walnuts and pumpkin seeds	11
Fig carpaccio with ham, rocket, Roquefort cheese and pickled chanterelles	16
Pumpkin cream soup	12

We serve our salads with homemade Italian dressing or the classic Bienenberg dressing

Meat and Fish

Venison stew with autumn garnishes 38

Venison loin with ponzu jus 40
with pan-fried herb king oyster mushrooms and pumpkin risotto
(Ponzu is a lemon-based sauce from Japanese cuisine)

Veal cordon bleu 43
with air-dried wild boar ham and mountain cheese, served with French fries and vegetables

Rack of lamb with jus and roasted vegetables 42

Arctic char with mustard seed and tarragon sauce 38
served with Venere rice and edamame

Samaritan Plate (Monday to Saturday) 17
Save Food! This daily dish is made from surplus food. You can choose a vegetarian or meat version. Here, the motto is: «äs het, solang’s het».

Vegetarian Dishes

Autumn plate with grappa cream sauce 35

Mushroom pasta with spinach and miso cream sauce 33
Miso is a Japanese seasoning paste

Cauliflower steak on parsnip and bean purée 33
with salsa verde and roasted hazelnuts

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Desserts

Plum sorbet with a dash of Vieille Prune	14
Saffron and passion fruit pears with mascarpone cream and mojito sorbet	15
Vermicelles	10/13
Nesselrode	17

More desserts can be found in our separate dessert menu!

Wines by the Glass

White wine		10 / 30 / 50 cl
Cuvée d'Or blanche VdP Riesling-Sylvaner, Gutedel, Kerner	NWCH	7.50 / 22.50 / 37.00
Sauvignon blanc	BL	7.70 / 22.50 / 38.00
Pago de Valdoneje Godello DO Godello	Bierzo (E)	7.30 / 21.50 / 36.00

Red wine		
Cuvée d'Or rouge Cabernet Dorsa, Pinot Noir	NWCH	7.50 / 22.50 / 37.00
Soleterno, Assemblage Rouge VdP Merlot, Gamaret, Garanoir	VS	7.20 / 20.00 / 32.00
Château Puyfromage Rouge AC Merlot, Cabernet Sauvignon, Cabernet Franc	Bordeaux (F)	7.50 / 21.00 / 34.00

Rosé		
Cuvée d'Or Rosé Pinot Noir, Cabernet Dorsa	NWCH	7.50 / 21.00 / 34.00

Sparkling wine		
Daldin Lenà Rosé Brut D.O.C. Pinot Noir	Veneto (I)	10 cl 9.00

Aperitifs, Drinks and Cocktails

Drinks & Cocktails

Weitsicht
An appetising pre-dinner cocktail with rum, Sanbitter and grapefruit juice
12.00

Stand by
The perfect way to finish your meal.
After-dinner cocktail with Cognac, Cointreau and white rum 13.00

Aperol Sprizz 12.00

Non-alcoholic Aperitifs and Long Drinks

Bitter Love 12.00
Sanbitter, tonic water, grapefruit soda, grenadine

Sweet Dreams 10.80
Citro, Red Berry, soda, raspberry

Classics

White wine spritzer			8.00
Martini bianco / rosso	15 % Vol.	5 cl	8.00
Cynar	16.5 % Vol.	4 cl	8.00
Campari	23 % Vol.	4 cl	8.00

Hotel bienenberg

Allergens and Intolerances

For information about allergens or intolerances in individual dishes, please ask our staff.

Declaration of Origin

Veal: Switzerland
Lamb: Australia
Game: Austria
Arctic char: Iceland

Our bread comes from Ziegler bakery in Liestal.
We source our vegetables and fruit from AG für Fruchthandel in Münchenstein.

ZIEGLER

safruits
AG FÜR FRUCHTHANDEL

Valuing Food

We are committed to using food responsibly. If the portion is too large for you, we can pack up the leftovers from your plate so that you can heat them up and enjoy them at home later.