



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

Mixed leaf and vegetable salad	14
Leaf salad with roasted peanuts	14
Perfect egg on pea puree with bacon foam	14
Lobster bisque	16
Tomato and olive salad with buffalo mozzarella	14
Gourmet salad with smoked salmon, shrimps, ham, goat's cheese and smoked duck	17
Mixed ham with matching garnishes	14

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

Meat dishes

Pork fillet mignon with mustard seeds	35
Shallots rice and vegetables	
Stuffed guinea fowl breast with cognac sauce	44
Rösti croquettes and vegetables	
Beef burger	43
with raclette cheese, bacon chips, red onions, sherry mayonnaise, salad, served with French fries	
Braised lamb shank	55
with thyme-balsamic sauce, potatoes and vegetables	
Cordon bleu (veal)	43
with French fries and vegetables	
Creamed veal escalope	42
with creamy mushroom sauce, potato gratin and vegetables	
Samaritan plate (Monday to Saturday)	17
Save food! This plate is a dish of the day made from over-produced food. You can choose whether vegetarian or with meat.	

Fish dishes

Stuffed salmon trout roulade with chervil foam 42
Potato trio, steamed carrots and radish

Fried shrimps with lime sauce 39
with rice and vegetables

Gratinated cod fillet 41
with white wine and butter sauce, creamy risotto and vegetables

Linguine alle Vongole 39
Linguine with clams

Vegetarian dishes

Polenta with marinated dried tomatoes 38
with vegetable strips and spicy tomato sauce

Creamy risotto with wild mushrooms 32

Vegetable and potato mash casserole 34
with potato and leek mash and herb sauce

Desserts

Tiramisu with speculoos and coconut milk 14

Pistachio crème brûlée 15

Warm chocolate cake with liquid center 16
with vanilla ice cream and whipped cream (approx.10' waiting time)

Panna cotta with red fruits 13

Baba au Rhum 14
fluffy yeast cake soaked in aromatic rum syrup

Sorbet Colonel 10
Lemon sorbet with vodka

Day cake 6

Affogato 7
a scoop of vanilla ice cream with freshly brewed espresso

Wine by the glass

White wine

10 / 30 / 50 cl

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
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
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	12.00
<i>An appetising pre-dinner cocktail with rum, San Bitter and grapefruit juice</i>	
Stand by	13.00
<i>The perfect end to a meal.</i>	
<i>After-dinner cocktail with cognac, Cointreau and white rum</i>	
Gin Tonic	12.00
<i>Studer's Highland Dry Gin (CH) and Swiss Mountain Spring Tonic</i>	
Aperol Sprizz	12.00
Rosato Mio Spritz	12.00
Hugo	11.00
Lillet Wildberry / Lillet Vive	12.00
Whisky Cola	12.00
Wodka Lemon/Orange	12.00

Alcohol-free Apéritifs and Longdrinks

Bitter Love	12.00
<i>Sanbitter, Tonic Water, Grapefruit Soda, Grenadine</i>	
Sweet Dreams	10.80
<i>Citro, Red Berry, Soda, Raspberry,</i>	
Sanbitter	10 cl 5.00
Tomato Juice	20 cl 9.00
Rimus Secco	75 cl 35.00
Swiss Mountain Spring	20 cl 5.80
<i>Tonic / Bitter Lemon / Red Berry / Salty Grapefruit</i>	

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
Cynar	16.5 % Vol.	4 cl 8.00
Campari	23 % Vol.	4 cl 8.00
Bacardi	37,5 % Vol.	4 cl 8.00
Ricard	45 % Vol.	2 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

Cod and smoked salmon: Norway

Salmon trout: Denmark

Prawns: Vietnam

Lobster: Canada

Our bread comes from the Ziegler bakery in Liestal.

We obtain our fruit and vegetables from AG für Fruchthandel in Münchenstein.



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.