

·RESTAURANT·ENOTHEK·CATERING·



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#### **STARTERS**

## Carrot soup

with herb cream cheese | 14  $\checkmark$  with smoked duck breast | 16  $\checkmark$ 

#### Beetroot tarte tatin (V)

with caramelised hazelnuts and burrata | 16

#### Lamb's lettuce

with croutons and egg | 14  $\bigcirc$  with fried bacon | 16

#### Winter salad 🏵

with oyster mushrooms and caramelised apple | 16

#### See bass tartare 🗈

with grapefruit fillets and pink pepper | 23

## Poached egg

with pumpkin espuma, glazed chestnuts and wild boar ham chips | 16

#### Classic tartare

with regional beef and toast | 22/34

#### Marrow Bone 🛭

with Fleur de sel and baby leaf salad  $\mid$  23

#### MAIN COURSES

## **Veggie burger V**

with panko-breaded celery, oyster mushrooms, herb yoghurt and french fries\* | 29

## Rigatoni 🔮

with hazelnut cream, pumpkin, oyster mushrooms and chervil pesto | 28

# Pike perch "Grandmother's style"

with roasted pumpkin sauce, red cabbage and glazed chestnuts | 42

## Moules Marinières ®

with white wine, onions, parsley and cream  $\mid$  18.50  $\mid$  34

## Moules Thai ®

with chilli, coconut milk, lemongrass, coriander and ginger | 18.50 / 34

## Braised wild boar shoulder

with beer sauce, spaetzle, red cabbage and glazed chestnuts  $\mid$  34

## Beef tenderloin 3

with porcini cream sauce, potato terrine and root vegetables | 56

#### Deer entrecôte

with juniper gin jus, spaetzle, red cabbage and glazed chestnuts  $\mid$  43

## Venison escalope

with cognac cream sauce, spaetzle, oyster mushrooms and root vegetables | 39

## Wienerschnitzel

made with Swiss veal, french fries\* and vegetables | 45

## Pork Cordon Bleu

with Raclette cheese, french fries\* and vegetables | 38

Original St. Gallen Olma

## **Veal Sausage**

with onion sauce and Rösti | 32

## Classic Sausage Salad «Brauerei» ③

with gherkins, onions, egg and cheese | 21

#### **DESSERTS**

#### Financier 🛚

with mandarin cream and orange tuile | 15

#### Chocolate lava cake\* ♥

with sour cherries and yoghurt ice cream | 15

## Apple crumble ♥

with vanilla ice cream and caramel sauce | 15

#### Chestnut mousse (V.)

with cassis coulis and cacao meringue | 14

#### Plum sorbet (\*) (\*)

with plums and vieille prune | 15

## Selection of Artisanal Cheese 112/18 (V)

Ice Cream and Sorbet © Scoop | 4.40

All our ice creams and sorbets are handmade and come from Dream Of Ice in Allschwil

DIETARY REQUIREMENTS: For information on ingredients and allergens, please ask our staff.

ALL PRICES ARE IN CHF & INCL. VAT

## Groupe-Oniro

Le Rhin Bleu | Safran-Zunft | zur Mägd Restaurant Brauerei | Bistro Kunstmuseum Landgasthof Riehen | oniro-catering

✓ VEGAN

V VEGETARIAN

(f) LACTOSE FREE

Beef: CH / Marrow bone: CH / Veal: CH
Pork: CH Deer: EU / Venison: EU / Wild boar: /EU
Sea bass: GRE / Pike perch: KAZ / Moules: NED
Bread: Bäckerei Jetzer, Basel

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 products with a star. (\*)