BRAUEREI

·RESTAURANT·ENOTHEK·CATERING·

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STARTERS

Artichoke velouté
with truffle ricotta | 14

Butternut pumpkin
with wild mushrooms, poached egg and hazelnuts | 17

Octopus carpaccio
with blackcurrant vinaigrette, chilli pickles, pomegranate and salicorne | 25

Panko-coated Camembert
with apple chutney, pumkin seeds and herb salad | 17

Autumn salad
with pear, walnuts and king oyster mushrooms | 16
with wild boar ham | 18

Classic tartare
with regional beef and toast | 22 / 34

Marrow Bone
with Fleur de sel and baby leaf salad | 23

MAIN COURSES

Tofu Katsu Curry
with chickpeas and basmati rice | 29

Pappardelle
with porcini mushroom cream sauce | 29

Moules Marinières
with white wine, onions, parsley, cream | 18.50 / 34

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

Monkfish fillet
with Meaux mustard sauce, beluga lentils, baby broccoli and orange condiment | 42

Deer entrecôte
with mocha-whisky jus, spätzli, red cabbage and glazed chestnuts | 43

Braised wild boar shoulder
with beer sauce, pappardelle, vegetables and glazed chestnuts | 35

Beef sirloin
with pepper sauce, pommes dauphines and vegetables | 49

Venison escalope
with cognac cream sauce, wild mushrooms, spätzli, red cabbage and cranberries | 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"
with gherkins, onions, egg and cheese | 21

DESSERTS

Chocolate fondant
with calamansi sorbet | 15

Hokkaido crème brûlée
with coconut ice cream | 15

Chestnut mousse
with rosehip coulis and cocoa meringue | 15

Plum crumble
with vanilla foam | 15

Plum sorbet Arrosé
with Vieille Prune and marinated plums | 15

Selection of Artisanal Cheese
from Wirth's Huus Basel | 12 / 18

Ice Cream and Sorbet
Scoop | 4.50

VEGAN
VEGETARIAN
LACTOSE FREE
GLUTEN FREE

Beef: CH / Marrow bone: CH / Veal: CH
Pork: CH / Deer: EU / Venison: EU / Wild boar: EU
Monkfish: SCO / Moules: NED / Octopus: ITA
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. (*)

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