



# BRAUEREI

· RESTAURANT · ENOTHEK · CATERING ·



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## STARTERS

### Asparagus soup

with asparagus tips | 14 (V) (GF)  
with smoked salmon | 16 (GF)

### Asparagus salad (V) (GF)

with burrata, sun-dried cherry tomatoes  
and wild garlic pesto | 17

### Romaine lettuce

with croûtons, egg | 14 (V)  
with crispy bacon | 16

### Exotic sea bass ceviche (GF) (GF)

with coriander, papaya and pineapple | 23

### Vol-au-vent

with Burgundy snails, wild mushrooms  
and Noilly Prat sauce | 18

### Classic tartare

with regional beef and toast | 22 / 34

### Marrow Bone (GF)

with Fleur de sel and baby leaf salad | 23

## MAIN COURSES

### White Asparagus

with Hollandaise sauce, mayonnaise and vinaigrette  
with spring potatoes | 24 / 35 (V) (GF)  
+ portion of ham and raw ham | 12

### Tortiglioni (V)

with almond-wild garlic sauce, asparagus and pine nuts | 28

### Saffron risotto

with scallops, prawns, squid, chorizo and green asparagus | 42

### Salmon steak (GF)

with Maltese sauce, spring potatoes and asparagus | 42

### Beef sirloin (GF)

with herb butter, french fries\* and spring vegetables | 49

### Lamb chops (GF)

with balsamic jus, rhubarb, mashed potatoes with olive  
and green asparagus | 47

### Veal ossobuco (GF)

with gremolata, saffron risotto and spring vegetables | 45

### Duck breast à l'orange (GF)

with mashed potatoes and pak choi | 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 (GF)

with onion sauce and Rösti | 32

### Classic Sausage Salad «Brauerei» (GF)

with gherkins, onions, egg and cheese | 21

## DESSERTS

### Limoncello cheesecake (V)

with grapefruit | 15

### Rhubarb tartelette\* (V)

with strawberry-basil sorbet | 15

### Pavlova (V) (GF)

with vanilla cream  
and marinated strawberries | 15

### Chocolate lava cake (V)

with yoghurt ice cream and rhubarb | 15

### Orange-Prosecco sorbet (V) (GF)

with grapefruit and Campari | 15

### Selection of Artisanal Cheese |

from Wirth's Huus Basel | 12 / 18

### Ice Cream and Sorbet (V)

Scoop | 4.50

*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

- (V) VEGAN
- (V) VEGETARIAN
- (GF) LACTOSE FREE
- (GF) GLUTEN FREE

Beef: CH / Marrow bone: CH / Veal: CH / Pork: CH  
Lamb: IRL / Duck: FRA / Snails: FRA / Salmon: NOR  
Smoked salmon: SCO / Sea Bass: GRE / Prawn: VNM  
Scallop: JAP / Squid: ESP / 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. (\*)*

Groupe-**oniro**

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