

W I N T E R M E N U

APERIO SNACKS

SALTY available from 11.30 – 22.00

CHARCUTERIE

with Marinated Olives, min. 2 persons | 14 p.P.

CLASSIC FLAMMENKUCHEN

with Bacon and Onions | 18

REGIONAL BEEF TARTARE

with Focaccia Crackers | 23

THE LANDGASTHOF SAUSAGE & CHEESE SALAD | 22

PERCH FISH & CHIPS

mashy Peas, Tartar Sauce | 31

RED LENTIL AND CURRY HUMMUS

Pita Crisps | 7.50

SOUP OF THE DAY | 7.50

SWEET available from 14.00 – 18.00

COUPE NESSELRODE | 11

SEASONAL FRUIT TART

with Whipped Cream | 8

CHOCOLATE CAKE | 11

Dietary requirement

We gladly accommodate your dietary needs and take allergies into careful consideration.

Regional products

It is very important to us that our vegetables come from our regional farmers or suppliers in Switzerland whenever possible.

Meat and bread products
come from Switzerland

Eggs – YES

Salmon – NO

Winter Cod – NO

 Vegan

 Vegetarian

 Lactose free

 Gluten free

Prices in CHF incl. vat

COCKTAILS

SANTO STEFANO

Salinè/Salty Grapefruit | 13

LANDGASTHOF NEGRONI | 15

BE

White Vermouth Bodega Alvear, Sage, Tonic | 13

NOMAD MILK PUNCH

Volta Gin, Amaro Montenegro, Chambord, Ardberg, Lemon | 16

GIN & TONIC

with Gentleman's Gin from Basel | 18

ALPINE BITTER

from Swiss Mountain Tonic (alcohol free) | 5.50

PROSECCO

Soligo Extra Dry, Veneto | 8.50

CHAMPAGNE

Cuvée des Jean | 15

STARTERS available from 11.30 – 14.00 | 17.30 – 22.00

CLASSIC ONION SOUP

with Comté and Croutons | 15

GRAVLAX

Beetroot and Hazelnuts | 18

LAMB'S LETTUCE SALAD

Free-Range Egg, Bacon, Croutons | 16

THE LANDGASTHOF SAUSAGE & CHEESE SALAD | 16/22

BEEF TARTARE

Mimosa with Mini Focaccia | 23/36

LENTIL AND CARROT TERRINE

Winter Salad | 14

Dietary requirement

We gladly accommodate your dietary needs and take allergies into careful consideration.

Regional products

It is very important to us that our vegetables come from our regional farmers or suppliers in Switzerland whenever possible.

Meat and bread products
come from Switzerland


Eggs – EST

Salmon – NO

Winter Cod – NO

 Vegan

 Vegetarian

 Laktose free

 Gluten free

Prices in CHF incl. vat

MAIN COURSE

ESCALOPE OF VENISON

Cognac Cream, Spaetzli and Red Cabbage | 39

WINTER-COD

Deep-Fried Polenta, Gin Beurre Blanc and Jerusalem Artichokes | 42

CORDON BLEU OF FREE-RANGE PORK

with Raclette Cheese, French Fries, Winter Vegetables | 40

PICI PASTA, FENNEL SALSICCIA

Broccolini and Smoked Ricotta | 32

VEAL STEAK

Truffle Hollandaise, Spaetzli, Carrot Purée | 55

PERCH FISH & CHIPS

mashy Peas, Tartar Sauce | 31

RIBEYE OF FREE-RANGE BEEF

Green Pepper Sauce, French Fries and Winter Vegetables | 58

GRILLED SALMON STEAK

Sauerkraut, Noilly Prat Sauce and Jacket Potato | 38

PASTA POLPETTE 'ELENI'

Fennel, Tomato Sugo, Panko, Broccolini | 28

DESSERT

TIRAMISU (V) | 13

BUTTERNUT TONKA CRÈME BRULÉE (V) | 13

BRIOCHE FRENCH TOAST (V)

Caramel Ice Cream, Chocolate Crunch and Double Cream | 13

CHEF'S CHEESE SELECTION (V)

Chestnut Chutney and Basler Bread | 15

AFTER DINNER

ESPRESSO MARTINI

from Schneider & The Seventh Sense | 16

SUSTAINABILITY

We are aware of our responsibility towards society and the environment. We always endeavour to act in an economically, ecologically and socially responsible manner. Our company's purchasing policy reflects this attitude.

*Groupe-***oniro**

Restaurant Brauerei | Safran-Zunft | Le Rhin Bleu
Bistro Kunstmuseum | Landgasthof Riehen | Oniro Catering



*With our newsletter we would like to
keep you informed about all our offers across
Groupe-Oniro.*