

beyelerrestaurant

**Our cuisine draws on our region's rich culinary heritage.
All our dishes are an expression of culinary craftsmanship
and fulfil the criteria of Fait Maison.**

**Discover popular dishes, old and new,
served from 11.30 am through to 3 pm.**

**Our restaurant can be hired in the evening
for banquets and events.**

Current

Available until 3 pm

Cold

Available until 3 pm

Dish of the Week

Our service team will be happy to provide
you with more information

29.—

Charcuterie board

regional air-dried meats and cheese,
cream cheese, pickled vegetables

19.—

Small green salad ^{VG, G}

8.—

Autumn salad ^{VG, G}

lamb's lettuce, chicory, endive,
pumpkin, kohlrabi, chanterelles,
homemade fig and sesame dressing

16.50

Sausage and cheese salad ^G

cervelat, gruyère,
vegetable vinaigrette

18.50

Provenance

Meat	Switzerland
Anchovies	Spain
Cod	Northeast Atlantic
Bread	Vitalbäckerei Dornach
Tarte flambée base	Bäckerei Firat Basel
Ice cream	Dream of Ice

Vegetarian	V
Vegan	VG
Lactose-free	L
Gluten-free	G

Our service staff will be happy to inform you
about allergens in our dishes.

All prices are in CHF incl. VAT

Small

Available until 3 pm

Vegetarian tarte flambée ^V

pumpkin crème fraîche,
parsnip, salted caramel hazelnuts, rocket
19.50

Alsace tarte flambée

crème fraîche, bacon, onion
19.50

Beef tartare ^L

herb bread, egg yolk, savory mayo,
fermented tomato relish,
red onion marmalade
50 | 100 g
22.– | 33.–

Leek and pear soup ^{VG, G}

14.50
with cheese-chili sausage ^G
from Jenzer in Arlesheim
19.50

Mains

Available until 3 pm

Chestnut Ravioli ^V

kohlrabi, chantarelles,
Brussels sprouts, parmesan
Ravioli from Paste Ines Basel
29.50

Pumpkin Tagliolini ^V

ricotta, sage,
pumpkin seeds, parmesan
Tagliolini from Paste Ines Basel
28.50

Fischers Fritz ^G

cod, anchovy,
fennel, beans
32.50



Our cuisine has been awarded the Fait Maison label.
We celebrate craftsmanship and use fresh and regional products.

Sweet

Beyeler Praliné ^{V, G}

from Patrizias Schoggiparadies Riehen
3.—

Ice cream

raspberry sorbet ^{VG, G}
bourbon vanilla ^{V, G}
grand cru chocolate
with chocolate pieces ^{V, G}
per cup 5.—

Cakes

Cheesecake ^V

homemade by Anita in Lörrach
7.80

Poppyseed Cake ^{V, G}

organic from Vitalbäckerei Dornach
6.—

Fruit Tarts ^V

organic from Vitalbäckerei Dornach
6.50

Chocolate Meringue ^{V, G}

from Brootmacher:innen Basel
7.—

Streusel Cake ^{VG}

from Brootmacher:innen Basel
7.—

Linzer Tart ^{VG}

from Plan-V in Lörrach
7.50

Soft drinks

Homemade Iced Tea

Hibiscus & Rosehip, 25 cl
5.60

Appenzell Mineral Water

still or sparkling, 33 cl | 50 cl
5.20 | 6.80

Opalin Organic Apple Spritzer, Elderflower Spritzer

33 cl
6.40

Amicero Spritz, Manzoni Spritz

ginger, berry glow, 33 cl
6.20

Coca Cola, Coca Cola Zero

33 cl
5.40

Rivella Red

33 cl
5.40

Swiss Mountain Spring

Tonic Water
20 cl
5.60

Hot drinks

Espresso, Ristretto

4.90

Coffee, Espresso Macchiato

4.90

Cappuccino, Doppio

5.90

Flat White, Latte Macchiato, Hot Chocolate

6.50

Matcha Latte, Chai Latte

6.80

Organic Tea by Ting Yu

served in a teapot
Oolong, Jasmine, Black Tea, White Tea
6.50

Tea by Sirocco

served in a teapot
Darjeeling, Earl Grey, Moroccan Mint,
Piz Palü, Fruit Tea, Sencha
6.50

Ginger-Mint Tea

5.90

Sparkling

Nudo

Colli del Soligo | Prosecco Brut

Glera

10 | 75 cl

9.50 | 63.—

R de Ruinart

Ruinart | Champagne

Chardonnay, Pinot Noir, Pinot Meunier

10 | 75 cl

14.50 | 99.—

White

Weiler Schlipf

Claus Schneider Winey | Baden | 2023

Chasselas

10 | 75 cl

7.— | 48.—

Les Auréliens Blanc

Domaine de Triennes | Provence | 2023

Chardonnay, Vermentino, Viognier

10 | 75 cl

8.— / 53.—

Riesling Sylvaner

Klus 177 | Baselland | 2025

Riesling, Sylvaner

10 | 75 cl

9.— | 63.—

Riesling 0.0

Drei Freunde | Rheinland-Pfalz

Dealcoholized wine

10 | 75 cl

6.50 | 45.—

Rosé

Rosé

Halter Ranch | California | 2021
Hansjörg Wyss Winery | Member of the
Board, Fondation Beyeler
Grenache, Picpoul Blanc, Mourvèdre
10 | 75 cl
8.50 / 59.–

Red

Weiler Schlipf

Claus Schneider Winery | Baden | 2022
Pinot Noir
10 | 75 cl
7.40 / 50.–

Les Auréliens Rouge

Domaine de Triennes | Provence | 2022
Cabernet Sauvignon, Syrah
10 | 75 cl
8.– | 53.–

Unlitro IGT BIO (slightly chilled)

Ampeleia | Toscana | 2021
Alicante, Carignano, Mourvèdre,
Sangiovese, Alicante Bouschet
10 | 100 cl
7.– / 65.–

Syrah

Halter Ranch | California | 2017
Hansjörg Wyss Winery | Member of the
Board, Fondation Beyeler
Syrah
10 | 75 cl
8.50 | 59.–

Beer

Zur grünen Amsel

Riehen | Lager Draft Beer

25 cl

5.80

Kitchen Brew

Allschwil | Centennial Classic IPA

33 cl

6.90

Kitchen Brew «Windstill»

Allschwil | NEIPA (Non-Alcoholic)

33 cl

6.90

Contact

Beyeler Restaurant

Beyeler Museum AG

Baselstrasse 77

Postfach CH-4125 Riehen

+41 61 645 97 70

restaurant@fondationbeyeler.ch

restaurant.fondationbeyeler.ch

