



Dear Guest

We are pleased that you are enthusiastic about the Beckenburg, the house of personal hospitality. Let yourself be surprised what the Beckenburg has to offer for your sense, Chef Marco Mathys & host Claudio Natale put their faith in market-fresh, innovative & regional cuisine with regional products. From healthy food we prepare creative delicacies. In the Beckenburg with small exceptions all meals are homemade.

PS: We cook freshly and with passion, so it can sometimes take longer. Thank you for your understanding.

Here you can see a selection of our regional partners according to our motto :
REGIONAL, FRESH & AUTHENTIC

Enjoy and have a nice evening with us !

our vegetables: Gunterwiler Frauenfeld

our eggs: Bühler + Bühler aus Bibern

our fish + meat: Oceanis Comestible Schaffhausen, Würmli Elgg

our cheese: Chäsmarili Schaffhausen

THIS MONTH

STARTERS

Foi gras | Duck liver (FR) | sweet mustard | brioche 23.50/34.50

Bouillabaisse | monkfish | cod fish | sea bass | mussels | herb brad 19.50

MAINS

Whole sea bass | spinach | boiled potatoes 44.00

Raclette-burger | green pepper-sauce | bacon | wedges 33.00

Vegetarian Quiche | leek | onions | herb curd 26.50

STARTERS

green salad dressing: french italian honey-mustard pomegranate	10.50
marked salad brie (cheese) pecan nuts dressing: french italian honey-mustard pomegranate	13.50
mixed salad egg croûtons pecan nuts beetroot dressing: french italian honey-mustard pomegranate	14.50
starter creation Beckenburg a selection of small dishes	19.50
Swiss shrimps alla Beckenburg 3 shrimps olive oil garlic peperoncini brioche	29.50

MAIN

Irish beef entrecôte (sirloin steak) cafe de paris sauce wedges spinach	49.00
Chateaubriand for two sauce béarnaise supplement of your choice vegetables	65.00
Coq au vin (Chicken in red wine) onions bacon croûtons mushrooms rice	38.00

VEGETARIAN

Quinoa-Burger avocado-lime-cream home made sweet potatoes fries	24.50
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ALWAYS THERE

Beckenburger 100 % Beef fried egg homemade fries mountain cheese home sauce	28.50
slice of veal mushroom cream sauce fried grated potatoes (Rösti)	39.00
Irish beef tatar Toast classic set with fries	24.50/33.50 +6.50

DESSERT

Beckenburg's ice coffee « Best in Town»	7.50/11.00
zabaione marsala vanilla ice cream berries	14.50
I'm full up! (small surprise)	6.50
Crêpe Suzette served at the table vanilla ice cream	17.50
Lavender-Crème-Brûlée	12.50
Cheese selection	16.50/21.50

ICE CREAM

vanilla | chocolate* | mascarpone sour cream thyme* | coffee | pecannut*

* home made

SORBET

green apple* | mango* | lemon | white chocolate* | cassis | blood orange

* home made

per ball 4.50

with whipped cream +1.50

Meat & Fish declaration

beef: Ireland, Swiss

veal: Swiss

fish & crustaceans: Swiss, Germany, FAO 27

Please speak to our staff if you require information on allergens in the individual dishes.
All prices in CHF and incl. 7.7% VAT.