



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: Bianchi, Würmli Elgg

STARTERS

green salad dressing: french italian honey-mustard avocado-mango	10.50
mixed salad egg pecan nuts sautéed mushrooms dressing: french italian honey-mustard avocado-mango	14.50
marked salad melon prosciutto di parma figgs dressing: french italian honey-mustard avocado-mango	17.50
King prawns alla Beckenburg olive oil garlic peperoncini brioche	23.50
Chantarelle cream soup wan-tan sauted chantarelles	16.50
Starter creation Beckenburg a selection of small dishes	19.50
Irish beef tatar Toast classic set with fries	23.50 +6.50

MAIN

Whole sea bass chantarelle risotto spinach herb foam	45.-
Surf and Turf beef fillet & koran prawns cafe de paris fries vegetables	59.-
Irish lamprack herb crust red wine sauce mashed potaoes with truffle vegetable	44.-
Quinoa-Burger avocado-lime-cream fried egg cheese fries	26.50
Tagliatelle chantarelles nuts parmesan cream sauce	29.50

ALWAYS THERE

Beckenburger 100 % Beef fried egg fries mountain cheese home sauce	30.50
T-Rex (double beef)	+9.50
slice of veal mushroom cream sauce fried grated potatoes (Rösti)	39.00
Irish beef tatar Toast classic set with fries	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
Chocolate cake mascarpone-sour-cream-thyme ice cream berry compote	12.50
Nashi pear tart pecan ice cream vanilla shot caramel sauce	14.50

ICE CREAM

vanilla | chocolate* | mascarpone sour cream thyme* | coffee | tiramisu* | pecan*
* 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, Argentina

veal: Swiss

lamb: Swiss

fish & crustaceans: Germany, FAO 27, Island & Malaysia, Vietnam

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