



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 nut	10.50
mixed salad egg pecan nuts beetroot chips dressing: french italian honey-mustard nut	14.50
bruschetta pumpkin pear	13.50
king prawns alla Beckenburg olive oil garlic peperoncini brioche	24.50
starter creation Beckenburg a selection of small dishes	19.50
irish beef tatar toast classic set with fries	23.50 +6.50

MAIN

swiss Alpin salmon teriyaki wasabi foam rice spinach	44.-
surf and turf beef fillet & kuro prawns cafe de paris fries vegetables	59.-
irish beef fillet cafe de paris fries vegetables	59.-
slice of venison cream sauce spätzli red cabbage chestnut	44.00
slice of veal mushroom cream sauce fried grated potatoes (Rösti)	39.00
Beckenburger 100 % Beef fried egg fries mountain cheese home sauce	30.50
T-Rex (double beef)	+9.50
wild boar burger pear caramelized onions brie fig-mustard fries	33.50
irish beef tatar Toast classic set with fries	33.50 +6.50
quinoa-burger avocado-lime-cream fried egg cheese fries	26.50
vegetarian plate cranberry sauce spätzli red cabbage chestnut brussels sprouts	34.50

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
vermicelles vanilla ice cream amarena cherries baisier whipped cream	12.50
duet of chocolate mousse	13.50
poached pear panna cotta tonka bean parfait	17.50

ICE CREAM

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

* home made

SORBET

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

* home made

per ball 4.50
with whipped cream +1.50

Meat & Fish declaration

beef: Ireland, Argentina

veal: Swiss

chicken: swiss

fish & crustaceans: Germany, FA0 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.