



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

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our eggs: Bühler + Bühler aus Bibern

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our fish + meat: Oceanis and Niedermann from Schaffhausen

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## STARTERS

green salad   melon   parma ham   pecan nuts dressing: french   italian   honey-mustard   mango-avocado	15.50
mixed salad   egg   bread croutons   sprouts   kernels dressing: french   italian   honey-mustard   mango-avocado	13.50
swiss shrimps   olive oil   peperoncini   lime   brioche	24.50
gazpacho al andaluz   classic set	14.50
seabass ceviche   lime-ginger sorbet   tomato	18.50/27.50
burrata di bufala   tomato carpaccio   basil espuma	18.50
vitello tonnato   capers   rocket	23.50/35.50
tatar trilogy   classic   parisienne   smoked whiskey   toast	25.50/37.50
irish beef tatar   toast   classic set with fries	23.50/33.50 +6.50

## MAIN

fillet of cod   mussel   vanilla   verbena-potato mash	38.00
irish beef fillet (180g)   cafe de paris   fries   green asparagus	59.00
slice of veal   mushroom cream sauce   fried grated potatoes (Rösti)	39.00
Beckenburger   100 % Beef   fried egg   fries   mountain cheese   home sauce T-Rex (double beef)	30.50 +9.50
cutlet of veal   lemon-sage butter   potatoes   vegetables	54.00
veggie burger   chickpeas   tomato-olive cream   cress   fries	26.50
basil gnocchi   tomatoes   spring onions   pesto rosso   pecorino	28.50

## 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 souffle ice cream   blood orange-saffron sorbet   chocolate pastry	14.50
lavender-peach crumble   coconut-sour cream ice cream   passionfruit sauce	13.50

## ICE CREAM

vanilla | chocolate\* | mascarpone sour cream thyme\* | coffee | salted caramel\*

\* home made

## SORBET

green apple\* | mango\* | lemon | white chocolate\* | cassis | blood orange-saffron\*

\* home made

per ball 4.50

with whipped cream +1.50

### *meat & fish declaration*

beef: ireland

veal: swiss

chicken: swiss

mussels:italy | spain

fish & crustaceans: FAO 27, swiss

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