



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 and Niedermann from Schaffhausen, LUMA beef

STARTERS

green salad pomegranate roasted nuts beetroot chips dressing: french italian honey-mustard mango-avocado	13.50
mixed salad egg bread croutons sprouts kernels dressing: french italian honey-mustard mango-avocado	14.50
swiss shrimps olive oil peperoncini lime brioche	27.50
whitewine soup grapes whipped cream	14.50
swiss alpin salmon apple-cucumber-red radish salat honey-mustard ice cream brioche	24.50
spinach salad sauteed peach roasted nuts feta	15.50
starter creation beckenburg	19.50
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

pike-perch fillet saffron foam rocket mediterranean lemon risotto	42.00
irish beef fillet (180g) cafe de paris fries vegetables	59.00
slice of veal mushroom cream sauce fried grated potatoes (Rösti)	41.00
Beckenburger 100 % Beef fried egg fries mountain cheese home sauce T-Rex (double beef)	30.50 +9.50
braised cheek from pata negra pork smoked sweet potato mash vegetables	44.00
veggie burger chickpeas tomato-olive cream cress fries	26.50
schupfnudeln pumpkin nut pesto grana padano	26.50

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
eclair vanilla ice cream chocolate sauce	13.50
foetzelschnitte mascarpone-sour cream-thyme ice cream vanilla shot	14.50

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: switzerland

chicken: switzerland

fish & crustaceans: FAO 27, switzerland, germany

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