



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, Würmli Elgg

STARTERS

green salad pomegranate roasted nuts sweet-sour pumpkin dressing: french italian honey-mustard pomegranate	13.50
mixed salad egg bread croutons sprouts kernels pecans dressing: french italian honey-mustard pomegranate	14.50
lamb's lettuce egg bacon mushroom bread croutons dressing: french italian honey-mustard pomegranate	17.50
pumpkin-curry soup pumpkin puree pumpkin seeds	14.50
swiss alpin salmon carpaccio cranberry mousse brioche	24.50
swiss shrimps olive oil peperoncini lime brioche	27.50
tatar trilogy beef tatar parisienne veal tatar with truffle essence salmon tatar	27.50/39.50
irish beef tatar toast classic set with fries	24.50/34.50 +6.50

MAIN

fillet of gilthead herb foam beetroot risotto black salsify	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
Racletteburger 100% beef peppersauce fries with sweet potato fries	32.50 +1.50
ossobucco gremolata creamy polenta root vegetable	42.00
veggie burger chickpeas tomato-olive cream cress fries	26.50
pumpkin gnocchi roasted nuts sage butter	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
apple strudel tonka bean parfait vanilla sauce	13.50
chocolate cake banana-sourcream ice cream cocolate crumbles	14.50

ICE CREAM

vanilla | chocolate* | mascarpone sour cream thyme* | coffee | pecan* | banana-sourcream*
* home made

SORBET

green apple* | mango* | lemon | blood orange-saffron*
* home made

per ball 4.50
with whipped cream +1.50

meat & fish declaration

beef: ireland, switzerland

veal: switzerland

salmon: 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.