



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 Marcus Hoffmann & 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: Gunterswiler Frauenfeld

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our eggs: Bühler + Bühler aus Bibern

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our fish + meat: Oceanis and Niedermann from Schaffhausen, Würmli Elgg

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## STARTERS

green salad   sweet-sour mandarin   roasted nuts   mushrooms   bread croutons dressing: french   balsamico   honey-mustard   walnut	13.50
mixed salad   pear   bread croutons dressing: french   balsamic   honey-mustard   walnut	14.50
foie gras   terrine with matcha tea & roasted   calvados   apple   celery   grapes	23.50
whitewine soup   sausage dumpling   grapes   bread croutons	14.50
swiss alpin salmon   mousse & confied salmon   radish   avocado   yuzu	24.50
duet of swiss shrimps   roasted & baked wan tan   mango-papaya salad   coconut foam	27.50
pumpkin tarte tatin   sweet-sour mushrooms   brussels sprout   sheep cheese mousse	18.50
irish beef tatar   chili onions   baked egg yolk   capers   pickles   toast with fries	24.50/34.50 +6.50

## MAIN

saffron risotto   seafood   basil	34.50
irish beef fillet (180g)   onion crust   pear   celery   potato gratin   vegetables	59.00
ojo de agua entrecote   chimichurri   fries   vegetables	49.00
Beckenburger   100 % Beef   fried egg   fries   mountain cheese   home sauce T-Rex (double beef)	30.50 +9.50
rack of lamb   roasted pulpo   rosemary polenta   ratatouille	39.00
fillet of pike perch   barley risotto   bacon   mushrooms   beetroot	41.00
slice of veal   cream sauce   mushrooms   grated potatoes (rösti)   vegetables	42.00
veggie burger   chickpeas   tomato-olive cream   cress   fries	26.50
sbrinz ravioli   hazelnut crunch   artichokes   pear   basil	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
kaiserschmarrn   apple chutney   raisins with rum   vanilla ice cream	14.50
duet of mango & lime   macadamia   saffron ice cream	13.50

## ICE CREAM

vanilla | chocolate\* | mascarpone sour cream thyme\* | coffee | saffron\*  
\* home made

## SORBET

green apple\* | mandarin\* | lemon | gin tonic\*  
\* 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.