



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: Gunterwiler Frauenfeld

our eggs: Bühler + Bühler aus Bibern

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

STARTERS

green salad roasted nuts tomato bread croutons dressing: french balsamico honey-mustard wild garlic-mango	13.50
mixed salad asparagus egg nuts bread croutons dressing: french balsamic honey-mustard wild garlic-mango	15.50
cheese panna cotta bread crumble tomatoes basil cream raspberry	17.50
cream of asparagus soup vanilla asparagus calvados meat ball	16.50
shrimps mango asparagus feta miso nut butter foam	24.50
swiss alpin salmon carrot panna cotta red radish wakame salad cucumber-gin sorbet	24.50
irish beef tatar classic set toast with fries	24.50/34.50 +6.50

MAIN

irish beef fillet (180g) shallots croquettes carrots celery apple mushroom cream	59.00
Beckenburger 100 % Beef fried egg fries mountain cheese home sauce T-Rex (double beef)	32.00 +9.50
lamb cutlets rosemary potatoes beetroot sweet corn leek	49.00
slice of veal cream sauce mushrooms grated potatoes (rösti) vegetables	42.00
ojo de agua entrecôte cafe de paris fries vegetables	49.00
fillet of seabass caper crust fregola sarda risotto lentils ginger asparagus	44.00
veggie burger spinach-potato patty poached egg home sauce fries	29.50
risotto beetroot tomatoes baked goat cheese rocket apple	29.50

DESSERT

Beckenburg's ice coffee « best in town»	8.50/12.50
zabaione marsala vanilla ice cream berries	14.50
i'm full up! (small surprise)	7.00
nougat parfait honey-olive oil jelly strawberry sorbet basil cream sparkling wine sabayon	14.50
rhubarb crème brûlée thyme raspberries elderflower sorbet mint strawberry	15.50

ICE CREAM

vanilla | chocolate* | mascarpone sour cream thyme* | coffee | raffaello*
* home made

SORBET

elderflower* | lemon | strawberry* | waldmeister*
* home made

per ball 4.50
with whipped cream +1.50

meat & fish declaration

beef: ireland, argentina

veal: switzerland

lamb; ireland

fish & crustaceans: switzerland, greece, VNM

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