



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

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 apple-basil	13.50
mixed salad egg nuts bread croutons dressing: french balsamic honey-mustard apple-basil	15.50
mango-avocado tatar almond ricotta cream chilli rocket	17.50
gazpacho al andaluz classic set	17.50
seabass ceviche salad honey-mustard dressing lime-ginger sorbet	24.50
swiss alpin salmon melon bean ricotta cream capers	25.50
vitello tonnato capers onions lemon	27.00
irish beef tatar classic set toast with fries	24.50/34.50 +6.50

MAIN

irish beef fillet (180g) sage polenta mushrooms leek celery basil oil	59.00
Beckenburger 100 % Beef fried egg fries mountain cheese home sauce T-Rex (double beef)	32.00 +9.50
fillet of veal fregola-sarda risotto bell pepper olive tomato beans with bacon	59.00
slice of veal cream sauce mushrooms grated potatoes (rösti) vegetables	43.00
ojo de agua entrecôte cafe de paris fries vegetables	49.00
fillet of char saffron beurre blanc potatoes orange-fennel	41.00
veggie burger sweet potato patty avocado cream grilled bell pepper home sauce fries	30.50
lemon-ricotta ravioli grilled bell pepper parmesan rocket basil foam	31.50

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
apple tarte coffee-cardamom ice cream vanilla sauce almond	14.50
caramel parfait peanut-chocolate pastry strawberry sorbet fruits	15.50

ICE CREAM

vanilla | chocolate* | mascarpone sour cream thyme* | coffee | coffee-cardamom*
* home made

SORBET

green apple* | lemon | strawberry* | cherry* | ginger-lime*
* home made

per ball 4.50
with whipped cream +1.50

meat & fish declaration

beef: ireland, argentina

veal: switzerland

fish & crustaceans: switzerland, greece

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