



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   roasted nuts   tomato   bread croutons<br>dressing: french   balsamico   honey-mustard   mango-chilli       | 13.50                |
| mixed salad   egg   nuts   bread croutons   grilled apricot<br>dressing: french   balsamic   honey-mustard   mango-chilli | 15.50                |
| burrata   apricot   tomato   fig   basil oil  | 18.50                |
| gazpacho with mango   basil foam   shrimp   | 18.50                |
| seabass ceviche   salad   honey-mustard dressing   lime-ginger sorbet   | 24.50                |
| scallop carpaccio   ponzu sauce   pineapple   apple   chilli   coriander  | 22.50                |
| vitello tonnato   capers   onions   lemon   | 27.00                |
| irish beef tatar   classic set   toast<br>with fries  | 24.50/34.50<br>+6.50 |

## MAIN

|   |                |
|---|----------------|
| irish beef fillet (180g)   sauce choron   limoncello risotto   grilled vegetables                       | 59.00          |
| Beckenburger   100 % Beef   fried egg   fries   mountain cheese   home sauce<br>T-Rex (double beef)     | 32.00<br>+9.50 |
| lamb rack   garlic crust   lavender gnocchi   melon   zucchini   tomato                                 | 51.50          |
| slice of veal   cream sauce   mushrooms   grated potatoes (rösti)   vegetables                          | 43.00          |
| ojo de agua entrecôte   cafe de paris   fries   beans with bacon   carrots                              | 49.00          |
| whole sole   sage butter   potatoes   spinach   | 46.00          |
| veggie burger   sweet potato patty   avocado cream   grilled bell pepper   mango-chilli chutney   fries | 31.00          |
| pearl barley risotto   hazelnut-carrot cream   parmesan   pumpkin seeds                                 | 32.00          |

## 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       |
| lemongrass panna cotta   passionfruit   coconut   marinated fruits | 14.50      |
| strawberry tartelette   vanilla cream   strawberry sorbet   almond | 16.50      |

## ICE CREAM

vanilla | chocolate\* | mascarpone sour cream thyme\* | coffee | salted caramel\* | vanilla-brownie\*  
\* home made

## SORBET

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

per ball 4.50  
with whipped cream +1.50

### *meat & fish declaration*

beef: ireland, argentina

veal: switzerland

fish & crustaceans: switzerland, VTN, netherlands

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