



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: Bührer + Bührer 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 avocado-lemon	14.50
mixed salad egg nuts bread croutons dressing: french balsamico honey-mustard avocado-lemon	16.50
feta cheese olive crumble grilled vegetables sesame fig	18.50
sweet potato-coconut soup pumpkin seeds mushrooms leek	18.00
swiss alpin salmon tataki almond crust red radish wasabi-cucumber ice cream	24.00
shrimp cocktail guacamole herb mayo lettuce mango orange	22.50
veal tatar honey-mustard ice cream smoked aubergine herb salad capers	28.50
irish beef tatar classic set toast with fries	24.50/34.50 -6.50

MAIN

irish beef fillet shrimp parmesan crust melon artichoke bell pepper cream potatoes	61.00
Beckenburger 100 % Beef fried egg fries mountain cheese home sauce T-Rex (double beef)	32.00 +9.50
saddle of lamb herb crust ratatouille pear morel polenta gnocchi	54.50
slice of veal cream sauce mushrooms grated potatoes (rösti) vegetables	43.00
ojo de agua entrecôte cafe de paris fries chicorée with bacon mushrooms	51.00
seabass pulpo leek artichoke bean tomato chorizo foam vanilla polenta	45.00
veggie burger feta patty zucchini relish honey-mustard cream fries	31.00
ravioli mozzarella basil pines tomato pesto olive crumble	29.00

DESSERT

Beckenburg's ice coffee « best intown»	8.50/12.50
zabaione marsala vanilla ice cream berries	14.50
7m full up! (small surprise)	7.00
lemongrass ravioli pineapple coconut ice cream passionfruit soup	14.50
rasperry cake oreo ice cream lime cream pistachio	15.50

ICE CREAM

vanilla | chocolate* | mascarpone sour cream thyme* | coffee | oreo* | coconut*

* home made

SORBET

lemon | melon* | avocado* | green apple*

* home made

per ball 4.50

with whipped cream +1.50

meat & fish declaration

beef: ireland, argentina

veal: Switzerland

lamb: ireland

fish & crustaceans: switzerland, VIN, greece, morocco

Please speak to our staff if you require information on allergens in the individual dishes.

All prices in CHF and incl. 7.7% VAT.