



BECKENBURG

DAS RESTAURANT

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



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STARTERS

green salad roasted nuts tomato bread croutons dressing: french balsamico honey-mustard potato-bacon	14.50
mixed salad egg nuts bread croutons pear feta dressing: french balsamic honey-mustard potato-bacon	16.50
veal-morel terrine raw ham pumpkin chutney plum	23.50
potato soup truffle apple bacon mushrooms	16.50
swiss alpin salmon baked egg salmon caviar sesame cucumber lime-crème fraîche	24.00
shrimp tatar passionfruit grilled melon cucumber-gin sorbet	22.50
beetroot-mascarpone tartlet pumpernickel crunch apple rocket pesto mushrooms	18.00
irish beef tatar classic set toast with fries	24.50/34.50 +6.50

MAIN

irish beef fillet coffee crust chanterelles risotto carrot pear truffle jus shallots	59.00
Beckenburger 100 % Beef fried egg fries mountain cheese home sauce T-Rex (double beef)	32.00 +9.50
dry aged veal cutlet chanterelles sauce dumplings carrots	65.00
slice of veal cream sauce mushrooms grated potatoes (rösti) vegetables	43.00
ojo de agua entrecôte cafe de paris fries vegetables sweet potato	51.00
saltimbocca of monkfish saffron-orange zabaglione fregola sarda aubergine olives	46.00
veggie burger pumpkin patty camembert onions cress fries	31.00
Capuns cheese leek chanterelles carrot	32.00



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DESSERT

Beckenburg's ice coffee « best in town»	9.50/13.50
zabaione marsala vanilla ice cream berries	14.50
i'm full up! (small surprise)	7.00
champagne mousse pineapple pear-savory sorbet raspberry	15.50
lava cake chilli-peach salsa pecan ice cream	14.50

ICE CREAM

vanilla | chocolate* | mascarpone sour cream thyme* | coffee | pecan*

* home made

SORBET

lemon | pear-savory* | caipirinha* | green apple* | cucumber-gin*

* home made

per ball 4.50
with whipped cream +1.50

meat & fish declaration

beef: ireland, argentina

veal: Switzerland

lamb: ireland

fish & crustaceans: switzerland, VTN, 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.