



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

lamb's lettuce bacon egg mushrooms bread croûtons dressing: french balsamico honey-mustard pear-nut	18.00
mixed salad egg nuts bread croutons dressing: french balsamic honey-mustard pear-nut	16.50
spinach salad poached egg cauliflower tatar truffle hollandaise fresh truffle	24.50
pumpkin soup apple honey brie	15.50
swiss alpin salmon horseradish potato blinis baiser egg yolk	24.00
veal terrine port wine jelly chanterelles cream cheese-truffle mousse herb salad	23.50
irish beef tatar classic set toast	25.50/35.50
with fries	+6.50
with sweet potato fries	+8.50

MAIN

irish beef fillet cafe de paris vegetables Fries	59.00
ojo de agua entrecôte cafe de paris vegetables fries	51.00
Beckenburger 100 % Beef fried egg fries mountain cheese home sauce	32.00
T-Rex (double beef)	+9.50
slice of veal cream sauce mushrooms grated potatoes (rösti) vegetables	43.00
braised pata negra pork cheek honex-poppy seed spaetzli root vegetables mushrooms spaetzle	46.00
duet of pike perch & shrimp pumpkin risotto porcini chestnut apple nut crumble	48.00
veggie burger beetroot patty apple-cinnamon chutney home sauce fries	31.00
truffle ravioli egg yolk spinach parmesan foam black truffle	39.00



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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
poached pear chocolate capuchin sorbet coffee oil	15.50
gingerbread parfait kumquats apple cinnamon yeast dumplings	13.50

ICE CREAM

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

* home made

SORBET

lemon | plum* | kumquats* | green apple* | capuchin*

* homemade

per ball 4.50
with whipped cream +1.50

meat & fish declaration

beef: ireland, argentina

veal: Switzerland

lamb: Ireland

venison: switzerland

fish & crustaceans: switzerland, VTN, Estland

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