



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,
The team 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: Gunterwiler Frauenfeld

our eggs: Bühler + Bühler aus Bibern

our fish + meat: Kundelfingerhof, Bianchi



BECKENBURG

DAS RESTAURANT

STARTERS

leaf salad pecans bread croûtons dressing: french balsamico honey-mustard wild garlic	14.00
mixed salad egg nuts bread croûtons dressing: french balsamic honey-mustard wild garlic	16.50
asparagus salad honey burrata pecans	18.00
white tomato soup basil	16.50
gambas beckenburg olive oil garlic brioche	24.50
marinated salmon trout salad honey-mustard dressing granny smith-chilli sorbet	25.50
irish beef tatar classic set toast	25.50/35.50
with fries	+6.50
with sweet potato fries	+9.50

MAIN

irish beef fillet jus asparagus-mushroom ragoût truffle-polenta	59.00
ojo de agua entrecôte cafe de paris ratatouille fries	52.00
slice of veal cream sauce mushrooms grated potatoes (rösti)	44.00
lamb chop rosemary jus wild garlic-risotto asparagus	46.50
fillet of seabass tomato foam rhubarb salsa wild garlic-risotto ratatouille	45.00
asparagus mushroom ragoût creamy polenta coffee zabaglione	38.00
ravioli vegetables tomato foam belper knolle	38.00



BECKENBURG

DAS RESTAURANT

DESSERT

Beckenburg's ice coffee « best in town»	10.50/14.00
zabaione marsala vanilla ice cream	14.50
i'm full up! (small surprise)	7.50
lavacake strawberry-pepper ice cream macaron	17.50
rhubarb tarte baisier vanilla ice cream	14.50
blue cheese honey foam fig bread	17.50

ICE CREAM

vanilla | chocolate* | mascarpone sour cream thyme* | coffee | strawberry-pepper*

* homemade

SORBET

lemon | elderflower* | passionfruit* | green apple*

* homemade

per ball 4.80
with whipped cream +1.80

meat & fish declaration

beef: ireland, argentina, CH

veal: switzerland

lamb: ireland

fish & crustaceans: switzerland, VTN, fao 27, 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.