



# 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

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our eggs: Bühler + Bühler aus Bibern

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our fish + meat: Kundelfingerhof, Bianchi, Würmli

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## STARTERS

leaf salad   pecans   bread croûtons dressing: french   balsamico   honey-mustard   pear	14.00
mixed salad   egg   nuts   bread croûtons dressing: french   balsamic   honey-mustard   pear	16.50
burrata   maple syrup   blueberry   mushrooms	20.50
pumpkin soup   hokkaido-lentil-curry ravioli   walnut crunch	16.50
gambas beckenburg   olive oil   garlic   brioche	25.50
swiss alpin salmon   ginger-mustard glaze   chilli-cucumber salad   spring onions	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   truffle polenta   vegetables	59.00
ojo de agua entrecôte   cafe de paris-sauce   vegetables   fries	52.00
slice of veal   cream sauce   mushrooms   grated potatoes (rösti)	44.00
braised pata negra cheeks   chanterelle risotto   vegetables	45.00
fillet of swiss char   carrot   yuzu   saffron   potatoes	52.00
chanterelle risotto   coffee balsamic   rosemary   garlic	36.00
triangoli   smoked celeriac   apple   chervil   walnut crunch (vegan)	34.00



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## 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
chilli-chocolate mousse cake   spice-pumpkin ice cream	13.00
apple tarte   hazelnut ice cream   vanilla foam	14.50
variation of swiss cheese   fruit bread   fig	15.00

## ICE CREAM

vanilla | chocolate\* | mascarpone sour cream thyme\* | coffee | spice-pumpkin\* | hazelnut\*  
\* homemade

## SORBET

lemon | mango-chilli\* | green apple\*  
\* homemade

per ball 4.80  
with whipped cream +1.80

### *meat & fish declaration*

beef: ireland, argentina

veal: switzerland

pork: ESP

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.