



# 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: Bianchi, Würmli

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## STARTERS

leaf salad   pecans   bread croûtons dressing: french   balsamico   honey-mustard   vanilla-vinaigrette	14.00
mixed salad   egg   nuts   bread croûtons dressing: french   balsamic   honey-mustard   vanilla-vinaigrette	16.50
gambas beckenburg   olive oil   garlic   lime   peperoncini	25.50
white wine soup   grapes   puff pastry	16.50
filo pastry   caramelized mushrooms   mesclun-pomegranate salad   honey-mustard dressing	17.50
swiss alpin salmon   orange-vanilla marinade   pumpkin-ginger ice cream   horseradish	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   herb-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
lamb's loin   ginger jus   truffle-potato mash   vegetables	48.00
monkfish   bacon foam   pea   venere risotto   chorizo chip	51.00
red cabbage   cranberry   pistachio   balsamic-soy sauce   potatoes   fennel   lemon-yoghurt	34.00
triangoli   black truffle   truffle foam	38.00



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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
plum parfait   sweet bell pepper   tonka bean foam	17.50
deep-fried apple tart   vanilla sauce   yoghurt-cinnamon ice cream   vanilla sponge	16.50
variation of swiss cheese   fruit bread   fig	15.00

## ICE CREAM

vanilla | chocolate\* | mascarpone sour cream thyme\* | coffee | yoghurt-cinnamon\* | pumpkin-ginger\*  
\* homemade

## SORBET

lemon | mandarin\* | green apple\*  
\* homemade

per ball 4.80  
with whipped cream +1.80

### *meat & fish declaration*

beef: ireland, argentina

veal: switzerland

lamb: ireland

pork: spain, switzerland

fish & crustaceans: switzerland, fao 27, VTN

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

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