

SNACKS

Beer Pretzel (warm)	3.50
Toasted Pretzel with Ham & Cheese	9.00
Munich White Sausage with fig mustard	7.50
Home-made Meat Balls with dark beer onion jam	8.50
Home-made Meat Loaf with dried tomatoes and roasted onions	8.50
Cheese Platter 4 different cheeses, home-made chutney and nuts	25.00
Mixed Cold Platter wild boar salami, smoked sausage of chamois, salami, chorizo, Swiss mountain Cheese served with two pretzels and Obazda	35.00

STARTERS

Lamb's lettuce with bacon, egg & croutons + bacon	13.50 3.50
Fall Salad with sliced carrots, cabbage, Cranberries & mixed nuts	9.50
Beetroot panna cotta with balsamic crème	12.50
Crostini with pumpkin beer chutney, dried wild boar on frisee with walnut dressing	19.50
6 pieces of sliced beef filet OR deer au gratin with café de Paris and toast + French fries	19.50 +6.00
Pumpkin Soup with lemongrass & coconut milk	9.50

COLD DISHES

Brewer's Beef Tartar	75gr	22.00
with toasted bread and butter	150gr	32.00
+ French fries		+6.00
Sausage Salad from Klöpfer		16.00
+ cheese		+ 3.50
+ French fries		+ 6.00

VEGETARIAN DISHES

Vegetarian Spätzle with pumpkin, savoy, mushrooms, cranberries & mixed nuts	28.00
Porto Bello mushroom filled with creamy vegetables on a bean tomato beer ragout	26.00
Roast of pumpkin with vegan jus, potatoes & seasonal vegetables	26.00
Vegi Pretzel Burger with French fries or salad	32.00

MAIN DISHES

Veal Schnitzel 'Vienna-Style' with French fries & vegetables	44.00
Home-made Veal Cordon Bleu with French fries & vegetables	48.00
Veal's Liver with Madeira sauce, rösti & vegetables	34.00
Beef's Liver sour sauce, rösti & vegetables	29.00
Ueli Pretzel Burger with brie & bacon Caramelised onions & French fries OR salad	32.00
Pork Knuckle braised in light beer sauce on apple-sauerkraut & 'Knödel'	34.00
Smoked Beer Sausage, on apple-sauerkraut onion confit & roasted potatoes	26.00
Braised Pork Cheeks with dark beer sauce & home-made spätzle	28.00
Sliced Beef Filet 'Basel Style' with 'Knödel' & seasonal vegetables	39.00
Chicken Breast stuffed with pumpkin-beer chutney, roasted potatoes & seasonal vegetables	35.00
12 pieces of sliced beef filet OR deer au gratin with café de Paris & toast + French fries	36.00 +6.00
Ossobuco of wild boar braised in beer & coffee with pumpkin Spätzle, red cabbage with glazed chestnuts & apple with cranberries	42.00
Back of Deer with honey-thyme-crust on dark beer and deer jus & pumpkin spätzle with red cabbage with glazed chestnuts & apple with cranberries	45.00
Pan fried whitefish filet, herb and tomato butter, roasted potatoes & seasonal vegetables	34.00

DESSERT

Beeramisü with grapes	12.00
White coffee panna cotta	11.50
Chocolate-beer cake with home-made coconut ice cream	12.50
Home-made dark-beer ice cream	5.00