

# BEER

## DRAFT BEERS

Ueli beer Reverenz special	3dl	5.70
brewed since 1974, bottom - fermented, 5.2 % vol	5dl	8.90
2 Litres in a fish-mug		35.20
Ueli beer Lager light	3dl	5.40
brewed since 1974, bottom - fermented, 4.8 % vol	5dl	8.40
2 Litres in a fish-mug		33.60
Ueli beer Weizen (wheat)	3dl	6.20
brewed since 1977, top - fermented, 5,4 % vol	5dl	9.90
2 Litres in a fish-mug		37.20

## BOTTLED BEERS

Ueli beer Spezial light	33cl	7.00
Ueli beer Basilisk amber	33cl	7.00
Ueli beer Panaché	33cl	7.00
Ueli beer Kleinbasler Vagabund	33cl	7.00
Ueli beer Sorglos 0.0% (alcohol - free)	33cl	7.00

## DRAFT BEERS

Ueli beer Robur dark	3dl	5.70
brewed since 1974, bottom - fermented, 4.8 % vol	5dl	8.90
Ueli beer Old School Hops IPA	3dl	6.90
brewed since 2021, bottom - fermented, 5.6 % vol	5dl	10.90
Ueli Festbeer	3dl	5.90
brewed since 1987, bottom- fermented, 5.4 % vol	5dl	9.90
Ueli beer Stout	3dl	6.20
brewed since 2019, top - fermented, 6.2 % vol	5dl	9.90
Discover Ueli beer (4 varieties, 1dl each)	4dl	9.50

## SEASONAL BOTTLED BEERS

Ueli beer Primavera (from march)	33cl	7.00
Ueli beer Jazz (from april)	33cl	8.00
Ueli beer Laggs (from mai)	33cl	8.00
Ueli beer Winterbogg (from november)	33cl	8.00

# BEVERAGES

Homemade Iced Tea	40cl	5.00	Brewing water sparkling	50cl	5.50
Vivi Kola	33cl	5.50	Brewing water sparkling	100cl	9.50
Vivi Kola Zéro	33cl	5.50	Brewing water still	50cl	5.50
Vivi Soda Apple	33cl	5.50	Brewing water still	100cl	9.50
Vivi Soda Orange & Ginger	33cl	6.00	Gents Roots Tonic	20cl	6.00
Vivi Soda Lemon & Ginger	33cl	6.00	Gents Roots Bitter Lemon	20cl	6.00
Rivella red	33cl	5.50	Gents Roots Ginger Beer	20cl	6.00

# WINES

## CREMANT / WHITE WINES

1dl 7.5dl

Cremant d'Alsace brut	8.50	59.00
Zusslin, Elsass		
Grauer Burgunder 2022	6.00	42.00
Blankenhorn, Baden		
Chardonnay Schliengen 2022		59.00
Blankenhorn, Baden		
Sauvignon Blanc 2022/2023	8.50	59.00
Siebe Dupf, Baselland		
Riesling Bollenberg 2022	7.50	55.00
Zusslin, Elsass		
Bourgogne Blanc 2021		85.00
Dom. de Montille, Burgund		
Roero Arneis 2022		59.00
Vietti, Piemont		
Riesling Spätlese Süss 2019		75.00
Markus Molitor, Mosel		

## RED WINES / ROSÉ WINE

1dl 7.5dl

Maison Rouge 2020 Merlot & Pinot Noir	6.50	45.00
Blankenhorn, Baden		
Pinot Noir La Tour 2022		65.00
Jauslin, Baselland		
Merlot 2022		75.00
Siebe Dupf, Baselland		
Lagrein 2022	7.50	55.00
Kellerei Eisacktal, Südtirol		
Barbera d'Alba Tre Vigne 2021	8.50	59.00
Vietti, Piemont		
Nebbiolo Perbacco 2021		59.00
Vietti, Piemont		
Amarone Valpolicella 2019		79.00
Fasoli / San Raffaele, Vento		
Pinot Noir Rosé 2022	8.00	52.00
Siebe Dupf, Baselland		

# APPETIZERS

monday to friday from 4 pm

## TO BEER

Oven - Fresh Beer Pretzel from Beschle bakery	4.50
Homemade Meatloaf	9.50
refined with dried tomatoes and fried onions	
Homemade Meatballs	9.50
to Ueli dark beer - onion confit	
Sausage Salad (with french fries + 6.50)	16.50
with the Ueli beer sausage from Jenzer	
Sausage - Cheese Salad (with french fries + 6.50)	20.00
with the Ueli beer sausage from Jenzer & Wirth's Huus cheese	
Cheese Platter	27.00
four kinds of Wirth's Huus cheese with fig mustard & nuts	
Meat Platter	36.00
four kinds of delicacies from Stachel Blauen & homemade apple - chutney	

## STARTERS

Salad with House Dressing	10.00
served with fresh Stadthof bread from the Beschle bakery	
Lamb`s Lettuce with egg, bacon, and croutons	16.50
Without bacon	13.50
Pumpkin soup with coconut milk & lemongrass	12.50
served with a homemade autumn apple roll	
Oven-roasted marrow bone	24.00
With seasonal salad and toast	
White sausage with homemade fig mustard	9.50
dazu frisches Stadthofbrot vom Beschle	
Beef - Tatare 80g (with french fries + 6.50)	25.00
garnished with pickled vegetables, egg yolk cream & butter	
Sliced Beef Filet "Café de Paris" 6 Pieces	19.50
Portion French Fries	8.50

# VEGETARIAN

monday to friday from 6 pm

Vegi Pretzel - Burger	32.00	Vegetarian wild platter	24.00
served with either french fries or salad		Red cabbage, homemade spätzli, Williams pear, and chestnuts	
Gratinated Spaetzli Pan	28.00	Porcini mushroom risotto	28.00
served with fresh vegetables & Wirth's Huus cheese			

# MAIN

monday to friday from 6 pm

Perch fillet on beetroot risotto	36.00	Veal Liver with Madeira Sauce	39.00
served with wheat beer glaze		served with fresh vegetables & rösti	
Ueli Pretzel - Burger	32.00	Corn chicken stuffed with feta-pepper cream	34.00
served with either french fries or salad		served with roasted potatoes and seasonal vegetables	
Ueli Pretzel - Burger Double	38.00	Sliced Beef Filet "Café de Paris" 12 Pieces	36.00
Double Meat. Served with either french fries or salad		served with fresh Stadthof bread from the Beschle bakery	
Pork Knuckle	36.00	Porkcheeks	29.00
braised in Ueli wheat beer, served with sauerkraut and homemade bread dumplings		braised in Ueli dark beer, served with braised vegetables & homemade spaetzle	
Veal Cordon Bleu	48.00	Venison stew	38.00
filled with free - range ham & alpine cheese served with fresh vegetables & french fries		served with red cabbage and homemade spätzli	
Ueli Bier Free-range Pork - Salsiccia	26.00	Beef - Tatare 160g (with french fries + 6.50)	36.00
with Ueli dark beer onion sauce, sauerkraut, and bread dumplings		garnished with pickled vegetables, egg yolk cream & butter served with fresh Stadthof bread from the Beschle bakery	
Veal Schnitzel "Vienna - Style"	45.00	Beef-entrecôte with green pepper sauce	46.00
served with fresh vegetables & french fries		served with roasted potatoes and seasonal vegetables	
Sliced Beef Filet "Basel - Style"	43.00	Venison schnitzel with plum sauce	48.00
served with fresh vegetables & homemade spaetzle		served with red cabbage and bread dumplings	

# DESSERTS

monday to friday from 4 pm

Ueli Wheat - Beeramisü	12.50	Pumpkin cinnamon crème brûlée	12.50
seasonally homemade		Passion fruit crème	9.50
Fischerstube meets Eleni	13.50	on Bisquit	
Semolina orange cake with Ueli syrup and walnut ice cream		Affogato	10.50

# WARM DRINKS

Coffee	4.90	Doppio	6.80
Haenowitz & Page		Haenowitz & Page	5.50
Espresso	4.90	Tea different flavours	
Haenowitz & Page		Tee Huus	

# SPIRITS

APERITIF	2cl	4cl	GRAPPA	2cl	4cl
Christmas Spritz		11.50	Grappa di Barbera	6.00	11.50
with Crémant d'Alsace, grapefruit&cinnamon syrup,dried clove			Marolo, 40 % vol		
Tscharly Apèro(l)		8.00	Grappa di Moscato 2017	8.50	16.50
Rheinbrand, 15 % vol			Marolo, 42 % vol		
Tscharly Spritz		11.50	Grappa di Barolo 9 anni	9.50	18.50
with Cremant d'Alsace & sparkling water			Marolo, 50 % vol		
Martinazzi bitter		8.50			
Matter, 22 % vol					
Martinazzi Soda		9.50	<b>BRANDIES</b>	2cl	4cl
with sparkling water			Ueli Bierbrand Reverenz	8.00	15.50
Hugo		11.50	Fischerstube brewery, 41 % vol		
Cremant d'Alsace, elderberry syrup, lime & mint			Ueli Winterbogg Bierbrand	6.00	12.00
Grand Cru Pastis	6.50		Fischerstube brewery, 40 % vol		
Henry Bardoulin, 45 % vol			Basler Dybli Kirsch	5.00	9.50
<b>HERBS</b>		4cl	Nebiker, 40 % vol		
			Williams "Kurz vor dem Fall"	9.00	17.50
Alpenbitter		9.00	Luchs & Hase, 40 % vol		
Appenzeller, 29 % vol			Vieille Prune	8.50	13.50
			Metté, 45 % vol		
<b>GIN</b>		4cl	<b>WHISKY</b>	2cl	4cl
			Islay Single Malt 10 Years		15.00
Gin de Bâle		14.50	Ardbeg, 46 % vol		
Hearts&Tails, 40%			Viking Honour Single Malt 12 Years		17.50
Dry Gin		16.50	Highland Park, 40 % vol		
Rheinbrand, 40 % vol			Ueli Whisky Sherry Cask		19.00
Fischermans Gin		16.00	Fischerstube brewery, 43 % vol		
Aleandbread, 41%					
London Dry Gin		10.00	<b>COGNAC</b>		4cl
Tanqueray, 43.1 % vol			Grande Champagne 1270		19.00
			Frapin, 40 % vol		
<b>RUM</b>		4cl	<b>Coctails</b>		
Rum Oak Age		17.50	Espresso Martini with Ueli Wodka,		16.50
Rheinbrand, 40 % vol			freshly brewed espresso, coffee liqueur and simple syrup		
Coruba Rum 18 Years		21.00	Negroni with Gentleman `s Gin		16.50
Rum Company, 40 % vol			vermouth rosso and Campari		
			Aleandbread, 27.50 % vol		
<b>VODKA</b>		4cl			
Ueli Vodka		9.00			
Fischerstube brewery, 40 % vol					

### Our partners

Metzgerei Jenzer - Natura Qualität-, Arlesheim (CH)

for our pork (CH), veal & poultry (CH) and our beef (IRL)

Metzgerei Stachel Blauen, Blauen (CH)

for our venison & game

Confiserie Beschle, Basel (CH)

for our bread

Wirth's Huus, Basel (CH)

for our cheeses

Haenowitz & Page, Basel (CH)

for our coffee

London Tea Company LTD, Münchenstein (CH)

for our teas

Our staff will be happy to inform you about ingredients in our dishes  
that may trigger allergies or intolerances on request

Restaurant Fischerstube

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Prices are quoted in Swiss Francs including the current value added tax