

BEER

DRAFT BEERS

Ueli Bier Reverenz Spezial	3dl	5.70
brewed since 1974, bottom - fermented, 5.2 % vol	5dl	8.90
2 Litres in a fish-mug		35.20
Ueli Bier 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 Bier 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 Bier Spezial light	33cl	7.00
Ueli Bier Basilisk Amber	33cl	7.00
Ueli Bier Panaché (unfiltered)	33cl	7.00
Ueli Bier Kleinbasler Vagabund	33cl	7.00
Ueli Bier Sorglos 0.0% (alcohol - free)	33cl	7.00

DRAFT BEERS

Ueli Bier Robur (dark)	3dl	5.70
brewed since 1974, bottom - fermented, 4.8 % vol	5dl	8.90
Ueli Bier Old School Hops IPA	3dl	6.90
brewed since 2021, bottom - fermented, 5.6 % vol	5dl	10.90
Tut-Anch-Ueli	3dl	6.90
brewed since 1987, bottom- fermented, 5.8 % vol	5dl	10.90
Ueli Bier Stout	3dl	6.20
brewed since 2019, top - fermented, 6.2 % vol	5dl	9.90
Discover Ueli Bier (4 varieties, 1dl each)	4dl	9.50

SEASONAL BOTTLED BEERS

Ueli Bier Primavera (from march)	33cl	7.00
Ueli Bier Jazzbier (from april)	33cl	8.00
Ueli Bier 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 Apfelschorle	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

CRÉMANT / WHITE WINES

1dl 7.5dl

Crémant d'Alsace brut	8.50	59.00
Zusslin, Elsass		
Grauer Burgunder 2022 / 2023	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 / 2022		85.00
Dom. de Montille, Burgund		
Roero Arneis 2022		59.00
Vietti, Piemont		
Riesling Spätlese Süss 2019		75.00
Markus Moitor, 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	8.90	66.00
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		

SEASONAL DISHES

monday to friday from 6pm

SEASONAL APPETIZERS AND DESSERTS

Cauliflower soup with wild garlic foam	10.00
served with fresh Stadthof bread from Beschle bakery	
Oven-roasted carrots on a bed of lentils	16.00
with smoked ricotta	
Potato-carrot fritters with poached egg	17.00
with wild garlic pesto	
Elderflower panna cotta	10.00
with elderflower syrup	
Apple rings in Ueli beer batter	16.50
with vanilla ice cream and Ueli caramel vodka	

SEASONAL MAIN COURSES

Cauliflower couscous (vegan)	28.00
with Asian-style tofu	
Pulled pork in Ueli spent grain brioche	34.50
served with either fries or salad	
Beef tagliata with wild garlic butter	41.00
served with roasted potatoes and fresh vegetables	
Lamb rack with rhubarb-balsamic jus	46.00
served with roasted potatoes and fresh vegetables	

APPETIZERS - CLASSICS

monday to friday from 4 pm

Homemade meatloaf	9.50	Meat platter with homemade apple chutney	36.00
refined with dried tomatoes and fried onions			
White sausage with homemade fig mustard	11.00	Salad with house dressing	10.00
served with fresh Stadthof bread from the Beschle bakery			
Sausage salad (with french fries + 6.50)	16.50	Beef-tatare 80 g (with french fries + 6.50)	25.00
with klöpfer sausage from Jenzer			
Sausage-cheese salad (with french fries + 6.50)	20.00	Diced beef filet "Café de Paris" 6 Pieces	19.50
with klöpfer sausage from Jenzer & alpine cheese			
Cheese platter	27.00	French fries	8.50
four kinds of Wirth's Huus cheese with fig mustard & nuts			
		Oven-fresh beer pretzel from Beschle bakery	5.00

VEGETARIAN - CLASSICS

monday to friday from 6 pm

Vegi-Burger with brewer's spent grain Brioche	33.00	Gratinated spaetzli pan	28.00
served with either french fries or salad			
served with fresh vegetables & Wirth's Huus cheese			

MAIN COURSES - CLASSICS

monday to friday from 6 pm

Ueli Bier free-range pork-salsiccia	26.00	Veal cordon bleu with free range ham	48.00
with Ueli dark beer onion sauce, sauerkraut and bread dumplings			
Porkcheeks braised in Ueli dark beer	29.00	Veal Schnitzel "Vienna-Style"	45.00
with braised vegetables & homemade spaetzli			
Ueli-Burger with brewer's spent grain brioche	33.00	Diced beef filet "Café de Paris" 12 pieces	36.00
served with either french fries or salad			
Pork knuckle braised in Ueli wheat beer	36.00	Sliced beef filet "Basel-Style"	43.00
with sauerkraut and homemade spaetzli			
Veal liver with madeira sauce	39.50	Beef-tatare 160 g (with french fries + 6.50)	36.00
served with fresh vegetables & rösti			
garnished with pickled vegetables, egg yolk cream & butter			

DESSERTS

monday to friday from 6 pm

Ueli wheat-beeramisu	12.50	Affogato	10.50
seasonally homemade			
Espresso from Haenowitz & Page and Vanilla Ice Cream			

COFFEE & TEA

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

SPIRITS

APERITIV	2cl	4cl
Seasonal Spritz with Crémant d'Alsace	11.50	
with rose water, rose syrup, lime, and rose petals		
Tscharly Apèro(l)	8.00	
Rheinbrand, 15 % vol		
Tscharly Spritz	11.50	
with Cremant d'Alsace & sparkling water		
Martinazzi bitter	8.50	
Matter, 22 % vol		
Martinazzi Soda	9.50	
with sparkling water		
Hugo	11.50	
Cremant d'Alsace, elderberry syrup, lime & mint		
Grand Cru Pastis	6.50	
Henri Bardouin, 45 % vol		

HERBS	4cl
Alpenbitter	9.00
Appenzeller, 29 % vol	

GIN & VODKA	4cl
Gin de Bâle	14.50
Hearts&Tails, 40%	
Dry Gin	16.50
Rheinbrand, 40 % vol	
Fischermans Gin	16.00
Hearts&Tails, 41%	
London Dry Gin	10.00
Tanqueray, 43.1 % vol	
Ueli Vodka	9.00
Brewery Fischerstube, 40 % vol	

RUM	4cl
Rum Oak Aged	17.50
Rheinbrand, 40 % vol	
Coruba Rum 18 Years	21.00
Rum Company, 40 % vol	

GRAPPA	2cl	4cl
Grappa di Barbera	6.00	11.50
Marolo, 40 % vol		
Grappa di Moscato 2017	8.50	16.50
Marolo, 42 % vol		
Grappa di Barolo 9 Anni	9.50	18.50
Marolo, 50 % vol		

BEER AND FRUIT SPIRITS	2cl	4cl
Ueli Reverenz beer spirit	8.00	15.50
Brewery Fischerstube, 41 % vol		
Ueli Winterbogg beer spirit	6.50	12.00
Brewery Fischerstube, 40 % vol		
Basler Dybli Kirsch	5.00	9.50
Nebiker, 40 % vol		
Williams kurz vor dem Fall	9.00	17.50
Luchs & Hase, 40 % vol		
Vieille Prune	8.50	13.50
Metté, 45 % vol		

WHISKY & COGNAC	4cl
Islay Single Malt 10 Years	15.00
Ardbeg, 46 % vol	
Viking Honour Single Malt 12 Years	17.50
Highland Park, 40 % vol	
Ueli Whisky Sherry Cask	19.00
Brewery Fischerstube, 43 % vol	
Grande Champagne 1270	19.00
Frapin, 40 % vol	

COCKTAILS	
Espresso Martini with Ueli Vodka	16.50
freshly brewed espresso, coffee liqueur and simple syrup	
Negroni with Gentleman's Gin	16.50
Vermouth red and Campari	
Aleandbread, 27.50 % vol	

All prices are in Swiss francs and include the current VAT.
 Our staff will be happy to inform you about ingredients in our dishes that may cause allergies or intolerances upon request.

REGIONAL SUPPLIERS

We work closely with selected regional suppliers to guarantee you fresh, seasonal, and high-quality ingredients:

Metzgerei Jenzer, Arlesheim

Premium, sustainable meat and award-winning sausage specialties in "Natura" quality. Veal (CH), Poultry (CH), Pork (CH), Sausages (CH), Beef (CH & IRL)



Metzgerei Stachl, Blauen

The butcher shop for regional game meat and sausage specialties from local hunting. Game meat (CH)



Bäckerei und Confiserie Beschle, Basel

Fresh bread from the neighborhood every day! Beschle supplies us with crispy Stadthof bread, delicious beer pretzels, and burger buns made with Ueli beer spent grain.



BESCHLE

Wirth's Huus, Basel

Renowned cheese varieties from traditional production. We select the cheese for our delicious cheese platter and fondues from Lucas Wirth.



Gebrüder Marksteiner, Basel

The specialist for seasonal and regional fruits and vegetables.



Haenowitz & Page, Basel

Reto Häner roasts his "direct trade" coffee beans in the Aktienmühle for our delicious espresso and coffee, which we serve in the Fischerstube.



London Tea Company LTD, Münchenstein

With over 125 years of tea tradition, the London Tea Company is the perfect partner for our tea selection.



BANQUETS & BREWERY TOURS

With its historic charm, the Antoniterkeller from the 15th century is the ideal location for unforgettable celebrations with up to 50 guests. Combine your event with a brewery tour.

