



ENJOY YOUR MEAL

Kathrin Matter
and the Bad Bubendorf Family

SEASONAL MENU

Vitello 🌿

tuna | truffle cream | icicle | parmesan
capture

—

Scallop 🌿

orange | cauliflower | pistachio | pear
sweetcorn | Miso

—

Filet of beef 🌿

rosewood | parsley root | carrots
manioc | barolo

—

'Sweet temptation' 🍷

cinnamon mousse | poached quinces
tangerine | 'Mailänderli'

Three course menu	79
Four cours menu	89

We are delighted to serve you the
seasonal menu in the evening
from 6.00 pm.

VEGETARIAN SEASONAL MENU

Pumpkin carpaccio 🍷 🌿

date | truffle cream | icicles
parmesan | pecan nuts | capers

—

Homemade porcini agnolotti 🍷

burrata foam | King Oyster mushrooms
pea

—

Tardivo di Trevisano 🍷 🌿

rosewood | parsley root | carrots
manioc | barolo

—

'Sweet temptation' 🍷

cinnamon mousse | poached quinces
tangerine | 'Mailänderli'

Three course menu	59
Four cours menu	69

LITTLE WARM-UPS

Curry-coconut soup ✓ ✕

a breeze of oriental feeling | candied ginger

14

White wine soup ♡

wine from the Winery Siebe Dupf | roasted rye bread

15

LIGHT AND FULL OF VITAMINS

Seasonal leaf salad ✓ ✕

simple and popular

12

Colourful winter salad ♡ ✕

caramelised cashew nut | cheese | saffron-apple-and pear
pomegranate seeds | black and red quinoa | cranberry dressing

18

Lamb's lettuce with finely chopped egg ♡

fried bacon | croûtons

15

18

Shrimps 'Aioli e Peperoncini'

avocado tatar | kaki | passionfruit

21

SALAD DRESSINGS

italian ✕ ♡ | french ✕ | balsamico dressing ✕ ♡ | elderberry-honey dressing ✕ ♡ | cranberry dressing ✕ ♡

Prices in Swiss francs (CHF) including 7.7% VAT



vegetarian



vegan



lactose-free



gluten-free

POPULAR TATAR

Tatar classic

mild, medium or spicy
prepared according to your wishes
served with toast and butter

starter 27
main 34

with fresh egg yolk

1.50

refined with cognac, Jack Daniel's whisky, calvados or gin

4.50

VEGI WITH LOVE

Porcini risotto

28

taleggio | shallot confit | fig | pear
celery straw | a whiff of Parmigiano

Homemade truffle ravioli

burrata foam | King Oyster mushrooms | pea

starter 23
main 30

Handmade Indian dumplings

29

cauliflower | pea | potatoes | curry
rice | mango chutney

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FROM THE LAKES

Monkfish saltimbocca

46

saffron sauce | white wine risotto | wild broccoli

Roasted salmon trout

48

sauce Choron | sweet potato puree with maple syrup
roasted hokkaido pumpkin

TIME IN HAND AND AT LEAST TWO GUEST WITH THE SAME TASTE?

Preparation will take a minimum of 40 minutes

Chateaubriand 'Bad Bubendorf'

per person

69

juicy grilled double steak of Swiss beef tenderloin
sauce béarnaise | French fries | seasonal vegetables

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CLASSIC DISHES

Finely chopped veal	portion	44
creamy mushroom sauce homemade butter 'rösti'	small portion	36
Veal Cordon bleu		49
filled with 'Schlossberger' cheese ham from barm-fed pork		
French fries seasonal vegetables slice of lemon		
Saddle of veal		52
rosewood parsley root carrots manioc		
Grilled filet of beef		57
Sweet potato puree hokkaido pumpkin Jerusalem artichoke		
Pork filet medallions from free range pork		44
basil-sage grappa taglierini wild broccoli		
Irish lamb rack with Dukkha-pistachio Gremolata		46
date chutney thyme roasted potatoes grilled vegetables		

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SWEET DREAMS

Winter temptation

variation with persimmon | rose hip |
coconut

16.50

Assortment of sorbets

passion fruit | apple | tangerine

with prosecco 16.50
without prosecco 12

A new interpretation of nut cake

15

butter biscuit | caramel mousse
roasted nuts | 'Spekulatius' ice cream
(gingery biscuit)

Chocolate dream

15

Chocolate mousse on a cookie base
sablés crunch | orange compote | chocolate ice cream

Our seasonal sorbets

passion fruit | apple | tangerine

per scoop 4.20

Ice cream

tonka bean | 'Spekulatius'
macadamia-caramel

per scoop 4.20

FOR GOURMETS

Selection of cheeses

various mature cheeses from near and far
chutney | homemade fruit bread

portion 19.50
small portion 13

For additional ice cream specialties please ask our service team.

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DECLARATION OF ORIGIN

The quality of our basic products is given our highest priority. Veal, beef and pork come from the Basel region or from farms in Switzerland. The lamb is delivered directly from Ireland. Monkfish from Denmark and salmon trout from Swiss farms. The prawns come from Vietnam, scallops from the USA and tuna from the West Indian Ocean.

In case of food allergies, questions about ingredients and origin of our products, please ask our service staff.

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MEAT COOKING STAGES

franz: bleu engl: raw	The meat is almost raw on the inside. It has a brown, thin crust and yields strongly when pressed. when you press on it. Escaping meat juice is red.
franz: saignant engl: rare	The meat is still slightly bloody at the core and is pink on the outside. It has a brown, crispy crust..
franz: à point engl: medium	The meat is pink throughout on the inside, yields to pressure and has a brown, crispy crust.
franz: demi-anglais engl: medium-well	The meat has only a light pink core, the meat juice is pink.
franz: bien cuit engl: well done	The meat is fully cooked, no longer yields.

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