



## The Hotel with charm

Bad Bubendorf – It was in this very location in 1830 that the foundations were laid for the half-canton of Baselland. And to this day our hotel is regarded as a central point of the region. A place where tradition meets modernity and generations come together.

Do you have a special interest in the history of Bad Bubendorf Hotel? Please ask our Restaurant Manager for the Bad Bubendorf chronicle (available in German).

## Products

The butcheries Grauwiler from Basel and Jenzer from Arlesheim deliver well stored and tender meat as well as delicious sausages. 'Gemüsezentrale' in MuttENZ and 'Gebrüder Marksteiner' from Basel are our suppliers of fresh vegetables, crisp fruits and healthy salads. Our cheese comes from the 'Milchhüsli' in Liestal and the 'Jumi Käserei' in Boll near Bern. Family Weber from Neuhof farm in Liestal brings potatoes, eggs and hot onions on a regular basis. The 'daily bread' is supplied by the bakery 'Finkbeiner' from Liestal and numerous bakery products are produced on the premises.

The countries of origin for our fish and meat: Beef, veal, pork and poultry come from Switzerland. Perch filets are sourced from Estonia.

## Hearty the 'Restaurant zum Bott'

We look forward to looking after you with our culinary delights and at the same time paying attention to the ecological aspects. The purchase of fresh products is a matter of trust. Our suppliers guarantee fresh products of best quality. We prefer regional products whenever possible. Enjoy your stay.

Tamino Palm  
Hotelier and Host

Erica Jenny Lundh  
Restaurant Manager

Jared Rubeli  
Chef with his team

## Spring creations

Starter/Main

Spring herb salad 14  
on elderflower dressing with slices of asparagus

Asparagus cream soup 13  
with slices of asparagus and topped with cream

Asparagus ravioli 18/25  
with wild garlic, morels and sautéed spring vegetables

Freshly picked asparagus 24/34  
with the sauc of your choice:  
mayonnaise, vinaigrette, hollandaise

Treat yourself with a little extra...  
thinly sliced air-dried local ham or 11  
slices of 'Swiss Alpine' salmon 12

Lamb loin with thyme jus 42  
with polenta and young vegetables

## Summer salads

Starter/Main

**Green salad** 10  
simple but popular

**Mixed salad** 11  
colourful salad creation

**Tomato salad 'Caprese'** 15  
with buffalo mozzarella marinated in basil  
served with balsamic vinegar and 'extra vergine' olive oil

**Greek salad** 16/22  
mixed salad with Feta cheese, cucubmer, tomatoes, olives  
peppers and onion rings

**Sausage and Swiss cheese salad basic** 19  
with sausage from the Jenzer butchers, always a delight

**Sausage and Swiss cheese salad garnished** 22  
with sausage from the Jenzer butchers  
served with various seasonal salads

**Chef's salad** 16/22  
mixed salad with cheese, egg  
and smoked turkey breast

**Caesar Salad** 26  
with warm slices of chicken, crispy fried bacon,  
croutons, cherry tomatoes, fresh vegetables and pine nuts.  
Served with a delicious salad dressing and Parmesan cheese

All our prices are in Swiss Francs (CHF) inclusive statutory VAT.

## Little warm ups

Starter/Main

Soup of the day 8

let us surprise you or ask for our daily special

Curry-coconut soup 11

a little spice with candied ginger

## Wake up your taste buds

Canapés

choose between ham, salami oder egg

6

beef tartar or tuna

9

'Rütli' plate

25

dried beef, air-dried ham, dried bacon

and pieces of Schlossberger cheese from Jumi cheese dairy

Cold roast beef (Regio Gourmet)

20/26

with tartar sauce and salad

French or Country fries

10

with ketchup or mayonnaise

## Light & full of vitamins

Starter/Main

Battered perch filets 23/31  
with tartar sauce,  
garnished with a salad selection

Baked potato with sour cream 18  
accompanied by salads

Grilled Greek Feta cheese 21  
sheep's milk, with Mediterranean vegetables

Summer plate (180 g) 41  
grilled veal escalope  
with herb butter, a slice of melon and  
a variation of summer salads

## Tartar

Tartar classic (80 g/160 g) 23/31  
mild, medium or spicy  
prepared according to your wishes  
served with toast and butter

refined with cognac, whisky or calvados 4.50  
with French fries as a side dish 7.50

## Barbecue season

'Bad Bubendorf' Burger (220 g)	23
100% Swiss Natura beef from the Jenzer butchers (no bun)	
Farmer's pork sausage (200 g)	22
sausage from the Jenzer butchers with onion sauce	
Breaded escalope of pork	29
with French fries	
Pork cordon bleu (220 g)	36
filled with Schlossberger cheese from the Jumi cheese dairy and ham	
Lumberjack steak (220 g)	33
pork scrag steak, Butcher Grauwiler with homemade marinade served with herb butter	
Beef spare ribs (400 g)	32
The US classic prepared in a fiery BBQ marinade. The juicy beef almost falls off the bone when you look at it.	

All above meals are served with a side dish according to your wishes:  
French or Country fries, potato salad, rice or baked potatoes with sour cream.  
Keep it extra-light and order a salad with one of the above meals.

## Pasta

Penne Mediterranean style	18
with Mediterranean vegetables, tomato sauce Italian style and Parmesan chips	
Spaghetti al Pesto	19
with fresh basil pesto, pine nuts, Parmesan und cherry tomato confit	
Minced meat with pasta	20
and apple sauce – a traditional Swiss dish	

## Rösti specialities

Rösti 'Herdsman style'	21
bacon rösti gratinated with ham and cheese, served with a fried egg	
 Bad Bubendorf Rösti	34
bacon rösti with médaillons of pork filet, Parma ham and sautéed mushrooms	
 Farmer's pork sausage (200g)	25
sausage from the Jenzer butchers with onion sauce and bacon rösti	
 Dishes labelled with our logo sign are served from 11:30 am until 1:45 pm and from 6:00 pm until 9.45 pm	

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# Children

Please ask for our special children's menu.



## Dessert Creations

Dessert plate 'Bad Bubendorf' 16  
a few mouthful of patissiere Anna's selection

Fresh fruit salad 10  
with whipped cream 12

Caramel flan 9  
with whipped cream and garnished with fruits

Panna cotta 13  
with marinated cherries and chocolate chips

Meringues  
with a lot of whipped cream 8  
additionally with vanilla and strawberry ice cream 11

'No dessert' 9  
take it with a wink and make an exception,  
even though you are not supposed to

Chocolate mousse 11  
for all Swiss chocolate enthusiasts

## Cakes, tortes and pies

Ask for our daily special

## Just ice cream

first scoop	3.00
each additional scoop	2.50
whipped cream to complement	2.00

### Ice cream flavours

vanilla, strawberry, pistachio, mocca (coffee), chocolate  
caramel, stracciatella, banana, yoghurt

### Sorbet flavours

apricot, pineapple, lemon and grape

## Kids darling

Dinosaur cup	6
vanilla ice cream with chocolate sauce	
Smarties monster	7
vanilla ice cream with smarties and chocolate chips	
Haribo	8
two scoops of ice cream according to your choice with jelly bears and whipped cream	
Banana kid	8
vanilla ice cream, slices of banana with whipped cream and chocolate sauce	

## Sweet ice dreams

Ice dream/Tasting

### Sundae Bad Bubendorf – Go tete-a-tete!

21

six various flavours of ice cream of your choice,  
fresh fruit salad, meringues, chocolate sauce,  
banana slices smothered in whipped cream

### Siesta Stracciatella

12/10

chocolate and stracciatella ice cream with banana slices  
chocolate sauce and whipped cream

### Moonlight

12/10

vanilla, caramel and stracciatella ice cream  
with caramelized nuts and whipped cream

### Sundae 'Basiliensis'

12/10

vanilla, pistachio and chocolate ice cream  
with cherry compote and whipped cream

### Macarena

12/10

lemon, pineapple and grape sorbet  
served with fresh fruit salad and whipped cream

# Sweet ice dreams

Ice dream/Tasting

## Summertime

12/10

yoghurt ice cream and grape sorbet  
with plain yoghurt, berry compote and whipped cream

## Danmark

12/10

vanilla ice cream with chocolate sauce and whipped cream

## Dulcinea

11

caramel and vanilla ice cream drizzled with caramel sauce

## Banana split

13

vanilla and banana ice cream with bananas,  
almond slivers, a lot of chocolate sauce and whipped cream

## The classics

Sorbet Le Colonel 12  
traditional with lemon sorbet and vodka

Coupe Baileys 12  
chocolate, mocca and vanilla ice cream with meringues  
whipped cream and a splash of Baileys

Sorbet Piña Colada 12  
chocolate, mocca and vanilla ice cream with meringues  
whipped cream and a splash of Baileys

Chilled coffee 11  
coffee ice cream with whipped cream

Milk shake 9  
choose your favourite flavour from our ice cream selection  
or go for the fruity version with banana slices

## For cheese aficionados

Portion/Small portion

Selection of cheese 19/13  
various cheeses from near and far with homemade fruit bread