



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? 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 supplier 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 Garden Restaurant

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

Summer salads

Starter/Main

Green salad

simple but popular

10

Mixed salad

colourful salad creation

11

Tomato salad 'Caprese'

with buffalo mozzarella marinated in basil
served with balsamic vinegar and 'extra vergine' olive oil

15

Greek salad

mixed salad with Feta cheese, cucubmer, tomatoes, olives
peppers and onion rings

16/22

Sausage and Swiss cheese salad basic

with sausage from the Jenzer butchers, always a delight

19

Sausage and Swiss cheese salad garnished

with sausage from the Jenzer butchers
served with various seasonal salads

22

Chef's salad

mixed salad with cheese, egg
and smoked turkey breast

16/22

Caesar Salad

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

26

Little warm ups

Starter/Main

Soup of the day

let us surprise you or ask for our daily special

8

Curry-coconut soup

a little spice with candied ginger

11

Wake up your taste buds

Canapés

choose between ham, salami oder egg
beef tartar or tuna

6

9

'Rütli' plate

dried beef, air-dried ham, dried bacon
and pieces of Schlossberger cheese from Jumi cheese dairy

25

Cold roast beef (Regio Gourmet)

with tartar sauce and salad

20/26

French or Country fries

with ketchup or mayonnaise

10

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

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

Main

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

Children

Please ask for our special children's menu.



Dessert Creations

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

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

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

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

Sweet ice dreams

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
pineapple sorbet with coconut milk and white rum	

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	