From our garden

& from the fields

* Lamb's lettuce
with egg, croûtons
Italian or French Dressing

and celery espuma

* Cauliflower soup		-
Poached SchauenEgg	V	-
with roasted wild mushrooms, spinach		

Sauerkraut		-	7
Winter vegetables	V	-	7

Tortellini filled with cream cheese Sbrinz sauce	\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	=	12 20
SDITIZ Sauce	٧		20

* Sweet potato fries OR	V	-	
French fries			

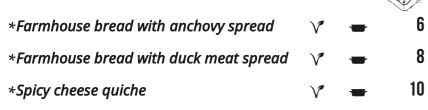
Pilaf rice	V	-	7
Baselland whitewine Risotto Porcini mushrooms and pickled tomatoes	\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	-	14 28
,			

Potato Rösti	V	-	

Roasted OR steamed potatoes



Cheese & bread





ZUM SCHAUENEGG



16

19

ÖPPIS FEINS

Z°ASSE



Pork chop gratinated with citrus butter Veal sausage hot dog with crispy onions, mustard sauce Veal liver with mushroom sauce Wienerschnitzel with cranbeeries * Dried meat platter various dried sliced meat served with olives and pickles * Roasted beef marrowbone crusty farmhouse bread Roasted beef marrowbone crusty farmhouse bread * Roasted beef marrowbone crusty farmhouse bread	Fried rainbow trout fillet from the Violenbach Giebennach with white wine sauce	36	"Schaue-Burger" Baselland pasture-raised beef seasonal salad, onions, raclette che	28 ese
with crispy onions, mustard sauce Veal liver with mushroom sauce Wienerschnitzel with cranbeeries * Dried meat platter various dried sliced meat served with olives and pickles with crispy onions, mustard sauce breaded as well as marinated salmon, onions Hand cut beef tatar crusty farmhouse bread 150g 42 your choice mild to spicy Beef entrecôte Café de Paris Roasted beef marrowbone 18	•	36		25
Veal liver 32 with mushroom sauce Hand cut beef tatar Wienerschnitzel 42 with cranbeeries your choice mild to spicy * Dried meat platter 20 various dried sliced meat served with olives and pickles Roasted beef marrowbone 18		32	breaded as well as	32
Wienerschnitzel with cranbeeries * Dried meat platter various dried sliced meat served with olives and pickles 42 your choice mild to spicy Beef entrecôte Café de Paris Café de Paris Roasted beef marrowbone 18	_	32	Hand cut beef tatar 80g =	24 42
*Dried meat platter various dried sliced meat served with olives and pickles *Beef entrecôte Café de Paris *Roasted beef marrowbone *18	_	42		
served with olives and pickles Roasted beef marrowbone	* Dried meat platter	20		38 48
			•	18

A fine addition for gourmets	
Fried egg	5
Raclette slice	5
Strips of bacon	5



Oxmouth saladIettuce, mustard, gherkins and vinaigrette

Pork ragout red onions and braised vegetables

* Profiteroles

Läckerli ice cream and chocolate sauce



*Sweet from the jar	7
* Affogato al espresso Vanilla ice cream with espresso	9
*Candied fruit and pistachio ice cream terrine With vanilla cream	14
*Coupe Denmark	13
*Home-made cakes and tarts	according the offer
*Ice cream in small cup from the Schillingsrain farm in Liestal Sorbet: Apricot, triple berries, strawberry, plum Ice cream: mocha, chocolate, vanilla, Baileys, c	

Ketchup, BBQ, mayo, butter, parmesan cheese per portion per portion per portion

■ small portion **T** normal portion **V** vegetarian

Ladies cut
Mens cut

caramel, pistachio

The dishes marked with * are available continuously on Saturday and Sunday

The local productas are from regional suppliers. Information on ingredients, allergen and meat/fish declartions will be provided by staff upon request.

Prices in CHF, including 8,1% VAT.









*Cheese patties with different varieties

served with home-made fig jam