



# BRAUEREI

·RESTAURANT·ENOTHEK·CATERING·

## STARTERS


### Butternut pumpkin soup

with roasted pumpkin seeds and burrata | 15

### Beetroot salad

with caramelised cashew nuts and cream cheese | 16

### Lamb's lettuce

with croutons and egg | 14   
with bacon | 16

### Poached egg

with pumpkin espuma, glazed chestnuts and wild boar ham crisps | 16

### Exotic sea bass ceviche

with coriander, papaya and pineapple | 23

### Classic Tartare

with regional beef and toast | 21/32

### Marrow Bone

with Fleur de sel and baby leaf salad | 21

## MAIN COURSES

### Beetroot risotto

with burrata, nocciole and glazed chestnuts | 28

### Rigatoni

with hazelnut cream, pumpkin, oyster mushrooms and kale pesto | 28

### Moules Marinières

with white wine, onions, parsley and cream | 18.50/ 34

### Moules Thai

with chilli, coconut milk, lemongrass, coriander and ginger | 18.50/ 34

### Monkfish

with Meaux mustard sauce, Venere rice, leek and orange | 42

### Braised wild boar shoulder

with spaetzli, red cabbage and glazed chestnuts | 34

### Grilled beef tenderloin

with sauce bordelaise, potato terrine and root vegetables | 56

### Deer entrecôte

with cranberry jus, spaetzli, red cabbage and glazed chestnuts | 42

### Venison escalope

with cognac cream sauce, spaetzli, oyster mushrooms and root vegetables | 39

### Wienerschnitzel

made with Swiss veal, french fries and vegetables | 45

### Pork Cordon Bleu

with Raclette cheese, french fries and vegetables | 38

Original St. Gallen Olma

### Veal Sausage

with onion sauce and Rösti | 32

### Classic Sausage Salad «Brauerei»

with gherkins, onions, egg and cheese | 21

## DESSERTS

### Chocolate lava cake

with mandarins and yoghurt ice cream | 15

### Tonka bean

crème brûlée | 13  

### Apple tartelette Normande

with vanilla ice cream and cream | 15

### Chestnut mousse

with cassis coulis and cacao meringue | 14

### Plum sorbet

with plums and Vieille Prune | 15

### Selection of Artisanal Cheese | 12/18

### Ice Cream and Sorbet

Scoop | 4.40

 VEGAN

 VEGETARIAN

 LAKTOSE FREE

 GLUTEN FREE

DIETARY REQUIREMENTS:

For information on ingredients and allergens, please ask our staff.

Beef: IRL / Beef Tartar: CH

Veal: CH / Marrow bone: CH / Pork: CH

Wild boar: EU / Deer: EU / Venison: EU

Monkfish: SCO / Moules: NED

Sea bass: GRE / Bread: Bäckerei Jetzer, Basel

ALL PRICES ARE IN CHF & INCL. VAT

Groupe-**oniro**

Restaurant Brauerei | Safran-Zunft  
Le Rhin Bleu | Bistro Kunstmuseum  
Landgasthof Riehen | oniro-catering