

BEER

DRAFT BEERS

Ueli beer Reverenz special	3dl	5.70
brewed since 1974, bottom - fermented, 5.2 % vol	5dl	8.90
2 Litres in a fish-mug		35.20
Ueli beer Lager light	3dl	5.40
brewed since 1974, bottom - fermented, 4.8 % vol	5dl	8.40
2 Litres in a fish-mug		33.60
Ueli beer Weizen (wheat)	3dl	6.20
brewed since 1977, top - fermented, 5,4 % vol	5dl	9.90
2 Litres in a fish-mug		37.20

BOTTLED BEERS

Ueli beer Spezial light	33cl	7.00
Ueli beer Basilisk amber	33cl	7.00
Ueli beer Panaché	33cl	7.00
Ueli beer Kleinbasler Vagabund	33cl	7.00
Ueli beer Sorglos 0.0% (alcohol - free)	33cl	7.00

DRAFT BEERS

Ueli beer Robur dark	3dl	5.70
brewed since 1974, bottom - fermented, 4.8 % vol	5dl	8.90
Ueli beer Old School Hops IPA	3dl	6.90
brewed since 2021, bottom - fermented, 5.6 % vol	5dl	10.90
Tut - Anch - Ueli	3dl	6.90
brewed since 2004, bottom - fermented, 5.8 % vol	5dl	10.90
Ueli beer Stout	3dl	6.20
brewed since 2019, top - fermented, 6.2 % vol	5dl	9.90
Discover Ueli beer (4 varieties, 1 dl each)	4dl	9.50

SEASONAL BOTTLED BEERS

Ueli beer Primavera (from march)	33cl	7.00
Ueli beer Jazz (from april)	33cl	8.00
Ueli beer Laggs (from mai)	33cl	8.00
Ueli beer Winterbogg (from november)	33cl	8.00

BEVERAGES

Homemade Iced Tea	40cl	5.00	Brewing water sparkling	50cl	3.50
Vivi Kola	33cl	5.50	Brewing water sparkling	100cl	5.50
Vivi Kola Zéro	33cl	5.50	Brewing water still	50cl	3.50
Vivi Soda Apple	33cl	5.50	Brewing water still	100cl	5.50
Vivi Soda Orange & Ginger	33cl	6.00	Gents Roots Tonic	20cl	6.00
Vivi Soda Lemon & Ginger	33cl	6.00	Gents Roots Bitter Lemon	20cl	6.00
Rivella red	33cl	5.50	Gents Roots Ginger Beer	20cl	6.00

WINES

CREMANT / WHITE WINES

	1dl	7.5dl
Cremant d'Alsace brut	8.50	59.00
Zusslin, Elsass		
Grauer Burgunder 2022	6.00	42.00
Blankenhorn, Baden		
Chardonnay Schliengen 2022		59.00
Blankenhorn, Baden		
Sauvignon Blanc 2022	8.50	59.00
Siebe Dupf, Baselland		
Riesling Bollenberg 2021	7.50	55.00
Zusslin, Elsass		
Bourgogne Blanc 2021		85.00
Dom. de Montille, Burgund		
Roero Arneis 2022		59.00
Vietti, Piemont		
Riesling Spätlese Süss 2019		75.00
Markus Molitor, Mosel		

RED WINES / ROSÉ WINE

	1dl	7.5dl
Maison Rouge 2022 Merlot & Pinot Noir	6.50	45.00
Blankenhorn, Baden		
Pinot Noir La Tour 2022		65.00
Jauslin, Baselland		
Merlot 2022		75.00
Siebe Dupf, Baselland		
Lagrein 2022	7.50	55.00
Kellerei Eisacktal, Südtirol		
Barbera d'Alba 2022	8.50	59.00
Burlotto, Piemont		
Nebbiolo Perbacco 2019		59.00
Vietti, Piemont		
Amarone Valpolicella 2017		79.00
Fasoli / San Raffaele, Vento		
Pinot Noir Rosé 2022		52.00
Siebe Dupf, Baselland		

APPETIZERS

TO BEER

Oven - Fresh Beer Pretzel	3.50
Homemade Meatloaf	9.50
refined with dried tomatoes and fried onions	
Homemade Meatballs	9.50
to Ueli dark beer - onion confit	
Sausage Salad (with french fries + 6.50)	16.50
with the Ueli beer sausage from Jenzer	
Sausage - Cheese Salad (with french fries + 6.50)	20.00
with the Ueli beer sausage from Jenzer & Wirth's Huus cheese	
Cheese Platter	27.00
four kinds of Wirth's Huus cheese with fig mustard & nuts	
Meat Platter	36.00
four kinds of delicacies from Stachel Blauen & homemade apple - chutney	

STARTERS

Salad with House Dressing	9.00
served with fresh Stadthof bread from the Beschle bakery	
Creamy Asparagus Soup	12.50
Asparagus with Free - Range Ham	26.50
on a crisp salat bouquet with Ueli wheat beer - hollandaise	
Asparagus Panna Cotta	16.50
served with salmon - apple - tatar & crispy parmesan chip	
Sliced Beef Filet "Café de Paris" 6 Pieces	19.50
served with fresh Stadthof bread from the Beschle bakery	
Beef - Tatare 80g (with french fries + 6.50)	25.00
garnished with pickled vegetables, egg yolk cream & butter	
served with fresh Stadthof bread from the Beschle bakery	
Portion French Fries	8.50

VEGETARIAN

Vegi Pretzel - Burger	32.00	Corn Biscuits	28.00
served with either french fries or salad		with chipotle - tomato - salsa, served with rustic mashed potatoes	
Gratinated Spaetzli Pan	28.00	Sweet Potatoe Falafel	26.00
served with fresh vegetables, asparagus & Wirth's Huus cheese		with homemade humus & spinach salad	

MAIN

Beef Tagliata	34.00	Veal Liver with Madeira Sauce	39.00
served with arugula - spinach salad & fried potatoes		served with fresh vegetables & rösti	
Ueli Pretzel - Burger	32.00	Small Chicken American Style	34.00
served with either french fries or salad		served with potatoe salad	
Pork Knuckle	36.00	Porkcheeks	34.00
braised in Ueli wheat beer, served with homemade sauerkraut & potatoe salad		braised in Ueli dark beer, served with braised vegetables & homemade spaetzle	
Veal Cordon Bleu	48.00	Asparagus with Free - Range Ham	36.00
filled with free - range ham & alpine cheese		on a crisp salat bouquet with Ueli wheat beer - hollandaise	
served with fresh vegetables & french fries		Beef - Tatare 160g (with french fries + 6.50)	35.00
Ueli Bier Free-range Pork - Salsiccia	26.00	garnished with pickled vegetables, egg yolk cream & butter	
on Ueli dark beer - onion sauce & rösti		served with fresh Stadthof bread from the Beschle bakery	
Veal Schnitzel "Vienna - Style"	45.00	Sliced Beef Filet "Basel - Style"	43.00
served with fresh vegetables & french fries		served with fresh vegetables & homemade spaetzle	
Sliced Beef Filet "Café de Paris" 12 Pieces	36.00		
served with fresh Stadthof bread from the Beschle bakery			

DESSERTS

Ueli Wheat - Beeramisu	12.50	Läckerli Parfait	12.50
seasonally homemade		served with stewed plums	
Fischerstube Ice Koffee	16.50	Sorbet & Ice Cream	6.50
with irish cream (17 % vol) & whipped cream		seasonally homemade	

WARM DRINKS

Coffee	4.90	Doppio	6.80
Haenowitz & Page		Haenowitz & Page	5.50
Espresso	4.90	Tea different flavours	
Haenowitz & Page		Tee Huus	

SPIRITS

APERITIF	2cl	4cl	GRAPPA	2cl	4cl
Tscharly Apèro(l)		8.00	Grappa di Barbera	6.00	11.50
Rheinbrand, 15 % vol			Marolo, 40 % vol		
Tscharly Spritz		11.50	Grappa di Moscato 2017	8.50	16.50
with Cremant d'Alsace & sparkling water			Marolo, 42 % vol		
Martinazzi bitter		8.50	Grappa di Barolo 9 anni	9.50	18.50
Matter, 22 % vol			Marolo, 50 % vol		
Martinazzi Soda		9.50	BRANDIES		
with sparkling water				2cl	4cl
Hugo		11.50	Ueli Bierbrand	8.00	15.50
Cremant d'Alsace, elderberry syrup, lime & mint			Fischerstube brewery, 40 % vol		
Grand Cru Pastis	6.50		Basler Dybli Kirsch	5.00	9.50
Henry Bardoulin, 45 % vol			Nebiker, 40 % vol		
HERBS			4cl	Williams "Kurz vor dem Fall"	9.00 17.50
Alpenbitter		9.00	Luchs & Hase, 40 % vol		
Appenzeller, 29 % vol			Vieille Prune 12 ans	8.50	13.50
GIN			4cl	Metté, 45 % vol	
Dry Gin		16.50	WHISKY		
Rheinbrand, 40 % vol				4cl	
London Dry Gin		10.00	Islay Single Malt 10 Years		15.00
Tanqueray, 43.1 % vol			Ardbeg, 46 % vol		
RUM			4cl	Viking Honour Single Malt 12 Years	17.50
Rum Oak Age		17.50	Highland Park, 40 % vol		
Rheinbrand, 40 % vol			180° Single Malt		20.00
Coruba Rum 18 Years		21.00	Luchs & Hase, 43 % vol		
Rum Company, 40 % vol			COGNAC		
VODKA			4cl	Grand Champagne Albane	19.00
Ueli Vodka		9.00	A. E. Dor, 40 % vol		
Fischerstube brewery, 40 % vol			ADDITIONAL DRINKS		
VODKA			4cl	Vivi Kola	33cl 5.50
Ueli Vodka		9.00	Vivi Kola Zéro	33cl	5.50
Fischerstube brewery, 40 % vol			Gents Roots Tonic	20cl	6.00
VODKA			4cl	Gents Roots Bitter Lemon	20cl 6.00
Ueli Vodka		9.00			
Fischerstube brewery, 40 % vol					

Our partners

Metzgerei Jenzer - Natura Qualität-, Arlesheim (CH)

for our beef, pork, veal & poultry

Metzgerei Stachel Blauen, Blauen (CH)

for our venison & game

Chefs' Irish Beef Club (IR)

for our beef filet

Confiserie Beschle, Basel (CH)

for our bread

Wirth's Huus, Basel (CH)

for our cheeses

Haenowitz & Page, Basel (CH)

for our coffee

London Tea Company LTD, Münchenstein (CH)

for our teas

Our staff will be happy to inform you about ingredients in our dishes
that may trigger allergies or intolerances on request

Restaurant Fischerstube

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Prices are quoted in Swiss Francs including the current value added tax