

BEERS

DRAFT BEERS

Ueli Bier Reverenz Spezial	3dl	5.70
brewed since 1974, bottom - fermented, 5.2 % vol	5dl	8.90
2 Litres in a fish-mug		35.20
Ueli Bier 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 Bier 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 Bier Spezial light	33cl	7.00
Ueli Bier Basilisk Amber	33cl	7.00
Ueli Bier Panaché (unfiltered)	33cl	7.00
Ueli Bier Kleinbasler Vagabund	33cl	7.00
Ueli Bier Sorglos 0.0% (alcohol - free)	33cl	7.00

DRAFT BEERS

Ueli Bier Robur (dark)	3dl	5.70
brewed since 1974, bottom - fermented, 4.8 % vol	5dl	8.90
Ueli Bier 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 1987, bottom- fermented, 5.8 % vol	5dl	10.90
Ueli Bier Stout	3dl	6.20
brewed since 2019, top - fermented, 6.2 % vol	5dl	9.90
Discover Ueli Bier (4 varieties, 1dl each)	4dl	9.50

SEASONAL DRAFT BEER

Ueli Festbier from November 27	3dl
Brewed since 1987, bottom-fermented, 5.4% vol	5dl

SEASONAL BOTTLED BEERS

Ueli Bier Primavera (from march)	33cl	7.00
Ueli Bier Jazzbier (from april)	33cl	8.00
Ueli Bier Winterbogg (from november)	33cl	8.00

LEMONADE AND WATER

Homemade Iced Tea	40cl	5.00
Vivi Kola	33cl	5.50
Vivi Kola Zéro	33cl	5.50
Vivi Soda Apfelschorle	33cl	5.50
Vivi Soda Orange & Ginger	33cl	6.00
Vivi Soda Lemon & Ginger	33cl	6.00
Rivella red	33cl	5.50

Brewing water sparkling	50cl	5.50
Brewing water sparkling	100cl	9.50
Brewing water still	50cl	5.50
Brewing water still	100cl	9.50
Gents Roots Tonic	20cl	6.00
Gents Roots Bitter Lemon	20cl	6.00
Gents Roots Ginger Beer	20cl	6.00

WINES

CRÉMANT / WHITE WINES

Crémant d'Alsace brut	8.50	59.00
Zusslin, Elsass		
Grauer Burgunder 2023	7.00	49.00
Blankenhorn, Baden		
Chardonnay Schliengen 2022		59.00
Blankenhorn, Baden		
Sauvignon Blanc 2023	8.50	59.00
Siebe Dupf, Baselland		
Riesling Bollenberg 2022	7.50	55.00
Zusslin, Elsass		
Bourgogne Blanc 2022		85.00
Dom. de Montille, Burgund		
Roero Arneis 2023		59.00
Vietti, Piemont		
Riesling Spätlese Süss 2020		75.00
Markus Moitor, Mosel		

RED WINES/ ROSÉ WINE

Maison Rouge 2020 Merlot & Pinot Noir	7.00	49.00
Blankenhorn, Baden		
Pinot Noir La Tour 2022		65.00
Jauslin, Baselland		
Merlot 2022		75.00
Siebe Dupf, Baselland		
Lagrein 2023	7.50	55.00
Kellerei Eisacktal, Südtirol		
Barbera d'Alba Tre Vigne 2021	8.90	66.00
Vietti, Piemont		
Nebbiolo Perbacco 2022		59.00
Vietti, Piemont		
Amarone Valpolicella 2019		79.00
Fasoli / San Raffaele, Vento		
Rosé Superstition	8.50	59.00
Ale&Bread, Baden		

APPETIZERS

Hokkaido pumpkin and carrot soup	10.00	Ueli Bier Tapas (for 2 or more people)	pro Per.	26.00
Refined with coconut milk and ginger		tartar, diced beef "Café de Paris", mini schnitzel, Ueli Beer sausage, salmon		
Poached egg on pumpkin purée	18.50	Cheese platter		27.00
With bacon chips and pine nuts		a variety of Wirth's Huus cheese with fig mustard & nuts		
Two white sausages with fig mustard	14.00	Beef Tatare small (with french fries + 6.50)		25.00
served with fresh Stadthof bread from Beschle		garnished with house-pickled vegetables, egg yolk cream & butter		
Sausage salad (with french fries + 6.50)	16.50	Autumn salad with goat cheese		20.00
with klöpfer from Jenzer		Gratinated with honey, refined with walnuts		
Sausage-cheese salad (with french fries + 6.50)	20.00	Diced beef filet "Café de Paris" 6 Pieces		22.00
with klöpfer sausage from Jenzer & alpine cheese		served with fresh Stadthof bread from Beschle		

VEGETARIAN MAIN COURSES

Ueli-Vegi-Burger with spent grain Brioche	33.00	Gratinated Spaetzli Pan		28.00
served with either french fries or salad		served with fresh vegetables & Wirth's Huus cheese		
Large autumn salad with goat cheese	31.00	Homemade Dumplings with Mushroom Sauce		30.00
served with fresh Stadthof bread from Beschle		refined with alpine cheese		

MAIN COURSES & CLASSICS

Ueli beer Sausage from Free-Range Pork	26.00	Veal Cordon Bleu with Free-Range Ham		49.00
with Ueli dark beer onion sauce, sauerkraut and bread dumplings		and alpine cheese, served with fresh vegetables and french fries		
Porkcheeks Braised in Ueli Dark Beer	29.00	Veal Schnitzel "Vienna-Style"		45.00
with braised vegetables & homemade spaetzli		served with fresh vegetables & french fries		
Ueli-Burger with Spent Grain Brioche and Natur	33.00	Diced Beef filet "Café de Paris" 12 pieces		38.00
alpine chesse and bacon from free-range pork, served with french fries or salad		served with fresh Stadthof bread from Beschle		
Pork Knuckle Braised in Ueli Wheat Beer	36.00	Sliced Beef Filet "Basel-Style"		43.00
with sauerkraut and homemade dumpling		served with fresh vegetables & homemade spaetzli		
Venison stew	39.50	Beef Tartar large (with french fries + 6.50)		36.00
Served with spaetzle, red cabbage, and chestnuts		Garnished with house-pickled vegetables, egg yolk cream & butter		
Wild boar entrecôte	48.00	Bouchot mussels Fischerstube style		33.00
erved with dumplings, savoy cabbage, pear, and lingonberries		Served with French fries		

DESSERTS

Ueli wheat-beeramisu	12.50	Cheese platter		15.00
seasonally homemade		a variety of Wirth's Huus cheese with fig mustard		
Toblerone Mousse	13.00	Ice cream from Dream of Ice, Allschwil	Scoop	4.00
with white chocolate crumble		a variety of Wirth's Huus cheese with fig mustard		
Affogato	10.50	Sorbets from Dream of Ice, Allschwil	Kugel	4.00
Espresso from Haenowitz & Page and vanilla ice cream		lemon, mango-passion, apricot, blackberry		

KAFFEE & TEE

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

SPIRITS

APERITIV	2cl	4cl
Seasonal Spritz with Crémant d'Alsace	11.50	
Grapefruit and cinnamon syrup		
Tscharly Apéro(l)	8.00	
Rheinbrand, 15 % vol		
Tscharly Spritz	11.50	
with Cremant d'Alsace & sparkling water		
Martinazzi bitter	8.50	
Matter, 22 % vol		
Martinazzi Soda	9.50	
with sparkling water		
Hugo	11.50	
Cremant d'Alsace, elderberry syrup, lime & mint		
Grand Cru Pastis	6.50	
Henri Bardouin, 45 % vol		

HERBS	4cl
Alpenbitter	9.00
Appenzeller, 29 % vol	

GIN & VODKA	4cl
Gin de Bâle	14.50
Hearts&Tails, 40%	
Dry Gin	16.50
Rheinbrand, 40 % vol	
Fischermans Gin	16.00
Hearts&Tails, 41%	
London Dry Gin	10.00
Tanqueray, 43.1 % vol	
Ueli Vodka	9.00
Brewery Fischerstube, 40 % vol	

RUM	4cl
Rum Oak Aged	17.50
Rheinbrand, 40 % vol	
Coruba Rum 18 Years	21.00
Rum Company, 40 % vol	

GRAPPA	2cl	4cl
Grappa di Barbera	6.00	11.50
Marolo, 40 % vol		
Grappa di Moscato 2017	8.50	16.50
Marolo, 42 % vol		
Grappa di Barolo 9 Anni	9.50	18.50
Marolo, 50 % vol		

BEER AND FRUIT SPIRITS	2cl	4cl
Ueli Reverenz beer spirit	8.00	15.50
Brewery Fischerstube, 41 % vol		
Ueli Winterbogg beer spirit	6.50	12.00
Brewery Fischerstube, 40 % vol		
Basler Dybli Kirsch	5.00	9.50
Nebiker, 40 % vol		
Williams kurz vor dem Fall	9.00	17.50
Luchs & Hase, 40 % vol		
Vieille Prune	8.50	13.50
Metté, 45 % vol		

WHISKY & COGNAC	4cl
Islay Single Malt 10 Years	15.00
Ardbeg, 46 % vol	
Viking Honour Single Malt 12 Years	17.50
Highland Park, 40 % vol	
Ueli Whisky Sherry Cask	19.00
Brewery Fischerstube, 43 % vol	
Grande Champagne 1270	19.00
Frapin, 40 % vol	

COCKTAILS	
Espresso Martini with Ueli Vodka	16.50
freshly brewed espresso, coffee liqueur and simple syrup	
Negroni with Gentleman's Gin	16.50
Vermouth red and Campari	
Aleandbread, 27.50 % vol	
Spicy Moscow Mule with Ueli Vodka	16.5
Tabasco (also available without), ginger beer & lime juice	

All prices are in Swiss francs and include the current VAT.

Our staff will be happy to inform you about ingredients in our dishes that may cause allergies or intolerances upon request.

REGIONAL SUPPLIERS

We work closely with selected regional suppliers to guarantee you fresh, seasonal, and high-quality ingredients:

Metzgerei Jenzer, Arlesheim

Premium, sustainable meat and award-winning sausage specialties in "Natura" quality.
Veal (CH), Poultry (CH), Pork (CH), Sausages (CH), Beef (CH & IRL)



Bianchi

Bouchot mussel (FR)



Bäckerei und Confiserie Beschle, Basel

Fresh bread from the neighborhood every day! Beschle supplies us with crispy Stadthof bread, delicious beer pretzels, and burger buns made with Ueli beer spent grain.



BESCHLE

Wirth's Huus, Basel

Renowned cheese varieties from traditional production. We select the cheese for our delicious cheese platter and fondues from Lucas Wirth.



Gebrüder Marksteiner, Basel

The specialist for seasonal and regional fruits and vegetables.



Haenowitz & Page, Basel

Reto Häner roasts his "direct trade" coffee beans in the Aktienmühle for our delicious espresso and coffee, which we serve in the Fischerstube.



London Tea Company LTD, Münchenstein

With over 125 years of tea tradition, the London Tea Company is the perfect partner for our tea selection.



BANQUETS & BREWERY TOURS

With its historic charm, the Antoniterkeller from the 15th century is the ideal location for unforgettable celebrations with up to 50 guests. Combine your event with a brewery tour.

