

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	5.60
brewed since 1974, bottom - fermented, 4.8 % vol	5dl	8.70
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

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

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

SEASONAL DRAFT BEER

Ueli Festbier	3dl	6.20
Brewed since 1987, bottom-fermented, 5.4% vol	5dl	9.90

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	Brewing water sparkling	50cl	5.50
Vivi Kola	33cl	5.50	Brewing water sparkling	100cl	9.50
Vivi Kola Zéro	33cl	5.50	Brewing water still	50cl	5.50
Vivi Soda Apfelschorle	33cl	5.50	Brewing water still	100cl	9.50
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

CRÉMANT / WHITE WINES	1dl	7.5dl	RED WINES/ ROSÉ WINE	1dl	7.5dl
Crémant d'Alsace brut	8.50	59.00	Maison Rouge 2020 Merlot & Pinot Noir	7.00	49.00
Zusslin, Elsass			Blankenhorn, Baden		
Grauer Burgunder 2023	7.00	49.00	Pinot Noir La Tour 2022		65.00
Blankenhorn, Baden			Jauslin, Baselland		
Chardonnay Schliengen 2022		59.00	Merlot 2022		75.00
Blankenhorn, Baden			Siebe Dupf, Baselland		
Sauvignon Blanc 2023	8.50	59.00	Lagrein 2023	7.50	55.00
Siebe Dupf, Baselland			Kellerei Eisacktal, Südtirol		
Riesling Bollenberg 2022	7.50	55.00	Barbera d'Alba Trevie 2021/2022	8.90	66.00
Zusslin, Elsass			Vietti, Piemont		
Bourgogne Blanc 2022		85.00	Nebbiolo Perbacco 2022		59.00
Dom. de Montille, Burgund			Vietti, Piemont		
Roero Arneis 2023		59.00	Amarone Valpolicella 2019		79.00
Vietti, Piemont			Fasoli / San Raffaele, Vento		
Riesling Spätlese Süss 2020		75.00	Rosé Superstition 2023		8.50
Markus Moitor, Mosel			Ale&Bread, Baden		59.00

APPETIZERS

Cauliflower soup	10.00	Ueli Bier Tapas (for 2 or more people)	pro Per. 26.00
refined with hazelnuts and cream		tartar, diced beef "Café de Paris", mini schnitzel, Ueli Beer sausage, salmon	
Smoked salmon rillette	19.50	Cheese platter	27.00
served with toasted Stadthof bread and vegetable pickles		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	Winter 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 "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 winter 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	(Gluten-free possible)	
with braised vegetables & homemade spaetzli		Veal Schnitzel "Vienna-Style"	45.00
Ueli-Burger with Spent Grain Brioche and Natur	33.00	served with fresh vegetables & french fries	
alpine chesse and bacon from free-range pork, served with french fries or salad		(Gluten-free possible)	
Pork Knuckle Braised in Ueli Wheat Beer	36.00	Diced beef "Café de Paris" 12 pieces	38.00
with sauerkraut and homemade dumpling		served with fresh Stadthof bread from Beschle	
Grilled duck breast with mulled beer sauce	39.50	Basel-style sliced beef	43.00
served with dumplings and celery purée		served with fresh vegetables & homemade spaetzli	
Bouchot mussels Fischerstube style	33.00	Beef Tartar large (with french fries + 6.50)	36.00
Served with French fries		Garnished with house-pickled vegetables, egg yolk cream & butter	

DESSERTS

Caramelized apple Tatin	13.00	Cheese platter	15.00
Served with Läckerli ice cream		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		Coffee, Grand Cru Chocolate, Pistachio, Vanilla, Strawberry, Läckerli	
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	GRAPPA	2cl	4cl
Seasonal Spritz with Crémant d'Alsace	11.50		Grappa di Barbera	6.00	11.50
Grapefruit and cinnamon syrup			Marolo, 40 % vol		
Tscharly Apéro(l)	8.00		Grappa di Moscato 2017	8.50	16.50
Rheinbrand, 15 % vol			Marolo, 42 % vol		
Tscharly Spritz	11.50		Grappa di Barolo 9 Anni	9.50	18.50
with Cremant d'Alsace & sparkling water			Marolo, 50 % vol		
Martinazzi bitter	8.50		BEER AND FRUIT SPIRITS	2cl	4cl
Matter, 22 % vol			Ueli Reverenz beer spirit	8.00	15.50
Martinazzi Soda	9.50		Brewery Fischerstube, 41 % vol		
with sparkling water			Ueli Winterbogg beer spirit	6.50	12.00
Hugo	11.50		Brewery Fischerstube, 40 % vol		
Cremant d'Alsace, elderberry syrup, lime & mint			Basler Dybli Kirsch	5.00	9.50
Grand Cru Pastis	6.50		Nebiker, 40 % vol		
Henri Bardouin, 45 % vol			Williams kurz vor dem Fall	9.00	17.50
HERBS	4cl		Luchs & Hase, 40 % vol		
Alpenbitter	9.00		Vieille Prune	8.50	13.50
Appenzeller, 29 % vol			Metté, 45 % vol		
GIN & VODKA	4cl		WHISKY & COGNAC	4cl	
Gin de Bâle	14.50		Islay Single Malt 10 Years	15.00	
Hearts&Tails, 40%			Ardbeg, 46 % vol		
Dry Gin	16.50		Viking Honour Single Malt 12 Years	17.50	
Rheinbrand, 40 % vol			Highland Park, 40 % vol		
Fischermans Gin	16.00		Ueli Whisky Sherry Cask	19.00	
Hearts&Tails, 41%			Brewery Fischerstube, 43 % vol		
London Dry Gin	10.00		Grande Champagne 1270	19.00	
Tanqueray, 43.1 % vol			Frapin, 40 % vol		
Ueli Vodka	9.00		COCKTAILS		
Brewery Fischerstube, 40 % vol			Espresso Martini with Ueli Vodka	16.50	
RUM	4cl		freshly brewed espresso, coffee liqueur and simple syrup		
Rum Oak Aged	17.50		Negroni with Gentleman's Gin	16.50	
Rheinbrand, 40 % vol			Vermouth red and Campari		
Coruba Rum 18 Years	21.00		Aleandbread, 27.50 % vol		
Rum Company, 40 % 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)



BESCHLE



 **Gebrüder Marksteiner**

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.

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.

HÄNOWITZ & PAGE
DIRECT TRADE
COFFEE ROASTERS



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.

