

BEERS

DRAFT BEERS

Ueli Bier Reverenz Spezial	3dl	5.80
brewed since 1974, bottom - fermented, 5.2 % vol	5dl	9.10
2 Litres in a fish-mug		36.00
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

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 (alcohol - free, max 0.5%)	33cl	7.00

DRAFT BEERS

Ueli Bier Robur (dark)	3dl	5.80
brewed since 1974, bottom - fermented, 4.8 % vol	5dl	9.10
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 Bier Maibock	3dl	6.20
brewed 2026, bottom - fermented, 6.2 % 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
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

	1dl	7.5dl
Crémant d'Alsace brut	9.00	65.00
Zusslin, Elsass		
Grauer Burgunder 2023	7.50	49.00
Blankenhorn, Baden		
Chardonnay Schliengen 2022		65.00
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

	1dl	7.5dl
Maison Rouge 2020 Merlot & Pinot Noir	7.50	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 Trevie 2021/2022	9.00	66.00
Vietti, Piemont		
Nebbiolo Perbacco 2022		59.00
Vietti, Piemont		
Amarone Valpolicella 2019		79.00
Fasoli / San Raffaele, Vento		
Rosé Superstition 2023	8.50	59.00
Ale&Bread, Baden		

APPETIZERS

Asparagus cream soup With lemon espuma	10.00	Ueli Bier Tapas (for 2 or more people) tartar, diced beef "Café de Paris", mini schnitzel, and more	pro Per. 26.00
Diced beef "Café de Paris" 6 Pieces served with fresh Stadthof bread from Beschle	22.00	Cheese platter a variety of Wirth's Huus cheese with fig mustard & nuts	27.00
Two white sausages with fig mustard served with fresh Stadthof bread from Beschle	14.00	Beef Tatare small (with french fries + 7.50) garnished with house-pickled vegetables, egg yolk cream & butter	26.00
Sausage salad (with french fries + 7.50) with klöpfer from Jenzer	17.00	Spring salad with scallops Garnished with baby spinach, mango, radishes, and pecans	26.00
Sausage-cheese salad (with french fries + 7.50) with klöpfer sausage from Jenzer & alpine cheese	21.00		

VEGETARIAN MAIN COURSES

Ueli-Vegi-Burger with spent grain Brioche served with either french fries or salad	33.50	Gratinated Spaetzli Pan served with fresh vegetables & Wirth's Huus cheese	28.00
Vegetarian "Café de Paris" snails, 12 pieces With mushrooms and green asparagus, served with Stadthof bread from Beschle	31.00	White asparagus with Sauce Hollandaise Served with new potatoes (with farmer's ham +5.00)	33.00

MAIN COURSES & CLASSICS

Ueli Mailbock Sausage from Free-Range Pork with Ueli dark beer onion sauce, sauerkraut and bread dumplings	26.00	Veal Cordon Bleu with Free-Range Ham and alpine cheese, served with fresh vegetables and french fries (Gluten-free possible)	49.50
Porkcheeks Braised in Ueli Dark Beer with braised vegetables & homemade spaetzli	31.00	Veal Schnitzel "Vienna-Style" served with fresh vegetables & french fries (Gluten-free possible)	45.00
Ueli-Burger with Spent Grain Brioche and Natur alpine chesse and bacon from free-range pork, served with french fries or salad	33.50	Diced beef "Café de Paris" 12 pieces served with fresh Stadthof bread from Beschle	38.00
Pork Knuckle Braised in Ueli Wheat Beer with sauerkraut and homemade dumpling	37.00	Scallops with Ueli wheat beer sauce Venere rice risotto, served with green asparagus	44.00
Sweetbreads from Baselbieter veal With Ueli-Robur sauce, polenta sticks, and green asparagus	41.00	Beef Tartar large (with french fries + 7.50) Garnished with house-pickled vegetables, egg yolk cream & butter	38.00
Dry-aged pork chop from free-range pig 350 g, with Ueli-Robur sauce, bread dumplings, and spring vegetables	48.00		

DESSERTS

Fischerstube Strawberry Éclair with airy Chiboust cream - made for sharing	19.00	Cheese platter a variety of Wirth's Huus cheese with fig mustard	15.00
Toblerone Mousse with white chocolate crumble	13.00	Ice cream from Dream of Ice, Allschwil Coffee, Grand Cru Chocolate, Pistachio, Vanilla, Strawberry, Lächerli	Scoop 4.00
Affogato Espresso from Haenowitz & Page and vanilla ice cream	10.50	Sorbets from Dream of Ice, Allschwil lemon, mango-passion, apricot, blackberry	Kugel 4.00

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	
enhanced with watermelon syrup, fresh lime and mint		
Tscharly Apèro(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	
Vodka de Bâle	9.00
Hearts&Tails, 40 % vol	

RUM	4cl
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	
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)



Bianchi

Scallops (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.


