

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 2026, 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
brewed since 1974, bottom - fermented, 4.8 % vol	5dl
Ueli Bier Old School Hops IPA	3dl
brewed since 2021, bottom - fermented, 5.6 % vol	5dl
Tut-Anch-Ueli	3dl
brewed since 1987, bottom- fermented, 5.8 % vol	5dl
Ueli Bier Stout	3dl
brewed since 2019, top - fermented, 6.2 % vol	5dl
Discover Ueli Bier (4 varieties, 1dl each)	4dl

SEASONAL DRAFT BEER

Ueli Bier Maibock	3dl
brewed 2026, bottom - fermented, 6.2 % vol	5dl

SEASONAL BOTTLED BEERS

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

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

WINES

CRÉMANT / WHITE WINES

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

Maison Rouge 2020 Merlot & Pinot Noir	7.50
Blankenhorn, Baden	
Pinot Noir La Tour 2022	
Jauslin, Baselland	
Merlot 2022	
Siebe Dupf, Baselland	
Lagrein 2023	7.50
Kellerei Eisacktal, Südtirol	
Barbera d'Alba Trevie 2021/2022	9.00
Vietti, Piemont	
Nebbiolo Perbacco 2022	
Vietti, Piemont	
Amarone Valpolicella 2019	
Fasoli / San Raffaele, Vento	
Rosé Superstition 2023	8.50
Ale&Bread, Baden	

APPETIZERS

Chilled pea soup	10.00
with light bacon espuma	
Diced beef "Café de Paris" 6 Pieces	22.00
served with fresh Stadthof bread from Beschle	
Carpaccio of Swiss beef	26.00
with delicate Sprinz shavings, aromatic malt pesto and fresh arugula	
Sausage salad (with french fries + 7.50)	17.00
with klöpfer from Jenzer	
Sausage-cheese salad (with french fries + 7.50)	21.00
with klöpfer sausage from Jenzer & alpine cheese	

Ueli Bier Tapas (for 2 or more people)	per person
tartar, diced beef "Café de Paris", mini schnitzel, and more	
Ueli Mexican Tapas	per person
Beef empanadas with guacamole, tortilla chips, chili cheese and pimienta	
Beef Tatare small (with french fries + 7.50)	
garnished with house-pickled vegetables, egg yolk cream & butter	
Panzanella salad with focaccia	
cherry tomatoes, cucumber, red onions and fresh basil.	
Summer vegetable tartare (small, vegan)	
with bell peppers, zucchini and eggplant, served with fresh Stadthof bread	

VEGETARIAN MAIN COURSES

Ueli-Vegi-Burger with spent grain Brioche	33.50
served with either french fries or salad	
Summer vegetable tartare	29.00
with bell peppers, zucchini and eggplant, served with fresh Stadthof bread	

Gratinated Spaetzli Pan
served with fresh vegetables & Wirth's Huus cheese
Vegetarian "Huus" Cordon Bleu
crafted from chickpeas, lentils and vegetables, filled with Alpine cheese,
served with fries and seasonal vegetables.

MAIN COURSES & CLASSICS

Ueli beer salsiccia from free-range pork	27.00
with Ueli dark beer onion sauce, sauerkraut and bread dumplings	
Porkcheeks Braised in Ueli Dark Beer	31.00
with braised vegetables & homemade spaetzli	
Ueli-Burger with Spent Grain Brioche and Natur	33.50
alpine chesse and bacon from free-range pork, served with french fries or salad	
Pork Knuckle Braised in Ueli Wheat Beer	37.00
with sauerkraut and homemade dumpling	
Pasture-raised beef short ribs with BBQ sauce	46.00
served with a delicate corn cream and Dauphine potatoes	
Dry-aged pork chop from free-range pig	48.00
350 g, with Ueli-Robur sauce, bread dumplings, and spring vegetables	

Veal Cordon Bleu with Free-Range Ham
and alpine cheese, served with fresh vegetables and french fries
(Gluten-free possible)
Diced beef "Café de Paris" 12 pieces
served with fresh Stadthof bread from Beschle
Grilled Spanish octopus
with chimichurri sauce, hummus and summer vegetables
Beef Tartar large (with french fries + 7.50)
Garnished with house-pickled vegetables, egg yolk cream & butter
Sliced Basel-style beef
served with seasonal vegetables and homemade Swiss spaetzle.

DESSERTS

Profiteroles	15.00
with vanilla ice cream, chocolate sauce and whipped cream	
Pavlova	15.00
with blackberry ice cream, red berries and whipped cream	
Affogato	10.50
Espresso from Haenowitz & Page and vanilla ice cream	

Cheese platter	
a variety of Wirth's Huus cheese with fig mustard	
Ice cream from Dream of Ice, Allschwil	Scoop
Coffee, Grand Cru Chocolate, Pistachio, Vanilla, Strawberry	
Sorbets from Dream of Ice, Allschwil	Kugel
lemon, mango-passion, apricot, blackberry	

KAFFEE & TEE

Coffee	4.90	Doppio
Haenowitz & Page		Haenowitz & Page
Espresso	4.90	Tee different flavours
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 Apéro(l)	8.00	
Rheinbrand, 15 % vol		
Tscharly Spritz	11.50	
with Crémant d'Alsace & sparkling water		
Martinazzi bitter	8.50	
Matter, 22 % vol		
Martinazzi Soda	9.50	
with sparkling water		
Hugo	11.50	
Crémant 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
Grappa di Barbera	6.00
Marolo, 40 % vol	
Grappa di Moscato 2017	8.50
Marolo, 42 % vol	
Grappa di Barolo 9 Anni	9.50
Marolo, 50 % vol	

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

WHISKY & COGNAC
Islay Single Malt 10 Years
Ardbeg, 46 % vol
Viking Honour Single Malt 12 Years
Highland Park, 40 % vol
Grande Champagne 1270
Frapin, 40 % vol

COCKTAILS
Espresso Martini with Ueli Vodka
freshly brewed espresso, coffee liqueur and simple syrup
Negroni with Gentleman's Gin
Vermouth red and Campari
Aleandbread, 27.50 % vol
Spicy Moscow Mule with Ueli Vodka
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.



BESCH

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.



5.80
9.10
6.90
10.90
6.90
10.90
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9.90
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6.20
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6.00

7.5dl

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59.00



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4cl

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