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	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 Herbstbock	3dl	6.20
Brewed in 2026, bottom-fermented, 6.2%	5 dl	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		
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		
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		
Pinot Noir La Tour 2022		65.00
Jauslin, Baselland		

APPETIZERS

Red Lentil & Butternut Squash Cream Soup 10.00
with Chestnut Crumble

Sausage salad (with french fries + 7.50) 17.00
with klöpfer from Jenzer

«Perfect Egg» 18.00
with Mushroom Cream, Bacon and Parsley Oil

Crispy Blood Sausage 19.00
with Ueli Robur Beer Reduction, Onion Confit and Boskoop Apple

Beetroot Tartare 20.00
with Fresh Goat's Cheese, Pear and Walnuts

Sausage-cheese salad (with french fries + 7.50) 21.00
with klöpfer sausage from Jenzer & alpine cheese

Diced beef "Café de Paris" 6 Pieces 22.00
served with fresh Stadthof bread from Beschle

Ueli Bier Tapas (for 2 or more people) per person 26.00
Beef Tartare, "False Snails", Mini Schnitzels, Soup & Much More

Beef Tatare small (with french fries + 7.50) 26.00
garnished with house-pickled vegetables, egg yolk cream & butter

Cheese Platter 27.00
Four Varieties of Wirth's Huus Cheese with Fig Mustard & Nuts

VEGETARIAN MAIN COURSES

Gratinated Spaetzli Pan 28.00
served with fresh vegetables & Wirth's Huus cheese

Ueli-Vegi-Burger with spent grain Brioche 33.50
served with either french fries or salad

Vegetarian "Huus" Cordon Bleu 39.00
Made from chickpeas, lentils and vegetables,
filled with Alpine cheese and wrapped in aubergine,
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

Mussels from Mont-Saint-Michel 35.00
Flambéed with Cognac at the table, served with French Fries

Pork Knuckle Braised in Ueli Wheat Beer 37.00
with sauerkraut and homemade dumpling

Diced beef "Café de Paris" 12 pieces 38.00
With Jenzer Natura Beef, served with fresh Stadthof bread

Beef Tartar large (with french fries + 7.50) 38.00
Garnished with house-pickled vegetables, egg yolk cream & butter

Flat Iron Steak from Pasture-Raised Beef 46.00
Served on a Hot Rhine Stone,
with homemade truffle oil mashed potatoes and autumn vegetables.

Viennese-Style Veal Schnitzel 48.00
Served with Fresh Vegetables & French Fries
(Gluten-free possible)

Veal Cordon Bleu with Free-Range Ham 49.50
and alpine cheese, served with fresh vegetables and french fries
(Gluten-free possible)

Venison Entrecôte 51.00
with Balsamic Quince Sauce, Spätzle and Red Cabbage

DESSERTS

Ice cream from Dream of Ice, Allschwil Scoop 4.00
Coffee, Grand Cru Chocolate, Pistachio, Vanilla, Strawberry

Sorbets from Dream of Ice, Allschwil Kugel 4.00
lemon, mango-passion, apricot, blackberry

Affogato 10.50
Espresso from Haenowitz & Page and vanilla ice cream

Homemade Toblerone Mousse 14.00
with Chocolate Crumble

Homemade Vermicelles(Sweet Chestnut Puré 14.00
with Meringue, Whipped Cream, Kirsch and Chestnut Crumble

Cheese platter 19.00
a variety of Wirth's Huus cheese with fig mustard

KAFFEE & TEE

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

SPIRITS

APERITIV	2cl	4cl
Seasonal Spritz with Crémant d'Alsace Crémant d'Alsace Brut, grapefruit and cinnamon syrup		12.50
Tscharly Apèro(l) Rheinbrand, 15 % vol		8.00
Tscharly Spritz with Cremant d'Alsace & sparkling water		12.50
Martinazzi bitter Matter, 22 % vol		8.50
Martinazzi Soda with sparkling water		9.50
Hugo Cremant d'Alsace, elderberry syrup, lime & mint		12.50
Grand Cru Pastis Henri Bardouin, 45 % vol	6.50	

HERBS	4cl
Alpenbitter Appenzeller, 29 % vol	9.00

GIN & VODKA	4cl
Gin de Bâle Hearts&Tails, 40%	14.50
Dry Gin Rheinbrand, 40 % vol	16.50
Fischermans Gin Hearts&Tails, 41%	16.00
London Dry Gin Tanqueray, 43.1 % vol	10.00
Vodka de Bâle Hearts&Tails, 40 % vol	12.50

RUM	4cl
Coruba Rum 18 Years Rum Company, 40 % vol	21.00
Coruba 7 Years Rum Rum Company, 43 % vol	16.50

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

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

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

COCKTAILS	
Pumpkin Spice Espresso Martini Pumpkin purée, pumpkin spice syrup, espresso, coffee liqueur	17.50
Espresso Martini with Ueli Vodka freshly brewed espresso, coffee liqueur and simple syrup	16.50
Negroni with Gentleman's Gin Vermouth red and Campari Aleandbread, 27.50 % vol	16.50
Spicy Moscow Mule with Ueli Vodka Tabasco (also available without), ginger beer & lime juice	16.50

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.

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.





Cheese platter 19.00

a variety of Wirth's Huus cheese with fig mustard

