

MENU FINE DINING

Our culinary compass at Matt & Elly is nature. We serve a seasonal menu with a strong commitment to local quality products from sustainable farmers.

Jarin Huber, our head chef and co-owner, has his roots in the Basel countryside, where he grew up with a mostly vegetarian cuisine. We reflect both Jarin's deep connection to his roots and the influences of different cuisines from all over the world.

Enjoy new creative culinary creations every three weeks. Feel free to complete your tasting experience by ordering our in-house beer or wine pairing with the 4-course surprise menu, both curated by our wine sommelier, Roger Grüter, and our beer sommelier and co-owner, Denise Furter.

MATT & ELLY'S RECOMMENDATION: 4-COURSE SURPRISE MENU

 OR  80.- PP //  +  87.- PP

#mattsselection of 3 dinner creations, 1 dessert

Beer pairing 31.- PP

Wine pairing 39.- PP

À LA CARTE

DINNER

AB 2 TELLER P.P. 51.- | 3 TELLER P.P. 70.-

Carrot, cashew, parsley, ginger, gochujang 🌱 🌾

Roast pumpkin soup, leek, Belper knolle, pumpkin seed oil 🌾

Spinach malfatti, sage, hazelnuts, radicchio, Jersey blue

Swiss salmon, miso beurre noisette, riesling, hispi cabbage 🐟 🌾 +2.-

Petite tender, potato, kale, fermented cep mushroom,
Kampot pepper 🐟 🌾 +2.-

Red cabbage, brussel sprouts, pearl barley 🌱

Sliced wild ragout, celeriac, parsnip, blueberries 🐟 +2.-

Lion's mane mushroom, onion, sea buckthorn, macaire potatos, rosemary 🌱 🌾

AMUSE-TA BOUCHE

Hummus 🌱 5.5

Alpkäse, Chutney 🌾 5.5

Salami 🐟 🌾 5.5

DESSERTS

Chocolate tarte, caramel, quince 16.-

Koji mousse, matcha, pear, lemongrass 16.-

Local cheese selection, chutney 16.-

Dieses Angebot gilt ab 18.30 Uhr. Über Zutaten in unseren Gerichten, die Allergien oder Intoleranzen auslösen können, informieren dich unsere Mitarbeitenden auf Anfrage gerne. Unser Fleisch und Fisch stammen, wo nicht anders vermerkt, aus der Schweiz.

Alle Preise in CHF inkl. 8.1% MwSt. 🌱 = vegan 🐟 = mit Fleisch oder Fisch 🌾 = glutenfrei

