

MENUKARTE 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: 5-COURSE SURPRISE MENU

 94.- PP /  +  102.- PP

Matt & Elly's festive dinner in 5 courses

Beer pairing 39.- PP

Wine pairing 49.- PP

À LA CARTE

DINNER

5 COURSE MENU MEAT, FISH 102.-

4 COURSE MENU (WITHOUT AGNOLOTTI) 87.-

Beets, plum, shiso, balsamic vinegar 🍷

Perch pike, leche de tigre, pistachio, turmeric, cilantro 🐟 🌾

Agnolotti, lemon, fennel, saffron, brown butter

Veal cheeks, morels, potato, chervil root, shallot 🐟 🌾

Sesame, orange, dates, walnut

5 COURSE MENU VEGETARIAN 94.-

4 COURSE MENU (WITHOUT AGNOLOTTI) 80.-

Beets, plum, shiso, balsamic vinegar 🍷

Chawanmushi, king oyster mushroom, usukuchi, chives 🌾

Agnolotti, lemon, fennel, saffron, brown butter

Potato, parsnip, parmesan, apple, shallot 🌾

Sesame, orange, dates, walnut

This offer is valid from 6.30 pm. Our team will be happy to inform you about ingredients in our dishes that may cause allergies or intolerances upon request. Our meat and fish come from Switzerland.

All prices are CHF incl. 8.1% VAT. 🍷 = vegan 🐟 = with meat or fish 🌾 = gluten free

