

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.

Inspired by these local products and trending cooking methods, you can enjoy every few weeks new creative culinary creations in 4 or 5 courses. Or, if you wish, à la carte from the following menu.

Feel free to complete your tasting experience by ordering our in-house beer or wine pairing with the menu, both curated by our wine sommelier, Roger Grüter, and our beer sommelier and co-owner, Denise Furter.

MATT & ELLY'S RECOMMENDATION: 5-COURSE MENU 4-COURSE MENU

 4-COURSES 80.- PP, 5-COURSES 95.- PP
 +  4-COURSES 87.-, 5-COURSES 103.- PP

 PREORDER 48H AHEAD

Beer pairing 4-courses 31.- PP, 5-courses 35.- PP
Wine pairing 4-courses 42.- PP, 5-courses 51.- PP

Please let us know about any allergies when making your reservation. Otherwise, we will try our best to accommodate any spontaneous requests. Thank you!

DINNER

VEGETARIAN MENU

Leek, jersey blue, peas, saffron

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White asparagus, gribiche, radishes 

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Lasagna, spinach, morels, Belper Knolle

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Cauliflower, carrot, maple sirup, Baharat, buckwheat 

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Panna Cotta, Earl Grey, rhubarb, cardamom, strawberry 

or Cheese from Wirth's Huus, chutney

MEAT, FISH MENU

Leek, jersey blue, peas, saffron

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Arctic char, ponzu, chicory, cashew, cilantro  

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Lasagna, spinach, morels, Belper Knolle

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Veal flap steak, «knöpfli», wild garlic, kohlrabi 

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Panna Cotta, Earl Grey, rhubarb, cardamom, strawberry 

or Cheese from Wirth's Huus, chutney

Menu vegetarian 5-courses 95.-, 4-courses (without pasta creation) 80.-

Menu meat, fish 5-courses 103.-, 4-courses (without pasta creation) 87.-

For 3 or fewer courses, please ask us for our recommendation.

Kids' menu: 3 courses of your choice, vegetarian 49.- or meat 54.-. Fewer courses available upon request.

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. Our meat and fish are sourced in Switzerland.

All prices are CHF incl. 8.1% VAT.



= vegan



= with meat or fish



= gluten free

