MATT & ELLY: A CULINARY EXPERIENCE

With us, every creation follows nature – seasonal with a strong focus on local and sustainable products.

Our head chef and co-owner, Jarin Huber, brings his Basel roots together with international influences to the plate; surprising, creative, and always delicious. Co-owner Denise Furter and her service team complete the evening, attentive, yet relaxed with a true sense for detail. Storytelling included.

MATT & ELLY'S RECOMMENDATION:
5 COURSES
VEGETARIAN 5 COURSES 98.–
WITH MEAT, FISH 5 COURSES 106.–

Do you prefer something a little more compact?
4 courses 82.– | with meat, fish 89.–
Fewer or individual courses from the menu are also available.

The perfect pairing
Complete your experience with our carefully curated beverage selection:

Non-alcoholic pairing: 4 courses 34.– | 5 courses 39.–
Beer pairing: 4 courses 31.– | 5 courses 35.–
Wine pairing: 4 courses 46.– | 5 courses 55.–
Mixed (wine and alcohol free) pairing: 4 courses 42.– | 5 courses 51.–

Curated by Roger Grüter, our wine and beer sommelier.

Allergies
Please inform us at the time of reservation.
We will accommodate short notice requests wherever possible.

NOVEMBER MENU

5-COURSE DINNER

VEGETARIAN

Parsnip velouté, bread dumpling, porcini, sumac

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Endives, labneh, hazelnut, maple sirup, curry oil

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Mac and cheese, truffles, shallots, crumble

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Celeriac, quinoa, shoyu, kale, chili

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Koji, Mandeln, Schokolade, Kirschen

or Cheese from Wirth‘s Huus, chutney

Price: 5-course 98.- | 4-course (without pasta) 82.-
Fewer courses or even individual dishes are also available.

MEAT, FISH

Parsnip velouté, bread dumpling, porcini, sumac

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Salmon trout, chicory, citrus

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Mac and cheese, truffles, shallots, crumble

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Braised chuck roast, rösti, celeriac, kale

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Koji, almonds, chocolate, cherries

or Cheese from Wirth‘s Huus, chutney

Price: 5-course 106.- | 4-course (without pasta) 89.-
Fewer courses or even individual dishes are also available.

From 6:30 pm.
Swiss meat and fish, homemade baked goods.
Allergies? Ask us, we’re happy to help.
All prices include 8.1% VAT.