



LÖWENZORN
SCHWEIZ  GENIESSEN

Autumn Dishes

Lamb's lettuce with calf's liver ⓘ fried in butter	24.50
scented with raspberry vinegar	
Game terrine with blackcurrant sauce ⓘ	19.50
accompanied by autumn salad with walnuts	
Cream of pumpkin soup with sour cream and pumpkin-seed oil	11.50
Linguine with creamy wild mushroom sauce and apple ribbons <i>vegetarian</i>	34.50
Spaetzle, pan-fried with pumpkin and chanterelle mushrooms <i>vegetarian</i>	26.50
Baked beneath a layer of grapes and Swiss royal cheese [Königskäse]	
Monkfish Osso Bucco	38.50
Slices of monkfish braised in tomato sauce, served on pickled cabbage with boiled potatoes	
Venison stew with cranberries ⓘ	32.50
with red cabbage, sweet chestnuts and homemade spaetzle	
Venison entrecôte steak with quince compote ⓘ	42.50
served with Brussel sprouts and homemade spaetzle	
Cordon bleu wild boar with dry-cured ham and cheese ⓘ	38.50
accompanied by cranberries, red cabbage with sweet chestnuts and homemade spaetzle	
Escalope of venison "Löwenzorn" with Cognac sauce ⓘ	42.50
served with Brussel sprouts and homemade spaetzle	

Our wine recommendations

Vermentino Bolgheri DOC	dl. 8.50 / Fl. 75cl 59.00
Tenuta Guado al Tasso - Marchesi Antinori Toscana, Italien Vermentino	
Insoglio del Cinghiale IGT	dl. 11.50 / Fl. 75cl 78.00
Tenuta di Biserno Toscana, Italien Syrah, Cabernet franc, Merlot, Petit Verdot	



"Löwenzorn-Delights"

Grosi's fine soup of the day 7.50

A different homemade soup each day - please ask the Service Team

Green Salad 9.50

Colourful leafy salad with our House-sauce

Countrywoman's Salad 12.50

Colourful mixed salad combining leafy and vegetable salads

"Löwenzorn" speciality board 18.50 / 26.50

Bündnerfleisch [air-dried meat from the Grisons Canton], Moschtbröckli [dry-smoked beef] and Landjäger [dry-smoked sausage], with gherkins and silverskin onions

Simply as strong as a lion

Steak Tartare with Toast - small (120g), medium (200g) or large (300g) 19.50 / 33.50 / 41.50 **i**

Flavoured with Appenzeller Single Malt Whisky, which having matured in beer barrels in the Locher AG Brewery acquires its final "finish" in the port-wine barrel, served with toast and butter

Our wine recommendations

Merlot Bianco Terre di Gudo DOC glass 7.50 / bottle 75cl 52.00

Carlo Tamborini, Tessin, Schweiz
Merlot

Merlot Baiocco DOC glass 8.50 / bottle 75cl 58.00

Guido Brivio, Mendrisio, Tessin, Schweiz
Merlot

Your next celebration... our historic premises and inner courtyard are perfectly suited for family parties, official occasions or simply cosy get-togethers with club associates and/or business partners. When may we welcome you?



"Löwenzorn Classics"

Main Courses

"Alpine Herder's Macaroni" original with bacon *or vegetarian* **25.50 / vegetarian 23.50**

with diced potato au gratin with King of the Swing Nöldi Forrer's "Königschäs" [royal cheese] and Swiss-style onions

"Basel country sour liver" from grass-fed cattle **i** **29.50**

with red onion, gravy and golden brown potato fritters

Cordon Bleu "Seeland pork" (approx. 250g) **i** **37.50**

Farmer's ham from Witzwil free-range pigs and Passwang cheese, along with golden brown peasant-style French fries and vegetables from the fields

Löwenzorn cutlet of Basel country grass-fed veal **i** **39.50**

in a crispy coating, with peasant-style fries and market vegetables

Slice of Ribelmals-fed chicken steak on minced tomatoes **i** **34.50**

Ribelmals chicken breast sliced, with linguine and market vegetables

"Valais Rösti" [potato fritters] vegetarian **25.50**

golden brown Rösti with sliced tomatoes, baked under a layer of Nöldi's "Royal Cheese"

Loin cut from Bernese Highlands mountain lamb, roasted whole **i** **44.50**

cooked pink, served with thyme gravy, market vegetables and homemade noodles tossed in butter

European perch fillets in beer pastry **32.50**

served with a bouquet of salad and tartar sauce

We set great store on region specialities and quality - "100 % Jenzer-Natura-Qualität"

What is important to us is healthy meat from species-appropriate animal husbandry and regional origin. The Jenzer butcher's shop, a family business in Arlesheim, shares our concerns about sustainability and quality.

For this reason we buy all of our meat in Jenzer-Natura-Qualität. Detailed information can be found on the last page.



i Guet z'wüsse

Meat declaration

i Calves from the Region

Our house-butcher Jenzer buys calves from farmers in the Basel area who use particularly species-appropriate methods of animal husbandry. Most of the calves are brought up on small-holding fodder, as far as possible fed on the farm's own full milk (1000 litres per calf). It is ensured that the calves grow older. This has the following advantages:

The animal can grow for longer

It grows heavier

The meat from these animals is more mature

Animal protection legislation stipulates 1.8 m² per calf.

In the Recher family establishment the calves have more than double that amount of space

i Cattle from suckler herd husbandry

We are convinced that animals which are kept in natural conditions yield a better quality of meat. In the case of beef, our butcher seeks out animals in the region that come, as far as possible, from suckler herds and free-range husbandry. Oxen and cattle grow more slowly and hence have better meat with more intramuscular fat (marbling) as steers. Compared to Natura-Beef our animals are more than half a year older. The animals' growth is only then completed and the meat quality matured! Our absolute pinnacle of pride is the 'Côte de Boeuf'. For

this speciality we seek out the first two ribs of the entrecote from the very finest animals.

i Free-range poultry

The ducks and guinea-fowl originate from the St. Galler Rhine Valley, from the farm of Robin Geiser and

his family, who have been running a small business in poultry breeding for many years. The animals are fed on "Ribelmais" an old local variety of corn

i Free range pigs from Witzwil

Every year we buy more than 1500 free-range pigs from the farm estate of the Witzwil penitentiary.

This farm lies in the Bernese Seeland. This agricultural business is well-known for its progressive and unique pig husbandry.

The 1000 pigs owned by the farm here live outside day and night in all seasons of the year. They have everything that a pig needs for a particularly species-appropriate life.

The unique thing about this business is that the breeding and feeding are at the same location. This has allowed antibiotic-free fodder for more than 5 years. Over

90% of the feed originates from the farm's own cultivation. This too is unusual.

The farrowing sows in these circumstances build a nest out of straw for their piglets. Thus the piglets are optimally protected from the rain and cold. In the height of summer there are wallowing places so that the pigs can cool off.

i Mountain lambs - a unique story

The mountain lambs originate from the Bernese Highlands. In the summer the mountain lambs graze on the Alps. As itinerant herds the lambs are on the move during the winter with their shepherd and his sheepdog.

This animal husbandry protects the Alpine meadows from becoming overgrown and bushy.

i Game from Austria and Germany

Even the game meat we purchase from the Jenzer butcher's shop. It is imported, fresh or deep-frozen, from Austria and Germany.

Give "sustainability and quality" as a gift

A culinary experience for your friends or business partners? Gift cards can be obtained here - don't be afraid to ask.

