

BANQUETS and EVENTS

Your unique event at the Ueli-Brau-Bar

Our two impressive venues offer the perfect location for celebrations, company events and special moments: The historic vaulted cellar for up to 50 people impresses with its authentic atmosphere, and the charming Lindensääli for up to 24 people is perfect for smaller events in an intimate setting.

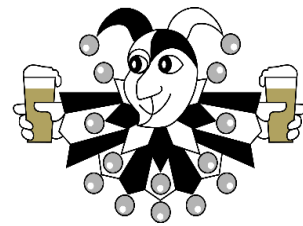
We put together a personalised menu tailored exactly to your wishes.

Talk to us – we look forward to making your event an unforgettable experience.

Regional Suppliers

We work closely with selected regional suppliers to guarantee you fresh, seasonal and high-quality ingredients:

- Marksteiner Vegetables and Fruit, Basel (CH)
the specialist for seasonal and regional fruit and vegetables
- Metzgerei Jenzer (butcher), Arlesheim (CH)
first-class meat from local farms
(game meat from Austria and Germany)
- Wirth's Huus, Basel (CH)
renowned cheese varieties from traditional production
- Bäckerei Beschle (bakery), Basel (CH)
fresh bread and pastries from the neighbourhood, daily
- Stadl Fischimport (EU region)
the specialist for fresh fish and seafood



UELI BRAU BAR

Food Menu



@UELIBRAUBAR

Opening hours: Mon - Thu: 16:00 - 23:00
Fri & Sat: 16:00 - 00:30
Sun: Closed

Ueli-Brau-Bar,
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Wi-Fi password: UBB_4058

Ueli Brau Bar

FOR A SMALL APPETITE

French Fries 	9.50
Sweet Potato Fries with Truffle Oil  Served with vegan mayonnaise	15.00
Mixed Salad  Served with Ueli spent-grain bread from Beschle	9.50
Beer Pretzel  From Beschle	6.00
Beef Marrow Bone With pickled red onions and Ueli spent-grain bread from Beschle	16.50
Baselbieter Beef Tartare 100 g With vegetable pickles, butter and spent-grain bread toast	22.00
Brau-Bar Currywurst Served with Ueli spent-grain bread from Beschle	15.50
Brau-Bar Sausage Salad With Ueli Bier sausage	19.00
Brau-Bar Sausage & Cheese Salad With Ueli Bier sausage and mountain cheese	21.90
Regional Lamb's Lettuce Salad with egg, free-range bacon and spent-grain bread croutons	22.00
Pumpkin Soup  with spent-grain bread croutons	10.00
Side: salad or French fries To complement all small dishes	7.90

APERIO PLATTERS

Vegetarian Platter  Marinated feta, hummus, aubergine caviar, goat cheese Served with Ueli spent-grain bread from Beschle	22.00
Meat Platter, Jenzer Natura quality Free-range pork salametti, cured venison ham, pastrami and Ueli Bier sausage Served with Ueli spent-grain bread from Beschle	31.00
Cheese Platter from Wirth's Huus Four seasonal matured cheeses Served with Ueli spent-grain bread from Beschle	31.00

Flammenkuchen (Tarte Flambée)

Original Alsatian Style With bacon, onions and sour cream	21.50
Ueli Salsiccia Flammenkuchen With Ueli Bier salsiccia, Gorgonzola, chili peppers and garlic	25.50
Autumn Flame  With figs, goat cheese, walnut and honey	24.50
+ Diced bacon	3.50
+ Mountain cheese	3.50

FOR A BIG APPETITE

Orecchiette alla Puttanesca   With olives, capers, garlic, tomatoes and chili peppers	24.50
Crispy Perch Fillets in Ueli Bier Batter with French Fries Served with homemade tartar sauce	32.00
Free-Range Pork Cordon Bleu with French Fries and Vegetables Filled with mountain cheese and ham	38.00
Baselbieter Beef Tartare 200 g With vegetable pickles, butter and spent-grain bread toast	35.50
Regional Venison Stew (Rehpf Pfeffer) Served with red cabbage, spaetzle and chestnuts	38.00

BURGERS

Brau-Bar Burger 200 g beef, Jenzer Natura quality, cooked medium With mountain cheese in a Beschle bun + Diced bacon	26.00 3.50
Veggie Brau-Bar Burger  Beyond burger with mountain cheese in a Beschle bun	24.50
Side: salad or French fries To complement all burgers	7.90

DESSERTS

Chocolate Fondant Served with vanilla ice cream from Dream of Ice	13.00
Scoops of Ice Cream or Sorbet Chocolate, vanilla, strawberry, quince, mango-passion fruit	4.00
Sorbet with a Shot Quince sorbet with Ueli Bier brandy	13.50
Cheese Plate from Wirth's Huus Served with apricot mustard	19.00

If you have allergies, please ask our service staff.

Vegetarian



Vegan

