

# Banquet at Hotel Krafft

## LOCATIONS



### Restaurant

Whether it's a business lunch or a family celebration in the evening, our restaurant transforms every occasion into an unforgettable experience. The large windows flood the room with lots of light and grant a unique view of the Rhine - no matter what time of year you dine here, it's always worth it.

We are happy to reserve a table or several tables in this beautiful room in the heart of the historic Krafft Basel. Enjoy!



### Säali

If you do not need the whole room, we can offer you 1/3 of our restaurant exclusively.



### Terrace

Fancy some sun and joie de vivre? Then let's go outside. On sunny days, the terrace is by far the most beautiful place in Basel. Located directly on the banks of the Rhine, it offers a cozy space for banquets with open-air style. Thanks to the retractable roofing, the meal can take place outside in any weather, and the planned event will definitely not fall through.



### Rhybligg

We are happy to transform our seminar room into a cozy miniature restaurant in the evening. The delicious dishes of our kitchen team provide pure pleasure, our exquisite wine selection pleasantly fogs the senses and the superb service promises an unforgettable evening. So no more waiting - we are always happy to advise!

# WANT A BIT OF EXCLUSIVITY?

No problem at all, we have plenty of options for that too! To enjoy our culinary offer in a private setting instead of surrounded by like-minded gourmets, we offer the following premises for exclusive rent:



## Restaurant complet (exclusiv)

The whole restaurant will be reserved just for you. So food and drink can be enjoyed uninhibitedly, privately and among yourselves.

Capacity: 95 people

Minimum turnover: CHF 7'200

Don't need that much space? Our restaurant can also be divided into smaller rooms by partition walls:

## Säali (exclusiv)

Capacity: 30 people

Minimum turnover: CHF 1'900

## 2/3 Restaurant (exclusiv)

Capacity: 65 people

Minimum turnover: CHF 5'300

How about private dining with a difference?

## Rhybligg (exclusiv)

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Capacity: 8 people

Minimum turnover: CHF 650

\*Unsure about the guaranteed minimum turnover?  
No problem, we will surely find a suitable solution together

# APERITIF-SELECTION

Found a suitable location for the aperitif? Then only the most important thing is missing:  
Food and drink!

For this purpose, our kitchen team has put together the following small selection of different  
appetizers.

Simply want something different? We will be happy to expand our selection accordingly and we are  
looking forward to create a completely individual offer.

## Krafft Food

Soup of the day in a glas	5.00
Vegetarian aperitif skewers	
• Tomatoes-olives-feta skewers	7.00
Crostini	
• with tomatoes	3.50
• with olives	3.50
Teriyaki chicken skewers (100g)	9.00
Spinach ricotta puff pastry pockets	7.00
Salmon rolls	6.00
Eggplant cream cheese rolls	5.00
Falafel with yogurt dip	16.00
Hummus with bread	8.50
Marinated olives	5.00
mixed nuts	5.00

## Plättli

Large krafft platter (3-4 people)	28.00
• salametti, cheese, marinated olives, hummus, fruits	
Vegetarian platter (2-3 people)	21.00
• Antipasti, hummus, feta cheese	

## **BEST OF KRAFFT**

Selected 4 course menu by our chef 87

Enjoy a variety of dishes, carefully selected and put together by our chef for an all around restaurant experience. The dishes will be served to share similar to a classy italian Tavolata.

Meat and fish: Switzerland/ Chicken: Switzerland

## **MENU**

Please put together a uniform menu for the whole group from the dishes below. We always take allergies and intolerances into consideration and kindly ask you to inform us in advance.

### **Starter**

Salad "krafft" with seeds and nuts 13

Poached egg, warm spring vegetables, herb vinaigrette, croutons 21

Confit swiss alpine salmon, cucumber, dill, focaccia 26

### **Intermediate course**

Soup of the day 8.50

### **Main course**

#### **MEAT**

Ossobuco, creamy polenta, peas, gremolata, braised jus 46

Roasted beef steak, potato mousseline, broccoli, pepper sauce 51

#### **VEGETARIAN**

Arancini, spring vegetables, herb foam 39

### **Dessert**

Green tea panna cotta, lime sorbet, crumble 16

Dark chocolate mousse, yogurt ice cream, peppermint foam 17

Detailed descriptions as well as an even larger wine selection on request under  
[www.krafftbasel.ch](http://www.krafftbasel.ch)

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# DRINK

## White wine

price per bottle (7.5 dl) in CHF incl. VAT.

Veneto, IT	Soave Classico, Prà, Otto Garganega	54
Niederösterreich, AUT	Cuvée Spectrum Traminer, Riesling x Sylvaner, Johannisberg, Weisburgunder	62
Ticino, CH	Bianco di Merlot della Svizzera Italiana IGT, Volpe Matta Merlot	64
Baden, DE	Weissburgunder Sonnenhohle, Weingut Zähringer Weissburgunder	68
Rueda, ESP	Finca La Capilla Rueda DO La Capilla Verdejo, Sauvignon blanc	71
Bourgogne, FR	Chablis 1er Cru Beauroy AC, Domaine Alain Geoffroy Chardonnay	82

## Rose

Gascogne, FR	Rosé Coquelicots, Domaine Sain-Lannes Merlot, Cabernet Sauvignon	56
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## Red wine

Veneto, IT	Carmenere Più, Veneto Rosso IGT, Inama Carmenere, Merlot	55
Baden, DE	Cuvée Paul, Weingut Kalkbödele Cabernet Sauvignon, Merlot, Spätburgunder	65
Toro, ESP	Ademán Valdearanda Crianza Tinta del Toro	68
Wallis, CH	Cabernet Franc, Cave Biber Cabernet Franc	78
Kamptal, AUT	Liubisa, Ludwig Hiedler Pinot Noir, Sangiovese	87
Bordeaux, FR	Château La Bonnelle St. Emilion Grand Cru AC Merlot, Cabernet Franc	89

## Champagne

Champagne, FR	Champagne Brut, Grand Cru, Herbert Beaufort Nebbiolo	102
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# SERVICES

## Flowers & Other Table Decorations

May the occasion be rounded off with a beautiful floral decoration? We will gladly organize it for you at the florist of our confidence - of course completely according to your wishes, as far as colours and varieties are concerned. Of course, we can also provide you with the contact details of our florist, so that you can see for yourself on site.

You may also bring your own decorations. If the decoration material is to be collected from us after the event, please inform us of the relevant contact person and the collection time. Unfortunately, we cannot store leftover decorations and they will be disposed of after the event.

## Menu Cards

We are happy to print Krafft menu cards so that all guests can follow the menu and have a souvenir of the great occasion. Special wishes regarding text or design? We are happy to customize the cards.

There is one copy per two guests. The menu cards are free of charge.

## Tap Money

You still have a great wine at home that would round off our menu perfectly? No problem, you are welcome to bring your own wine. The corkage fee is 35 per bottle (7.5dl). If you bring your own dessert/cake the tap fee is 25 (up to 8 people) / 35 (9 – 15 people) / 65 (from 16 people).

## Extension

Having too much fun to go home? A night surcharge of CHF 50 per hour applies per employee on duty after 01.00 am.

# ENTERTAINMENT

## Music

Out of consideration for our hotel guests, live music (without amplifiers) is only possible to a limited extent and after appropriate consultation until 22:00.

## Artists / Extras

We are happy to advise should changing rooms, short-term storage space or general information be required. Our reception is open 24 hours a day.