

APERITIF PROPOSALS 1 OCTOBER – 31 DEZEMBER 2020

We gladly organize your aperitif in our salon, in the lobby or on the terrace outside. We have made a small selection of snacks and beverages. Please let us your preferences know and we are very happy to create your very individual offer.

Snacks

Grissini • piece • 2

Grissini • Jenzer's free-range ham • piece • 4

Crispy tortilla • vegan hummus • piece • 3

Farmhouse bread • Bibeles-cheese with herbs • piece • 4

Focaccia • fish tartare • piece • 4

Vital black bread • beef carpaccio • sour cream • piece • 5

Marinated olives • bowl • 6

Mixed nuts Krafft Basel • bowl • 7

Beverages

Prosecco Stefany • Cantina Pizzolato • Valdobbiadene • 7.5dl • 63

Champagne Brut • Grand Cru Beaufort • 7.5dl • 89

Oinoz Verdejo • Bodega Carlos Moro • Rueda • Spain • 7.5dl • 45

Sur Sur • Donnafugata • Sicily • Italy • 7.5dl • 51

Riesling Gaisberg • Ludwig Hiedler • Kamptal • Austria • 7.5dl • 66

Sauvignon Blanc • Wolfer • Thurgau • Switzerland • 7.5dl • 71

Pinot Rosé Extra Brut • Kalkbödele • Baden • Germany • 7.5dl • 72

Riesling Sekt Brut • Reinecker • Baden • Germany • 7.5dl • 63

You will find the entire wine list on www.krafftbasel.ch

Sanbitter • non-alcoholic • 1dl • 6.40

Orange juice • 5dl • 7.20

Basel water (still/sparkling) • 1l • 8.50

Goba Appenzeller Water (still/sparkling) • 5dl • 7.20

MENU PROPOSALS 1 OCTOBER – 31 DEZEMBER 2020

Our kitchen team has created the following menu proposals for you. Please feel free to compose your own individual menu from the different dishes below. We are pleased to propose the suitable alternatives for vegetarians and vegans on request. Are you missing your favourite dish in our proposals? Please let us your wishes know and we will write your very individual menu for you.

Menu I

Root vegetables • 60°C egg • foam

Lemongrass consommé • raviolo

Skrei codfish filet • Bouillabaisse brew • potatoes

Sweetbread • pearl barley • parsley • mushrooms

Almonds • vanilla • apple

5 courses • 110

4 courses • 95

3 courses • 70

Menu II

Red cabbage • sesame • buckwheat

Braised Hokkaido pumpkin • fregola sarda • walnuts

Halibut • carrot • riso venere

Eton Mess • Meringue • Mirabelle • Chantilly

4 courses • 86

3 courses • 72

Menu III - to share

Beetroot carpaccio • crème Fraîche • chive emulsion

Roasted topinambur soup

Entrecôte, cooked in one piece • cream cheese gnocchi
cream truffle savoy • jus • celery

Pear Tarte Tatin • honey • pear sorbet

per person • 95

Instead of dessert we also offer cheese by Jumi cheese dairy from Emmental.

Vegetarian options

You have vegetarians or vegans at your event and you need alternatives accordingly? Our kitchen team will gladly create individual vegetarian or vegan dishes for your event. We are happy to assist. We also have a small selection of suitable fresh alternatives on site, if you prefer to leave the choice to your guests.

We are happy to give you detailed information about possible allergens in each dish. Please ask our service and banqueting staff.

Entrecôte, veal, fish from Guibert: Switzerland; Halibut: Norway; Skrei cod: FAO27