

Starters

Quinoa salad • kale • poached pear • puffed quinoa • 18

Duck foie gras terrine • berawecka chutney • clementines • brioche • 24

Poached organic free-range egg • riso venere • pickled roots • bacon foam •
rice chip • 22

Arctic char • tarte flambée • cream cheese • purslane • Mercouri olive oil • 26

Parsnip variation • consommé • fagottini • puree • pickled red onions • 21

Main courses

Creamy Ticino risotto • fried wild mushrooms • winter truffle •
marinated spinach • 26/36

Jerusalem artichoke variation • buckwheat • onions • smoked peppers coulis • 27

Regional sucking calf steak • gremolata • braised vegetables • roasted potatoes • 54

Pan seared halibut fillet • creamy savoy cabbage • truffle arancini • beurre blanc • 46

Braised pork cheeks from Basel countryside • braising jus • herbs mashed potatoes •
seasonal vegetables tian • 37

Saddle of lamb from Bernese Oberland • oven vegetables • cured lemon • couscous • spiced jus • 57

KRAFFT BASEL.

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Krafft menu

Enjoy 3, 4 or 5 courses and just lean back.
Our service team will take care of you.

3 courses • 78

4 courses • 89

5 courses • 105

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Desserts and cheese

Cheese trolley • selection from cheese dairy Jumi Boll • 12/18

Caramelized apples from Louise • homemade puffed pastry •
Bourbon vanilla ice cream • 15

Cream cheese entremet • cinnamon • clementines • fluffy white chocolate • 16

Juicy carrot cake • blood orange • candied carrots • double cream ice cream • 14

Wine recommendations

with the dessert

Graf Degenfeld Tokaji Szamorodni • 0.5 dl • 7.50

Late Bottled Vintage Port • Quinta do Crasto • 0.5 dl • 9.50

with the cheese

Roter Schiefer • Andreas Schmitges • Mosel • Germany • 1 dl • 7.90

Beef, veal, pork, lamb, arctic char: Switzerland; duck: France; halibut: FA027

Have you any allergy? Please let us know if you have any allergy so that we can advise our chef accordingly. For detailed information please ask our service team. We are always happy to assist.

All prices are in Swiss Francs including VAT.

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