

KRAFFT BASEL.

LUNCH MENU

Krafft's suggestion

Fennel salad • orange vinaigrette
or
Parsnip soup

Braised veal shoulder • pan-fried potatoes • vegetables • jus
or
Pan-seared cod fish • couscous • leek • beurre blanc
or
White wine risotto • mushrooms • spinach

2-course menu • 29

2-course menu vegetarian • 27

Starters

Salad Krafft Basel • roasted nuts • croutons • 13

Hokkaido-pumpkin soup • seeds • 13

Baked goat cheese • winter salad • 19

Quinoa salad • spinach pesto • radish pickles • spring onions • 15

Mains

Homemade pasta • spring onions • mushrooms • spinach • grana padano • 28

Meat ball • onion sauce • mashed potatoes • seasonal vegetables • 34

Corn-fed poulard • pilaw rice • grilled leek • moustard velouté • 37

Pan-fried salmon trout • sepia pasta • onion compote • spinach • beurre blanc foam • 37

Desserts

Almonds pie • caramelized apples • 12

Coffee-Panna Cotta • red berries • 12

Coffee • mini-dessert • 9

Iced coffee Krafft Basel • 11

Chocolate cake Krafft Basel • 7

Homemade ice cream- & sorbet, per scoop • 4.50

Beef, salmon trout, pork, calf: Switzerland; Cod fish: France FA027

Do you have any allergies? Please let us know if you have any so we can advise our chefs
All prices are in Swiss Francs including VAT.

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