

## Aperitif proposals from 15 October to 31 December 2018

We gladly organize your aperitif in our fumoir, in the lobby or on the terrace outside. We offer the following snacks & beverages:

### Snacks

Grissini • piece • 2

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

Hubert's bread with chives • piece • 3

Pumpernickel

... salmon tartare • candied ginger • piece • 4

... cream cheese with herbs • piece • 4

... cream of yellow lentils • piece • 3

Focaccia • tomato jam • piece • 4

Vital beetroot shot • 3

Juniper marinated meat Krafft Basel • black bread • sour cream • piece • 5

Marinated olives • bowl • 6

Mixed nuts Krafft Basel • bowl • 7

### Beverages

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

Bio Prosecco Rosé • Cantina Pizzolato • 7.5dl • 72

Champagne Brut • Grand Cru Beaufort • 7.5dl • 89

Esporao Reserva • Herdade de Esporao • Alentejo • Portugal • 7.5dl • 48

Pinot Bianco Plattenriegel • Kellerei Girlan • Südtirol • Italy • 54

You will find the entire wine list on [www.krafftbasel.ch](http://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 from 15 October to 31 December 2018

### Menu I

Sautéed scallops • saffron mayonnaise • cucumber • wakame • horseradish

Cep soup • croutons • herbs

Whole roasted loin of local free-range piglet  
thyme gravy • walnut gnocchi • seasonal vegetables

or

Corn fed poulard breast  
thyme gravy • honey • dried fruits polenta • seasonal vegetables

Grand Cru chocolate bar • salted caramel • sorbet & compote of preserved local plums

4 courses • 89

3 courses • 75

### Menu II

Tartare from Piedmont beef • cauliflower cream • chives emulsion •  
“Belper Knolle”-cheese

Pumpkin-lemongrass soup • seeds • oil

Swiss salmon trout • parsley butter sauce • seasonal vegetables • herbs fregola  
or

Braised veal cheek • gravy • mashed potatoes • seasonal vegetables

Delice of Williams pear • mascarpone • meringue • rum raisins ice-cream

4 courses • 93

3 courses • 79

### Menu III

Poached free-range egg • parsnip mousseline • autumn truffles • “Belper Knolle”-cheese

Creamy shallot rosemary soup

Fried sea bass • fennel • spinach • champagne butter sauce

Saddle of venison • lingonberry gravy • red cabbage • chestnut “Schupfnudeln”  
or

Sirloin steak from free-range beef  
gravy • mashed potatoes • seasonal vegetables • forest mushrooms

Elixir & compote of black elderberries • curd cheese ice-cream • crumble

5 courses • 110

4 courses • 97

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

# KRAFFT BASEL.

## Vegetarian options

### Starter

Seasonal vegetable salad • mashed lentils • saffron emulsions

### Main course

Classic risotto • oven fennel • spinach • “Belper Knolle”-cheese  
or  
Tagliarini • mushrooms • herbs • parmesan

## Lunch menu from 15 October to 31 December 2018

From Monday to Friday we offer you as well the following lunch menu:

### Seasonal vegetables

or

Pumpkin soup • seeds • oil

Corn fed poulard breast • port wine gravy • herbs fregola • seasonal vegetables

Curd cheese mousse • plum compote

3 courses • 43

2 courses • 32

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

Beef, veal, pork, salmon trout: Switzerland; salmon: Scotland; venison: Germany;  
poulard breast, sea bass & scallops: France

## Wine proposals from 15 October to 31 December 2018

### White wine

Esporao Reserva Branco • Herdade do Esporao • Alentejo • Portugal • 48

Pinot Bianco Plattenriegel • Kellerei Gïrlan • Südtirol • Italy • 54

Grüner Veltliner Thal • Ludwig Hiedler • Kamptal • Austria • 58

Pi Not Noir • Siebe Dupf Kellerei • Baselland • Switzerland • 68

Pouilly Fumé • Michel Girault • Loire • France • 71

Riesling Alte Reben Trittenheimer Apotheke • F. Josef Eifel • Mosel • Germany • 79

### Red wine

Il Sangiovese • Noelia Ricci • Emilia Romagna • Italy • 52

Spätburgunder • Weingut Dörflinger • Baden • Germany • 57

Les Sentius • Joan Simò • Priorat • Spain • 67

Cornalin • Cave Biber • Wallis • Switzerland • 71

Pannobile • Claus Preisinger • Burgenland • Austria • 83

Faugère Grand Réserve • Binet & Jacquet • Languedoc • France • 97

### Dessert wine

Kabir • Donnafugata • Sicily • Italy • 3.75dl • 49

Moscato d'Asti • Sarraco • Piedmont • Italy • 7.5dl • 53

All prices in CHF & including VAT