

Aperitif proposals from 1 January to 28 February 2019

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 • pumpkin slices • piece • 4

Vital beetroot shot • 3

Juniper marinated meat Krafft Basel • black bread • sour cream • piece • 6

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

Gros Manseng • Domaine Saint-Lannes • Gascogne • Frankreich • 7.5dl • 49

Pinot Bianco Platt & Riegel • Kellerei Giralan • Alto Adige • Italien • 7.5dl • 54

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 from 1 January to 28 February 2019

Menu I

Sautéed scallops • beetroot relish • horseradish • apple • quince gel

Cep soup • croutons • herbs

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

or

Spiced duckling breast
thyme gravy • honey • mashed potatoes • red cabbage

Grand Cru chocolate bar • salted caramel • tangerine sorbet • marinated citrus fruits

4 courses • 89

3 courses • 75

Menu II

Piedmont beefsteak tartare • cauliflower cream • chives emulsion •
“Belper Knolle”-cheese

Pumpkin-lemongrass elixir • seeds • pumpkin seed oil

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

Delice of local apples • marzipan ice cream • roasted almonds

4 courses • 93

3 courses • 79

Menu III

Poached truffle egg • parmesan foam

Cauliflower soup

Fried sea bass • fennel • spinach • champagne butter sauce

Saddle of venison • lingonberry gravy • red cabbage • mashed potatoes
or

Sirloin steak from free-range beef
gravy • gratinated potatoes • winter vegetables • forest mushrooms

Elderberries elixir • curd cheese ice-cream • gianduja mousse

5 courses • 110

4 courses • 97

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

KRAFFT BASEL.

Vegetarian options

Starter

Marinated winter vegetables • chive emulsion • roasted nuts

Main course

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

Lunch menu from 1 January to 28 February 2019

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

Lamb's lettuce • yogurt dressing
or
carrot-ginger soup

Corn fed poulard breast • port wine gravy • dried fruits polenta • winter vegetables

Burnt custard • quinces

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, duck, sea bass & scallops: France

Rheingasse 12, 4058 Basel, T +41 61 690 91 30
restaurant@krafftbasel.ch
www.krafftbasel.ch/restaurant



Wine proposals from 1 January to 28 February 2019

White wine

- Gros Manseng • Domaine Saint-Lannes • Gascogne • France • 7.5dl • 49
- Pinot Bianco Platt & Riegel • Kellerei Girlan • Alto Adige • Italy • 7.5dl • 54
- Riesling "Fass 16" • Weingut Lauer • Mosel • Germany • 7.5dl • 62
- Pi Not Noir • Siebe Dupf Kellerei • Baselland • Switzerland • 7.5dl • 68
- Malhadinha Branco • Herdade do Malhadinha • Alentejo • Portugal • 7.5dl • 76
- Bio Grüner Veltiner "Der Ott" • Bernhard Ott • Wagram • Austria • 7.5dl • 83

Red wine

- Babone di Maremma • Muralia • Toscana • Italy • 7.5dl • 51
- Rocim Reserva • Herdade do Rocim • Alentejo • Portugal • 7.5dl • 59
- Zweigelt Reserve • Ludwig Hiedler • Kamptal • Austria • 7.5dl • 68
- Santenay 1er Cru • Grand Clos Rousseau • Bourgogne • France • 73
- Crescendo Ticino • Tenuta San Giorgio • Tessin • Switzerland • 7.5dl • 83
- Cepa 21 • Bodegas CEPA 21 • Castilla y León • Spain • 7.5dl • 91

Dessert wine

- Kabir • Donnafugata • Sizilien • Italy • 3.75dl • 49

All prices in CHF & including VAT