

Aperitif proposals from 1 March to 30 April 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

Crispy tortilla • vegan hummus • piece • 3

Bread with chives • herbs oil • piece • 3

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

Brioche • parsnip chutney • piece • 3

Pumpernickel • fresh fish tartare • 4

Home-baked Focaccia • marinated salmon trout • lemon gel • piece • 4

Vital black bread • gin marinated beef • sour cream • piece • 5

Osomo beef tataki • sesame • 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

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 March to 30 April 2019

Menu I

Slightly smoked lukewarm char • variation of carrots

Beetroot Velouté

Whole roasted loin of local free-range piglet

Jus demi glace • savoy cabbage • fried potatoes

or

Duckling breast

Herbs gravy • glazed orange chicory • semolina slice

Felchlin Grand Cru chocolate bar • citrus fruits • tonka bean ice-cream

4 courses • 89

3 courses • 75

Menu II

Osomo beef tataki • sesame • herbs emulsion

Celery broth

Swiss salmon trout • saffron sauce • pearl barley • spring vegetables

Delice of apples • marzipan • curd cheese

4 courses • 93

3 courses • 79

Menu III

Poached 64° free-range egg • croutons • potato mousse

Beef broth • paysanne

Fried sea bass • root vegetables ragout • tortellini

Saddle of veal • gravy • seasonal vegetables • fregola

or

Sirloin steak from free-range beef

Red wine gravy • potato fritter • seasonal vegetables

Lemon tart • burnt meringue • vanilla ice cream

5 courses • 112

4 courses • 98

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

KRAFFT BASEL.

Vegetarian options

Starter

Cicorino salad • chicory • chive emulsion • roasted nuts
or

Braised local celery • black currant • raspberry vinaigrette

Main course

Creamy carnaroli risotto • cabbage • grilled leek • Belper Knolle
or

Tagliarini • wild herb pesto • spring vegetables • Schlossberger Uralt-cheese

Lunch menu from 1 March to 30 April 2019

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

Salad • Krafft dressing

or

Soup of the day

Corn fed poulard breast • gravy • Spaetzle • spring vegetables

Cheesecake • Conference pear 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, char: Switzerland; poulard, duck, sea bass: France

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Wine proposals from 1 March to 30 April 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