KRAFFI BASEL.

EASTER MENU

Good Friday, 19 April 2019 to Easter Monday, 22 April 2019

Hand dived scallops Carpaccio • wild garlic • shallots or
Lightly smoked duckling breast • celeriac • cassis or
Asparagus salad • estragon emulsion • pickled radish

Free-range egg ravioli ullet mushroom consommé ullet braised shallots ullet Perigord truffle

From local veal ullet braised shoulder ullet confit breast ullet sautéed sweetbread ullet potatoes ullet spinach

or

Royal pikeperch ● sautéed asparagus ● risotto Ticino

or

Potato-Gnocchi ● braised celeriac ● Tom's Uralt-cheese

Delice of Felchlin Grand Cru chocolate & peanut ● mousse ● cream ● crunch ● sorbet

or

Breton Sablé • poached rhubarb • vanilla ice-cream or Selection of cheeses from Jumi dairy

3 courses • 78.00 4 course • 89.00 5 courses • 105.00

We are pleased to offer alternatives for vegetarians and allergic guests directly on the spot.

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