

## Starters

Kale salad • quinoa • pear • 1 year old homemade elderflower-vinegar • 17

Marinated Swiss salmon • celery • passion fruit • tapioca chip • 19

Osomo beef Tataki • pumpkin seed emulsion • local oyster mushrooms • sesame • 28

Poached 64° free-range egg • potato ragout • Perigord truffle • 26

Slightly smoked lukewarm arctic char from Guibert • candied ginger • blood orange • heritage carrots from Louise in Allschwil • 22

Guinea fowl raviolo • confit egg yolk • broth • tellicherry pepper • 20/32

## Main courses

Char-grilled cabbage • Jerusalem artichoke • water cress • 29

Gnocchi Krafft Basel • stewed celery • Perigord truffle • Tom`s aged cheese • 32

King pikeperch from Swiss lakes • Ticino risotto • variation of leek • braised • grilled • ash • sauce • 47

Duo of free-range piglet from Witzwil • braised cheek • crispy confit belly • salsify • buckwheat • 38

Lamb loin from Bernese Oberland • Brussels sprouts • garlic cream • glazed semolina slice • herb jus • 59

For two • 600g Côte de Boeuf from Argovia • pan fried potatoes • spring vegetables • Jus Gras • 65 per person



## Krafft menu

Enjoy 3, 4 or 5 courses and just lean back.  
Our service team will take care of you.

3 courses • 78  
4 courses • 89  
5 courses • 105



## Dessert and cheese

Selection of different cheeses • cheese dairy Jumi Boll • 12 / 18

Citrus brittle • Crème Diplömte Grand Marnier • mascarpone ice cream • 17

Delice of Boskoop apple and marzipan • compote • fried • broth • ice cream • 15

Grand Cru Felchlin chocolate mousse • peanut cream • popcorn ice cream • 17

Homemade sorbet with brandy • 9.50

## Wine recommendations

### with the dessert

Roter Schiefer • Andreas Schmitges • Mosel • Germany • 2014 • 1 dl • 7.90

### with the cheese

Late Bottled Vintage Port • Quinta do Crasto • 2012 • 0.5 dl • 9.50

Gewürztraminer Turckheim • Zind-Humbrecht • Alsace • 2015 • 0.5 dl • 8.50

Salmon, char, beef, pork, lamb, pikeperch: Switzerland; Guinea fowl: France

Are you allergic? Please specify in advance the critical allergen known to you  
in order to allowing us to inform our chef.

All rates in Swiss Francs including VAT.