

## Starters

Fregola salad • beetroot • horseradish mousse • apple • 18

Tartare & marinated Piedmont beef • cauliflower cream • plum mustard •  
“Cironé”-cheese • chives emulsion • 21

Duck liver terrine • spicy brioche • dried fruit chutney • rose hip • 28

Smoked char • elixir of carrots & pumpkin • cardamom • 18

Agnolotti of porcini from Black Forest • spinach • walnuts •  
stewed shallots cream • “Belper Knolle”-cheese • 19/32

Oxtail ragout • potato mousseline • sauce Grenobloise • autumn truffles • 21

## Main courses

Pumpkin risotto • roasted pumpkin • pumpkin seeds • pumpkin seed oil •  
“Belper Knolle-cheese” • 27

Saddle of venison • quinces gravy • pointed & red cabbage •  
fruits of the forest • “Schupfnudeln” of chestnuts • lingonberries • 47

Veal cheek • mashed parsnips • roasted carrots • shallots • 45

Fried sea bass • parsley-Pernod sauce • fennel • spinach •  
nettle fagottini • 46

Sirloin steak from free-range beef • Kampot pepper gravy •  
beetroot gnocchi • seasonal vegetables • autumn truffles • 52



## Hubert Mayer's 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

Trio of Suisse chocolates • cold • warm • dark • white • 18

Gingerbread mousse • pear • brittle • rum-raisin ice cream • 15

Elderberries • gianduja mousse • curd ice cream • crumble • 17

### Wine recommendations

#### with the dessert

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

Moscato d'Asti • Sarraco • 2015 • 1 dl • 8.50

#### with the cheese

Late Bottled Vintage Port • Quinta do Crasto • 2011 • 0.5 dl • 9.50

Gewürztraminer Turckheim • Zind-Humbrecht • Alsace • 2014 • 0.5 dl • 8.50

Beef, veal, char: CH; duck: FR; venison: AUT; sea bass: FAO 27

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.

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

