

KRAFFT BASEL.

Lunch menu

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Hubert Mayer's suggestion

Winter salad • french dressing • vital mix

or

Beetroot soup • bacon • croutons

Fried salmon trout • saffron sauce • saffron risotto • leek vegetables

or

Cornfed poulard • herb crust • thyme jus • oven potatoes • vegetables

or

Carrots – semolina cut • creamy carrots • cironé

2-course menu • 29

2-course menu vegetarian • 27

Starters

Pan-fried goat cheese • honey • figs • lamb's lettuce • 17

Pumpkin soup • pumpkin seeds • pumpkin seeds oil • 12

Lamb's lettuce • vital mix • 13

Mains

Tagliarini • mushrooms • autumn truffle • "Belper Knolle" cheese • 26

Duckling breast • honey sauce • red cabbage • pumpkin gnocchi • 38

Lamb filets • thyme jus • potatoes gratin • roasted carrots • 39

Meat ball • creamy mushroom sauce • "Spätzle" • season vegetables • 29

Venison escalope • lingonberry gravy • fried mushroom •
cream savoy cabbage • mashed potatoes • 40

Desserts

Burnt cream • quince sorbet • 13

Plums compote • chocolate-ginger sorbet • 14

Coffee • mini-dessert • 9

Iced coffee Krafft Basel • 11

Chocolate cake Krafft Basel • 7

Homemade ice cream- & sherbet, per scoop • 4.50

Beef, pork, salmon trout, poulard: Switzerland; duck: France; venison: Germany; lamb: Ireland

Do you have any kind of allergy? Please tell us, when you order, so we can prepare something special for you.
All prices are in CHF and including VAT

