

## **zum goldenen fass**

Hammerstrasse 108\_\_4057 Basel  
061 693 34 00\_\_Di-Sa ab 18.30

### Banquet Menu JUNE 2019

Dear guests,

you are welcome to put together a 3-4 course menu from the following suggestions. Please select one dish per course from the banquet menu suggestions. This means that you choose the same menu for everyone with a starter, a main course and a dessert. Of course we offer vegetarians a vegetarian option of their choice.

Our kitchen works with a deliberately small selection and only with fresh, seasonal products from the region, which we obtain directly from the producer. Minor changes in the menus are subject to availability.

We are happy if you let us know your choice (including wine) and the exact number of people and vegetarians at least 10 days in advance. Please also let us know if you have any allergies (e.g. lactose, gluten etc.). All prices are per person incl. 7.7 % VAT - Thank you & enjoy your meal.

#### starters

Green asparagus salad, strawberry, elderberry vinaigrette, roasted hemp seeds (vegan)\_\_\_\_\_16.-

Cold cucumber soup, yoghurt, naan bread (vegi) \_\_\_\_\_10. -

White asparagus soup (vegi)\_\_\_\_\_8. -

Stained char fillet, white asparagus, vegetable vinaigrette, radish\_\_\_\_\_17.50

Beef entrecôte, ratatouille, salsa verde, wild garlic capers, chips \_\_\_\_\_18.50

Ricotta Sbrinz Ravioli, Vierge sauce (fresh tomatoes), basil \_\_\_\_\_17.50

#### Main courses

Red wine marinated beef roast, spring salsa verde, mashed potato, glazed carrots\_\_\_\_\_34.-

Saltimbocca from the veal spider, raw ham, sage, white wine jus, risotto,  
& grilled vegetables\_\_\_\_\_39.-

Roasted salmon fillet, spring onion fumet, semolina, green asparagus,  
& confit cherry tomatoes\_\_\_\_\_35.-

White asparagus from Baden, potatoes, chives, sauce hollandaise (vegi)\_\_\_\_\_36.-

Celery schnitzel in lentil burger, chili relish, leek, green asparagus, strawberry (vegan)\_\_\_\_\_34.-

#### Dessert

Szechuan pepper marinated strawberries, sablée, rosemary ice cream, raspberry coulis \_\_\_\_\_12.-

Panna Cotta, strawberry rhubarb salad, rhubarb sorbet, black walnut \_\_\_\_\_12.-

Strawberry sorbet, strawberries, peppermint, whipped cream\_\_\_\_\_9.-

Selection of cheese\_\_\_\_\_12.-

#### Option Fass Menu Surprise

Let us surprise you - please book vegetarian in advance

3 courses: starter, main course, dessert or cheese\_\_\_\_\_60.- p.p.

4 courses: starter, intermediate course, main course, dessert or cheese\_\_\_\_\_75.-p.p.