

zum goldenen fass

Hammerstrasse 108___4057 Basel
061 693 34 00___Di-Sa ab 18.30

Banquet Menu MARCH 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 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

- Potato and leek soup, smoked cream cheese, sunflower seeds * _____ 14.-
Smoked trout soup, chervil dumplings, French fries alumettes _____ 17.50
Bagel, poached egg, winter spinach, hollandaise sauce * _____ 17.-
Goat cheese cream brulée, walnut, carrot sorbet, tarragon oil * _____ 16.50
Pickled salmon trout, chive quark, crispy potato peels, spring herbs _____ 16.50
Bouillabaisse of freshwater fish, saffron, ash aioli, crostini _____ 18.50
Pepper marinated beef fillet, beetroot parsley root purée,
marinated red cabbage, linseed sail _____ 22.50

Main courses

- Quarkgnocchi, pea foam, spring herbs* _____ 34.50
Potato blinis, smoked ricotta, carrot coulis, cress, young carrots, sunflower seeds* _____ 34.-
Fried pike-perch, its bisque, spring onion, bacon, white polenta _____ 39.-
Rhubarb marinated salmon, white bean puree, napkin dumplings,
spring herbs Salsa Verde _____ 36.-
Braised beef, chips of Savoyard, baked celery, salsa rosso _____ 35.-
Spare ribs, BBQ sauce, yoghurt, sweet potato, Chinese cabbage salad, leek _____ 36.-
Beef fillet low-cooked, thyme jus, smoked potato stock, glazed young carrots _____ 47.-
Veal schnitzel from the spider, rosemary jus, sweet sour beetroots, risotto _____ 38.-

Dessert

- Strawberries, crispy honey, black elderberry vinegar, Woodruff yogurt sorbet _____ 12.-
Apple mousse, apple, rhubarb sorbet, walnut brittle _____ 12.-
Selection of cheese _____ 12.-

Option 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.