



Baselworld Menu

19.03.2018-27.03.2018

Starters

Spring salad | asparagus tips | house dressing
Frühlingsgrün | Spargelspitzen | Hausdressing
14.50 CHF

Buffalo mozzarella | grilled vegetables | basil
Büffelmozzarella | Grillgemüse | Basilikum
19.50 CHF

Poké Bowl

Our signature dish – a refreshing rice bowl in a surprising combination

**Tuna sashimi | roe | edamame | basmati rice | ginger
| melone | yuzu marinade**
Tuna sashimi | Rogen | Edamame | Basmatireis | Ingwer |
Melone | Yuzumarinade
Small 21.00 Regular 32.00

Beef tenderloin carpaccio | herbs | rocket salad | parmesan
Carpaccio vom Rindsfilet | Kräuter | Rucola | Parmesan
23.50 CHF

Liquid // warm

Asparagus soup | herb croûtons
Spargelsuppe | Kräutercroûtons
13.50 CHF



Main Courses

Grilled veal sausage | potato musseline | vegetables

Kalbsbratwurst | Kartoffel Mousseline | Schwenkgemüse
29.50 CHF

“Steak Frites”

**Sirloin Steak | herb butter | green beans wrapped bacon |
potato cake | Balsamic jus**

Entrecôte vom Rind | Kräuterbutter | Grüne Bohnen im
Speckmantel Kartoffeltörtchen | Balsamicojus
49.50 CHF

**Campanelle | lime basil pesto | marinated cottage cheese |
roasted sesame | Grana Padano**

Campanelle | Limetten-Basilikum Pesto | Mariniertes
Hüttenkäse
Gerösteter Sesam | Grana Padano
29.00 CHF

Cornfed chicken | olives | creamy polenta | peperonata

Maispoularde | Oliven | Cremige Polenta | Peperonata
36.50

Grilled salmon steak | pistou vegetables | tagliatelle

Lachssteak | Pistou Gemüse | Tagliatelle
37.50 CHF



Asparagus | potatoes | sauce Hollandaise

Badischer Spargel | Kartoffeln | Sauce Hollandaise

36.00 CHF

Add San Daniele ham // Mit San Daniele Schinken +8.50

Add cooked ham // Mit Kochschinken +8.50

Add a small veal escalope // Mit Kalbsplätzli + 19.50 CHF

Sweets

Café Gourmand

9.50 CHF

Lemon tarte

Tartelette au citron

9.50 CHF

Strawberry-Tiramisu

Erdbeer Tiramisu

9.50 CHF

All prices are in Swiss francs and incl. VAT

Declaration of origin: Veal, beef, pork: CH | Salmon: NOR | Tuna: KOR

