



GASTHOF
SOLBAD

Spring Menus



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Gasthof Solbad & Sommerpark am Rhein

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Menu suggestions

We would like to make your event organization as easy as possible. Therefore, we have already created some set-menus for you. For your perfect choice, please note the following rules:

Menus up to 12 people

If you prefer a set menu for a small group for up to 12 guests, we recommend that you create the menu from our restaurant à la carte menu.

Menus with a selection of dishes '3-3-3'

For up to 20 guests, we are glad to offer you our small restaurant à la carte-menu '3-3-3' with three starters, three main courses (meat, fish, vegetarian) and three desserts. We are happy to inform you about the current small à la carte menu.

Menus up from 12 people

The menu suggestions on the next pages are planned for groups with more than 12 guests. Please note that the same menu for all guests will be served, except children, vegetarians and guests with special dietary requirements.

Create your own menu

Please feel free to create your own menu with the dishes in our list.

Supplement

The price of the banquet menus includes a supplement of the side dish and vegetables. The size of the portion is normally generously calculated. Anyhow, if you wish a supplement of meat / fish, please let us know before. For the meat / fish supplement we charge an extra 20% of the main course price.

Declaration

If you should need any further information concerning allergens and ingredients of the selected menu, please do not hesitate to contact us.

All your meat is usually from Switzerland but of course there can be exceptions for seasonal or availability reasons. Please let us know if you wish more information about the exact declaration.

Prices

All prices include VAT and service.



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Our spring menus

Available from ca. April 1st up to ca. June 30th

Menu F1 à CHF 78.00

Marinated brook trout with creamy asparagus soup and orange

CHF 14.00

Roasted veal steak with morel-cream sauce

Thyme tagliatelle and seasonal vegetables

CHF 48.00

Vanilla and rhubarb

CHF 16.00

Menu F2 à CHF 68.00

Spring salad with radish vinaigrette

Sautéed king prawns and passion fruit dip

CHF 16.00

Carved breast of corn-fed poulard with herb & bear's garlic foam

Asparagus risotto and Balsamic jus

CHF 38.00

Poached pear with honey and homemade yoghurt ice cream

CHF 14.00

Menu F3 à CHF 86.00

Crêpe rolls with cream cheese and smoked salmon

Spring salads with radish vinaigrette

CHF 16.00

Roasted beef tenderloin with sauce béarnaise

New potatoes and seasonal vegetables

CHF 54.00

Variation of white chocolate, apple and tonka bean

CHF 16.00



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Menu basic modules

Create your own menu of the following dishes
or change/complete our season menus upon your choice.

	Price	Price	Price
Salads and cold starters	3course	4course	5course
Green or mixed salad	12.00	10.00	10.00
Salmon trilogy with cucumber and pumpernickel	20.00	18.00	18.00
Crêpe rolls with cream cheese and smoked salmon			
Spring salad with radish vinaigrette	16.00	15.00	14.00
Spring salad with radish vinaigrette			
Sautéed king prawns and passion fruit dip	16.00	16.00	16.00
Tuna sashimi with yuzu sorbet and chili popcorn	20.00	20.00	20.00
Homemade foie gras terrine with brioche and chutney	28.00	26.00	24.00
Home marinated gravad salmon with honey-dill-mustard sauce and salad bouquet	18.00	17.00	15.00

	Price	Price	Price
Soups	3course	4course	5course
Curry soup with coconut milk and Thai basil foam	10.00	10.00	9.00
Asparagus soup with mousse of smoked salmon	12.00	11.00	10.00
Asparagus soup Asian style with deep-fried tempura chicken	12.00	11.00	11.00
Creamy bear's garlic soup	10.00	10.00	9.00
Lemongrass-coconut soup	10.00	10.00	9.00
Marinated brook trout with a creamy asparagus soup and orange	14.00	14.00	14.00
Clear oxtail consommé with duck liver	14.00	14.00	12.00

	Price	Price	Price
Warm starters	3course	4course	5course
Lukewarm smoked salmon on Amalfi lemon risotto	20.00	18.00	16.00
Asparagus with vinaigrette, hollandaise and mixed ham	24.00	22.00	20.00
Seasonal fresh ravioli from our à la carte menu	20.00	18.00	16.00
Puff pastry with seasonal mushrooms and truffled potato espuma	18.00	17.00	15.00
Trilogy from duck liver with brioche, chutney and caramelized almonds	28.00	28.00	24.00



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		Price	Price	Price
		3course	4course	5course
Fish dishes				
Sole filet with champagne foam	<i>Starter</i>	26.00	24.00	20.00
Black risotto and leaf spinach	<i>Main</i>	48.00	46.00	42.00
Scallop with Fregola Sarda, tomato and mango	<i>Starter</i>	24.00	22.00	22.00
Monkfish medaillons "Tandoori"	<i>Starter</i>	24.00	22.00	20.00
Beluga lentils and aubergine	<i>Main</i>	40.00	40.00	36.00
Pike perch filet with choron sauce	<i>Starter</i>	24.00	22.00	20.00
Sweetheart cabbage and nut potatoes	<i>Main</i>	38.00	38.00	36.00
Sautéed sea bass filet on glazed asparagus	<i>Starter</i>	26.00	24.00	22.00
White balsamic & hollandaise and Maxim's potatoes	<i>Main</i>	46.00	44.00	42.00
Deep-fried tempura king prawns on red curry	<i>Starter</i>	22.00	22.00	18.00
Basmati rice and pak choi	<i>Main</i>	42.00	42.00	40.00
Sorbet as an intermediate course				
Basil sorbet with prosecco				6.00
Tomato sorbet with gin				6.00
Yuzu-lemon sorbet with champagne				6.00
Meat dishes				
Filet of pork coated in Serrano ham with a creamy cognac sauce, Tagliatelle and seasonal vegetables		44.00	42.00	40.00
Roasted beef tenderloin with sauce béarnaise New potatoes and seasonal vegetables		54.00	50.00	46.00
Veal saltimbocca with Marsala jus Lemon risotto and Mediterranean vegetables		44.00	42.00	40.00
Roasted veal steak with morel-cream sauce Thyme tagliatelle and seasonal vegetables		48.00	46.00	44.00
Sautéed loin of lamb with herb crust Saffron polenta and ratatouille		46.00	44.00	42.00
Chicken breast piccata with dried tomato jus, Parsley risotto and Mediterranean vegetables		32.00	32.00	30.00
Sous-vide shoulder of veal with potato gnocchi Creamy herb sauce and seasonal vegetables		44.00	42.00	40.00
Sautéed breast of corn-fed poulard with herb & bear's garlic foam Asparagus risotto and Balsamic jus		38.00	36.00	34.00



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	Price	Price	Price
	3course	4course	5course
Vegetarian main courses			
Eggplant-Piccata with tomato sauce			
Side dish from main menu	26.00	26.00	26.00
Gnocchi with seasonal vegetables			
Chanterelle mushrooms and a creamy herb sauce	28.00	28.00	28.00
Green Thai vegetable curry with coconut milk			
Served with basmati rice	28.00	28.00	28.00
Fresh ravioli from our restaurant à la carte menu (seasonal)	Daily price	Daily price	Daily price
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	Price	Price	Price
	3course	4course	5course
Cheese as an intermediate course			
Selection of regional Swiss cheese with chutney, nuts and fruitcake		12.00	12.00
Homemade truffled brie with grapes and fruitcake		16.00	16.00
Cheese buffet with bread basket and homemade chutneys (at least 30 guests/Price per 100g)	14.00 /100g	14.00 /100g	14.00 /100g
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	Price	Price	Price
	3course	4course	5course
Desserts			
Caramel fudge custard	10.00	10.00	9.00
Dessert composition *Solbad* with 3 different seasonal desserts	16.00	16.00	16.00
Vanilla and rhubarb composition	16.00	16.00	16.00
Poached pear with honey and homemade yoghurt ice cream	14.00	14.00	12.00
White chocolate, apple and tonka bean	16.00	16.00	16.00
Various homemade sorbets (3 different flavours) with seasonal fruit	16.00	16.00	14.00
Dessert buffet with a variation of homemade seasonal desserts (at least 30 guests/without cheese)	22.00	22.00	22.00
Dessert buffet with a variation of homemade seasonal desserts (at least 30 guests/with cheese)	26.00	26.00	26.00



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The Sommerpark am Rhein is the perfect place for a summer BBQ.

We created two copious offers for this team building event:

Number of guests

For the summer BBQ you should be a minimum of 40 guests. The maximum number of guests is 140, in case of bad weather we must move the event to our private room Rhyblicksaal.

Weather

With good weather, we provide our Pavillon next to the river for the BBQ party. If you are more than 70 guests, the other participants may be sitting in the Boulevard area under sunshades. The Pavillon is weatherproof and heatable. BBQs with a maximum of 70 guests can be held in the Sommerpark regardless of the weather conditions.

If you book a BBQ, we always keep the Rhyblicksaal as a bad weather backup.

Offer

Aperitif by the river bank with Basler Sunnereedli and puff pastries

Salad- & antipasti buffet with different salads, vegetable salads, tomato salad with buffalo mozzarella, grilled vegetables (zucchini, eggplant, bell pepper), Vitello Tonnato, bread and butter

Served BBQ buffet with a selection of different meat and fish, French fries, a selection of sauces and herb butter

Dessert buffet with seasonal desserts in small glasses
Showcase with a selection of ice cream made by "Kalte Lust"

Prices

„Classic-BBQ“ with chicken drumsticks, sausages, marinated steaks from pork and beef
BBQ cheese haloumi, various fish and salmon filet
CHF 75.00 including aperitif snacks/excluding drinks

„BBQ-De Luxe“ with chicken breast, sausages, lamb sirloin, beef rib eye,
veal medaillons, BBQ cheese haloumi, gilthead filet, king prawns, various fish and salmon filet
CHF 88.00 including aperitif snacks/excluding drinks