



GASTHOF
SOLBAD

Summer Menus



GASTHOF
SOLBAD

Gasthof Solbad & Sommerpark am Rhein

Rheinfelderstrasse 2

4133 Schweizerhalle

T +41 (0)61 821 52 40

F +41 (0)61 823 81 76

M kontakt@gasthofsolbad.ch

W www.gasthofsolbad.ch

W www.sommerpark.ch



Menu suggestions

We would like to make your event organization so 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.



GASTHOF
SOLBAD

Our summer menus

Available from ca. July to ca. September

Menu S1 à CHF 64.00

Gazpacho with sautéed king prawn

CHF 12.00

Carved breast of corn-fed poulard with tomato hollandaise

Tagliatelle and grilled vegetables

CHF 38.00

Marinated local cherries with homemade vanilla ice cream

CHF 14.00

Menu S2 à CHF 80.00

Summer salad with herb vinaigrette,
basil marinated melon slices and smoked ham from the Grisons

CHF 16.00

Roasted veal steak with balsamic jus

Rocket risotto, zucchini and sautéed cherry tomatoes

CHF 48.00

Panna cotta with limoncello and fresh raspberries

CHF 16.00

Menu S3 à CHF 86.00

Marinated cherry tomatoes with buffalo mozzarella and basil foam

CHF 16.00

Carved beef tenderloin with fresh chanterelles

New potatoes and summer vegetables

CHF 54.00

Marinated strawberries
with homemade yoghurt ice cream

CHF 16.00

Menu basic modules

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

	Price 3course	Price 4course	Price 5course
Salads and cold starters			
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			
Salad bouquet with herb vinaigrette	16.00	15.00	14.00
Summer salad with herb vinaigrette			
Basil marinated melon slices and smoked ham from the Grisons	16.00	15.00	14.00
Marinated cherry tomatoes with buffalo mozzarella and basil foam	16.00	15.00	14.00
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 gravled salmon with honey-dill-mustard sauce and salad bouquet	18.00	17.00	15.00

	Price 3course	Price 4course	Price 5course
Soups			
Iced curry soup with coconut milk and Thai basil foam	10.00	10.00	9.00
Iced cucumber soup with dill and yoghurt	10.00	10.00	9.00
Cold melon soup with Sherry and smoked ham Grissini	12.00	11.00	11.00
Gazpacho with sautéed king prawn	12.00	12.00	12.00
Lemongrass-coconut soup	10.00	10.00	9.00
Garden cress soup with sautéed scallop	14.00	14.00	12.00
Clear oxtail consommé with duck liver	14.00	14.00	12.00

	Price 3course	Price 4course	Price 5course
Warm starters			
Sautéed tuna with warm Salade Niçoise	20.00	18.00	16.00
Fresh ravioli from our restaurant à la carte menu	20.00	18.00	16.00
Puff pastry with chanterelles 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



GASTHOF
SOLBAD

		Price 3course	Price 4course	Price 5course
Fish dishes				
Sole filet with champagne foam	<i>Starter</i>	26.00	24.00	20.00
Black rice 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
Lukewarm smoked salmon on Amalfi lemon risotto and vegetable escabèche	<i>Starter</i> <i>Main</i>	22.00 42.00	22.00 42.00	18.00 40.00
Sautéed pike perch filet with citrus risotto and mashed spinach	<i>Starter</i> <i>Main</i>	22.00 42.00	22.00 42.00	18.00 40.00
Sautéed sea bass filet with fresh chanterelle ragout Rosemary potato gnocchi	<i>Starter</i> <i>Main</i>	26.00 46.00	24.00 44.00	22.00 42.00
Monkfish with tomato-pineapple compote Maxim's potatoes and sauce rouille	<i>Starter</i> <i>Main</i>	26.00 50.00	24.00 48.00	22.00 46.00
Deep-fried tempura king prawns on red curry Basmati rice and Pak Choi	<i>Starter</i> <i>Main</i>	22.00 42.00	22.00 42.00	18.00 40.00
Sorbet as an intermediate course				
Basil sorbet with prosecco				6.00
Tomato sorbet with gin				6.00
Yuzu 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
Carved beef tenderloin with fresh chanterelles New potatoes and summer 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 port wine jus Rocket risotto, zucchini and sautéed cherry tomatoes		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
Carved breast of corn-fed poulard with tomato hollandaise Rocket risotto and grilled vegetables		38.00	36.00	34.00



GASTHOF
SOLBAD

	Price 3course	Price 4course	Price 5course
Vegetarian main courses			
Eggplant-Piccata with tomato sauce			
Side dish from main menu	26.00	26.00	26.00
Gnocchi with seasonal vegetables and mushrooms in 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
Cheese as an intermediate course			
	Price 3course	Price 4course	Price 5course
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
Desserts			
	Price 3course	Price 4course	Price 5course
Caramel fudge custard	10.00	10.00	9.00
Panna cotta with limoncello and fresh raspberries	16.00	15.00	14.00
Marinated local cherries with homemade vanilla ice cream	14.00	13.00	12.00
Dessert composition *Solbad* with 3 different seasonal desserts	16.00	16.00	16.00
Marinated strawberries with homemade yoghurt ice cream	16.00	15.00	14.00
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



GASTHOF
SOLBAD



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