



GASTHOF  
SOLBAD

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# Winter Menu



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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 portions 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 winter menus**

**Available from ca. January up to ca. March**

### **Menu W1 à CHF 78.00**

White wine cream soup with sautéed scallop

CHF 14.00

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Roasted steak of veal with glazed apples and Calvados sauce  
Bavarian noodles and selected vegetables

CHF 48.00

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Basler Lächerli semifreddo with honey sauce and almond cracker

CHF 16.00

### **Menu W2 à CHF 62.00**

Parsley root cream soup

CHF 10.00

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Chicken breast stuffed with boletus and cream cheese wrapped in smoked ham  
Donut chervil potatoes and glazed root vegetables

CHF 36.00

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Crema Catalana with fruit in rum

CHF 16.00

### **Menu W3 à CHF 88.00**

Lime risotto with matcha marinated salmon

CHF 18.00

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Roasted beef tenderloin with sauce béarnaise  
Sautéed potato cubes and small vegetables

CHF 54.00

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Mini donut

with red currant and vanilla foam

CHF 16.00



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## Menu basic modules

Create your own menu of the following dishes  
or change/complete our seasonal menus.

	Price 3 course	Price 4 course	Price 5 course
<b>Salads and cold starters</b>			
Green or mixed salad	12.00	10.00	10.00
Salmon trilogy	20.00	18.00	18.00
Crêpe rolls with cream cheese and smoked salmon			
Mesclun salad with sesame vinaigrette	16.00	15.00	14.00
Lamb's lettuce with raspberry dressing, Balsamic mushrooms Roasted nuts and croutons	15.00	14.00	13.00
Lamb's lettuce with minced egg, bacon and croutons	14.00	13.00	12.00
Tuna sashimi with wakame salad and wasabi	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 dill-mustard sauce and side salad	18.00	17.00	15.00

	Price 3 course	Price 4 course	Price 5 course
<b>Soups</b>			
Chestnut curry soup with bacon crisp	10.00	10.00	9.00
Beetroot soup with sour cream and beetroot crisp	10.00	10.00	9.00
Pumpkin cream soup with ginger and orange	10.00	10.00	9.00
Boletus soup with strips of smoked ham and cowberry foam	10.00	10.00	9.00
Parsley root cream soup, green-white	10.00	10.00	9.00
White wine foam soup with sautéed scallop	14.00	14.00	12.00
Celery cream soup with Gorgonzola and pear	10.00	10.00	9.00
Oxtail consommé with beetroot and sherry	10.00	10.00	9.00

	Price 3 course	Price 4 course	Price 5 course
<b>Warm starters</b>			
Sous vide green tea salmon on lime risotto	20.00	18.00	16.00
Fresh ravioli from our restaurant à la carte menu	20.00	18.00	16.00
Mushroom tarte tatin, goat cheese and walnut honey	18.00	17.00	15.00
Trilogy from duck liver (praline, crème brûlée, sautéed duck liver)	28.00	28.00	24.00



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		Price	Price	Price
		3 course	4 course	5 course
<b>Fish dishes</b>				
Turbot filet topped with salmon mousse	<i>Starter</i>	26.00	24.00	20.00
Parsley served two ways	<i>Main</i>	46.00	44.00	40.00
Trilogy from scallops	<i>Starter</i>	24.00	22.00	22.00
Salmon steak coated with black tea	<i>Starter</i>	24.00	22.00	20.00
Beluga lentils and pumpkin	<i>Main</i>	38.00	38.00	36.00
Pike perch filet on champagne cabbage	<i>Starter</i>	24.00	22.00	20.00
Tarragon and fondant potatoes	<i>Main</i>	38.00	38.00	36.00
Sautéed sea bass filet with red wine shallots	<i>Starter</i>	26.00	24.00	22.00
Vegetable Fregola di Sarda	<i>Main</i>	46.00	44.00	42.00
Deep-fried tempura king prawns with sesame	<i>Starter</i>	22.00	22.00	18.00
Green curry sauce, basmati rice and pak choi	<i>Main</i>	42.00	42.00	40.00
<b>Sorbet as an intermediate course</b>				
		Price	Price	Price
		3 course	4 course	5 course
Basil sorbet with prosecco				6.00
Tomato sorbet with gin				6.00
Chervil sorbet with champagne				6.00
<b>Meat dishes</b>				
		Price	Price	Price
		3 course	4 course	5 course
Filet and cheek from outdoor cultivation piglet				
Potato mash with fried onions, sautéed Brussels sprouts and cowberries		46.00	44.00	42.00
Roasted beef tenderloin with sauce béarnaise				
Gratin potatoes and a selection of vegetables		54.00	50.00	46.00
Venison entrecote with cream sauce, spaetzle, red cabbage with chestnuts, Brussels sprouts and apple with cowberries		48.00	46.00	44.00
Saltimbocca roulade of veal with Marsala jus				
Dried tomato risotto and glazed seasonal vegetables		44.00	42.00	40.00
Roasted veal steak with mushroom cream sauce				
Tagliatelle and a selection of vegetables		48.00	46.00	44.00
Saddle of lamb with herb crust				
Polenta with sage and ratatouille		46.00	44.00	42.00
Breast of corn-fed poulard with chestnut crust, port wine jus				
Homemade spaetzle and pineapple-red cabbage		38.00	36.00	34.00



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	Price 3 course	Price 4 course	Price 5 course
<b>Vegetarian main courses</b>			
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
<b>Cheese as an intermediate course</b>			
	Price 3 course	Price 4 course	Price 5 course
Selection of regional Swiss cheese with chutney Nuts and homemade 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
<b>Desserts</b>			
	Price 3 course	Price 4 course	Price 5 course
Caramel fudge custard	10.00	10.00	9.00
Chocolate mousse trilogy	16.00	15.00	14.00
Lukewarm crêpe with apple-cinnamon stuffing Homemade vanilla ice cream	16.00	15.00	14.00
Puff with vanilla ice cream, chocolate sauce and poached pears	16.00	15.00	14.00
Dessert composition *Solbad* with 3 different seasonal desserts	16.00	16.00	16.00
Grand Marnier semifreddo with marinated oranges	16.00	15.00	14.00
Basler Lächerli semifreddo with marinated plums	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 guest/without cheese)	22.00	22.00	22.00
Dessert buffet with a variation of homemade seasonal desserts (at least 30 guest/with cheese)	26.00	26.00	26.00



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## Fondue Chinoise



From October to April we offer the typical Swiss Fondue Chinoises, served in buffet style

### Number of guests

For our Fondue Chinoises Buffet à discretion you should be a minimum of 30 guests.  
For smaller groups we can offer the same menu served at the table.

### Chinoise Menu

Lamb's lettuce with bacon and croutons  
or with minced egg

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Fondue Chinoises Buffet à discrétion  
Minimum four different kinds of meat (thick cut)  
A selection of mushrooms and vegetables  
Homemade sauces  
Different pickles  
French fries

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On request

Chinoise broth with Sherry

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Dessert composition "Solbad"

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CHF 75.00 per person