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SOLBAD

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# Aperitif & Welcome-Drink



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## Aperitif

Be it a welcome drink or a larger reception, aperitifs are always a good way to start an event.

### How many snacks should you expect to serve per person?

Short aperitif before a meal:	2 - 3 snacks
Long aperitif before a meal:	3 - 5 snacks
Just an aperitif (not at mealtimes):	6 - 8 snacks
Just an aperitif at main mealtimes:	8 - 12 snacks

### From the home bakery (at least 10 portions each snack)

<b>Sunnereedli</b> Salty Basel Snack with caraway	Each person	CHF 3.50
<b>Puff pastry sticks</b> covered in different seeds	Each person	CHF 3.50
Salty snacks and Crisps	Each person	CHF 2.50
<b>Plaited butter bread</b> with bacon and nuts	Each person	CHF 2.50
<b>Mini-Bretzel</b> with butter, ham, salami, cheese or tuna	Each piece	CHF 3.50
Small homemade <b>Ham Croissants</b>	Each piece	CHF 2.80
Small <b>Chäschüechli (Mini-cheese pies)</b>	Each piece	CHF 2.80
Marinated <b>Olives</b>	Each person	CHF 3.50
<b>Parmesan</b> cheese pieces	Each person	CHF 5.00
<b>Tortilla wraps</b> with different stuffing	Each piece	CHF 2.00

Stuffings: Smoked salmon & cream cheese / Rocket & buffalo mozzarella

Smoked ham & dried tomatoes / Chicken & avocado (*Minimum of 12 pieces of each kind*)

### Crostini (roasted Baguette slices with cover of your choice / Minimum of 10 pieces per kind)

Ham, Salami & Pearl onions, Tuna mousse, Cream cheese, Eggplant or

minced egg with herb-mayonnaise

Each piece	CHF 3.50
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Smoked salmon & horseradish butter, Rocket & Parma ham, Beef tartar, Vitello Tonnato (veal and tuna)  
or shrimp & avocado

Each piece	CHF 4.50
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### Platters and Dips (Minimum of 12 portions per kind)

Vegetable sticks with different dips	Each person	CHF 5.50
Hummus & Tzaziki with bread crisps & falafel	Each person	CHF 5.50
Seasonal and exotic fruit	Each person	CHF 6.50
Homemade Friandises und candies	Each piece	CHF 1.50



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### Warm snacks

25 Espresso cups with your favorite soup (seasonal)		CHF 35.00
Fried pikeperch filets (approx. 30g) with tartar sauce	10 pieces	CHF 28.00
Mini-vegetable spring rolls with sweet-chili dip	10 pieces	CHF 28.00
Basel style thin strips of meat in a bread cup	10 pieces	CHF 55.00
Chicken praline with herb dip	10 pieces	CHF 35.00
Ticino risotto with black cheese	10 pieces	CHF 35.00

### Aperitif packages

#### **Available in combination with a lunch or dinner**

<i>Package</i>	<i>Offer</i>	<i>Price/Ratio</i>
„Welcome Drink“	White house wine, mineral water and orange juice Basler Sunnereedli	CHF 10.00 each person <b>for 15 minutes</b>
„Apéro“	White house wine, mineral water and orange juice Basler Sunnereedli	CHF 17.00 each person <b>for 30 minutes</b>
„Prosecco-Apéro“	Prosecco, mineral water and orange juice Basler Sunnereedli & marinated olives	CHF 19.00 each person <b>for 30 minutes</b>

#### **Available in combination with a lunch or dinner or just for a reception**

<i>Package</i>	<i>Offer</i>	<i>Price/Ratio</i>
„Swiss-Apéro“	Swiss white wine, mineral water and orange juice Each person two «Mini-Silserli» with ham, salami and cheese, two homemade ham croissants Crisps & salty snacks	<b>30 Minuten</b> CHF 25.00 each person
„Italian-Apéro“	Prosecco, mineral water and orange juice Each person a Crostini with Vitello Tonnato / Rocket & Parma ham / Salami & Onion / Eggplant Lukewarm Rosemary Focaccia, Marinated Olives, Parmesan chunks	<b>30 Minuten</b> CHF 29.00 each person
„Champagne- Apéro“	Champagne, mineral water and orange juice Each person two canapés smoked salmon and horseradish, two canapés with beef tartar, puff pastry sticks covered in different seeds	<b>30 Minuten</b> CHF 38.00 each person
„Apéro Bâlois“	Local white wine, mineral water and orange juice Each person two brioche with smoked salmon, two “Chäschüechli” and “Basler Sunnereedli”	<b>30 Minuten</b> CHF 22.00 each person