



RESTAURANT
SCHLÜSSELZUNFT

Spring Menus



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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. Please take note of our handling / 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 send you our current '3-3-3'

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 enough for every guest. If you wish a supplement of meat / fish, please let us know before. For the meat / fish supplement we charge 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 TVA and Service.



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Our spring menus

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

Menu F1 à CHF 85.00

Sautéed scallop served in a cream of asparagus soup

CHF 16.00

Roasted veal sirloin with morel-cream sauce

Tagliatelle and a selection of vegetables

CHF 52.00

Strawberry and rhubarb composition

CHF 17.00

Menu F2 à CH 73.00

Spring salad with sesame-soya dressing
and sautéed Black Tiger shrimps with passion fruit dip

CHF 18.00

Sautéed corn-fed poulard breast with herb & bear's garlic crust

Asparagus risotto and Balsamic sauce

CHF 39.00

Berry soup with homemade yoghurt ice cream

CHF 16.00

Menu F3 à CH 91.00

Crêpe rolls with cream cheese and smoked salmon

Spring salads with citrus vinaigrette

CHF 18.00

Roasted beef tenderloin with sauce béarnaise

New potatoes and a selection of vegetables

CHF 56.00

Chocolate and raspberry variation

CHF 17.00



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Menu basic modules

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

Salads and cold starters

| | |
|--|-------|
| Green or mixes salad | 13.00 |
| Salmon Trilogy | 22.00 |
| Crêpe rolls with cream cheese and smoked salmon | |
| Spring salads with citrus vinaigrette | 17.00 |
| Spring salad with sesame-soya dressing and sautéed Black Tiger shrimps with passion fruit dip | 18.00 |
| Sashimi tuna carpaccio with lemon oil | 22.00 |
| Homemade Foie Gras-Terrine with Gewürztraminer-Jelly | 31.00 |
| Home marinated gravad salmon with dill-mustard sauce and side salad | 20.00 |

Soups

| | |
|---|-------|
| Thai curry soup with basil cream | 12.00 |
| Cream of asparagus soup with smoked salmon | 14.00 |
| Asparagus soup Asian style with chicken skewer | 14.00 |
| Cream of wild garlic soup | 12.00 |
| Lemongrass-coconut soup | 12.00 |
| Sautéed scallop served in a cream of asparagus soup | 16.00 |
| Double beef consommé with vegetables julienne or moelle or puff pastry with cheese | 12.00 |

Warm starters

| | |
|--|-------|
| Lime risotto with peppermint marinated salmon | 20.00 |
| Asparagus with vinaigrette or hollandaise served with mixed ham | 27.00 |
| Fresh ravioli from our restaurant menu | 22.00 |
| Puff pastry with seasonal mushrooms in a creamy herb-sauce | 20.00 |
| Trilogy from duck liver (Terrine, Creme Brûlée, sautéed duck liver) | 31.00 |



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Fish dishes

| | | |
|---------------------------------------|----------------|-------|
| Sole filet with champagne sauce | <i>Starter</i> | 28.00 |
| Black rice and spinach | <i>Main</i> | 49.00 |
| Trilogy from scallops | <i>Starter</i> | 26.00 |
| Salmon steak coated with smoked tea | <i>Starter</i> | 28.00 |
| Beluga lentils and gnocchi | <i>Main</i> | 42.00 |
| Pike perch filet on champagne cabbage | <i>Starter</i> | 28.00 |
| with estragon and fondant potatoes | <i>Main</i> | 42.00 |
| Sautéed sea bass filet on ragout from | <i>Starter</i> | 28.00 |
| Asparagus and morel, new potatoes | <i>Main</i> | 49.00 |
| Giant shrimps skewer on red curry | <i>Starter</i> | 24.00 |
| Perfume rice and Pak Choi | <i>Main</i> | 46.00 |

Sorbet as an intermediate course

| | |
|------------------------------|------|
| Basil sorbet with prosecco | 6.00 |
| Tomato sorbet with gin | 6.00 |
| Herbal sorbet with champagne | 6.00 |

Meat dishes

| | |
|---|-------|
| Roasted pork filet with a sauce from dried tomatoes Tagliatelle and a selection of vegetables | 49.00 |
| Roasted beef tenderloin with sauce béarnaise | |
| New potatoes and a selection of vegetables | 46.00 |
| Veal Saltimbocca with Marsala essence | |
| Risotto and Mediterranean vegetables | 40.00 |
| Roasted veal sirloin with morel-cream sauce | |
| Tagliatelle and a selection of vegetables | 44.00 |
| Sautéed loin of lamb with herbal crumbles | |
| Coconut polenta and ratatouille | 42.00 |
| Chicken breast Saltimbocca with Marsala essence, | |
| Risotto and Mediterranean vegetables | 30.00 |
| Slices chicken breast with mustard sauce | |
| Tagliatelle and a selection of vegetables | 28.00 |
| Sautéed corn-fed poulard breast with herb & bear's garlic crust | |
| Asparagus risotto and Balsamic sauce | 34.00 |



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Vegetarian Main courses

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|---|----------------|
| Eggplant-Piccata with tomato sauce | 29.00 |
| Side dish from main menu | |
| Gnocchi with seasonal vegetables and mushrooms in a creamy herb sauce | 31.00 |
| Green Thai curry with vegetables and coconut milk Served with perfume rice | 29.00 |
| Fresh ravioli from our restaurant à la carte menu (seasonal) | Daily price |

Cheese as an intermediate course

| | |
|--|----------------|
| Italian cheese platter with fig jam and Ciabatta bread | 15.00 |
| Mille Feuille from goat cheese with honey and sweet-wine jelly | 15.00 |
| Cheese buffet with bread basket and homemade chutneys (At least 30 guests/Price per 100g) | 15.00 /100g |

Desserts

| | |
|---|-------|
| Caramel fudge custard | 12.00 |
| Dessert composition *Solbad* or *Schlüsselzunft* with 3 different seasonal desserts | 17.00 |
| Strawberry and rhubarb composition | 17.00 |
| Berry soup with homemade yoghurt ice cream | 16.00 |
| Chocolate and raspberry variation | 17.00 |
| Variation of homemade sorbets (3 different) with seasonal fruit garnish | 17.00 |
| Dessert buffet with a variation of homemade seasonal desserts (at least 30 guest/without cheese) | 26.00 |
| Dessert buffet with a variation of homemade seasonal desserts (at least 30 guest/with cheese) | 29.00 |



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Buffet variations (at least 30 persons)

Classic „Les Trois Buffets”

Starter buffet with classic French dishes

CHF 35.00

Carvery with three roasted meats from beef, lamb and veal
with different side orders, sauces and vegetables

CHF 55.00

Dessert buffet with French cheese

CHF 29.00

Mediterranean buffet

Starter buffet with Mediterranean dishes (vegetarian, meat, fish)

CHF 31.00

Main buffet with three Mediterranean dishes from beef, chicken and veal or fish on arrangement. With
different side orders, sauces, and vegetables

CHF 53.00

Dessert buffet with Italian cheese

CHF 29.00

Large fish buffet from

Starter buffet with cold classic and modern fish dishes

Up from CHF 37.00*

Main buffet with five fish and shellfish dishes with different side orders, sauces and vegetables

CHF 57.00

Dessert buffet with French cheese

CHF 29.00

* caviar, lobster, oysters & scampi are also available upon request