



RESTAURANT
SCHLÜSSELZUNFT

Summer Menus



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Freie Strasse 25

4001 Basel

T +41 (0)61 261 20 46

F +41 (0)61 261 20 56

M kontakt@schluesselzunft.ch

W www.schluesselzunft.ch



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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

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

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 this 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 summer menus

Available from ca. July to ca. September

Menu S1 à CHF 69.00

Gazpacho with sautéed giant prawn
CHF 14.00

Corn-fed poularde breast with tomato hollandaise
Tagliatelle and grilled vegetables

CHF 39.00

Marinated local cherries with homemade vanilla ice cream
CHF 16.00

Menu S2 à CH 86.00

Summer salad with herb vinaigrette,
melon slices and smoked ham
CHF 18.00

Roasted veal sirloin with basil pesto
Rocket risotto and sautéed cherry tomatoes

CHF 52.00

Panna Cotta with Limoncello and fresh raspberries
CHF 16.00

Menu S3 à CH 91.00

Tomato and buffalo mozzarella salad with rocket
CHF 18.00

Beef tenderloin with fresh chanterelles
New potatoes and summer vegetables
CHF 56.00

Marinated strawberries
with homemade yogurt ice cream
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
Summer salad with herb vinaigrette, melon slices and smoked ham	18.00
Tomato and buffalo mozzarella salad with rocket	22.00
Sashimi tuna carpaccio with lemon oil	31.00
Homemade Foie Gras-Terrine with Gewürztraminer-Jelly	20.00
Home marinated gravad salmon with dill-mustard sauce and side salad	13.00

Soups

Iced curry soup with coconut milk and Thai basil foam	12.00
Iced cucumber soup with dill and yogurt	14.00
Cold melon soup with Sherry and smoked-ham Grissini	14.00
Gazpacho with sautéed giant prawn	12.00
Garden cress soup with sautéed scallop	16.00
Double beef consommé with vegetables julienne or moelle or puff pastry with cheese	12.00

Warm starters

Peppermint marinated gravad salmon with champagne risotto	20.00
Fresh ravioli from our restaurant menu	22.00
Puff pastry with chanterelles 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
Black tea sautéed salmon steak with and white poppy seed	<i>Starter</i>	28.00
	<i>Main</i>	42.00
Sautéed pike perch filet with citrus risotto and spinach mash	<i>Starter</i>	28.00
	<i>Main</i>	42.00
Sautéed sea bass filet with fresh chanterelles	<i>Starter</i>	28.00
New potatoes	<i>Main</i>	49.00
Monkfish with tomato-pineapple compote	<i>Starter</i>	24.00
Potatoes and saffron mayonnaise	<i>Main</i>	46.00
Giant shrimps skewer on red curry	<i>Starter</i>	18.00
Perfume rice and Pak Choi	<i>Main</i>	40.00

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
Beef tenderloin with fresh chanterelles New potatoes and summer vegetables	56.00
Saltimbocca vom Kalb an Marsalajus Risotto und mediterranes Gemüse	48.00
Roasted veal sirloin with basil pesto Rocket risotto and sautéed cherry tomatoes	53.00
Sautéed loin of lamb with herbal crumbles Coconut polenta and ratatouille	49.00
Chicken breast Saltimbocca with Marsala essence, Risotto and Mediterranean vegetables	36.00
Corn-fed poularde breast with tomato hollandaise Tagliatelle and grilled vegetables	40.00



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Vegetarian Main courses

Eggplant-Piccata with tomato sauce Side dish from main menu	29.00
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	12.00	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	14.00
Panna Cotta with Limoncello and fresh raspberries	16.00
Marinated local cherries with homemade vanilla ice cream	16.00
Dessert composition *Solbad* or *Schlüsselzunft* with 3 different seasonal desserts	17.00
Marinated strawberries with homemade yogurt ice cream	16.00
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