



RESTAURANT
SCHLÜSSELZUNFT

Autumn Menus



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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 autumn menus

Available from ca. September up to ca. December

Menu H1 à CHF 81.00

Pumpkin cream soup flavored with ginger and orange
CHF 12.00

Roasted veal sirloin with forest mushrooms and cream sauce
Tagliatelle and a selection of vegetables

CHF 52.00

Basler Lächerli semifreddo with marinated plums
CHF 17.00

Menu H2 à CH 72.00

Lamb's lettuce with raspberry dressing,
lukewarm forest mushrooms and croutons

CHF 16.00

Cord-fed poulard breast with chestnut crust and grape sauce
Curd cheese spaetzli and red cabbage

CHF 39.00

Lukewarm crêpe with apple and cinnamon, homemade vanilla ice cream
CHF 17.00

Menu H3 à CH 85.00

Boletus cream soup
with whipped cream and croutons

CHF 12.00

Roasted beef tenderloin with sauce Béarnaise
Potato gratin and a selection of vegetables

CHF 56.00

Chocolate mousse trilogy
CHF 17.00



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Menu basic modules

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

	Price
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
Lamb's lettuce with raspberry dressing, mushrooms and croutons	16.00
Lamb's lettuce with minced egg, bacon and croutons	15.00
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

	Price
Soups	
Curry cream soup with coconut milk and Thai basil foam	12.00
Beetroot soup with sour cream and beetroot chips	12.00
Pumpkin cream soup flavored with orange and ginger	12.00
Boletus soup with whipped cream and croutons	12.00
Parsley root cream soup	12.00
White wine cream soup with sautéed duck liver	16.00
Celery cream soup with Gorgonzola cheese	12.00
Double beef consommé with vegetables julienne or moelle or puff pastry with cheese	12.00

	Price
Warm starters	
Lime risotto with peppermint marinated salmon	20.00
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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		Price
Fish dishes		
Turbot filet topped with salmon mousse	<i>Starter</i>	28.00
Parsley variation	<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 with red wine shallots	<i>Starter</i>	26.00
Leek risotto	<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

	Price
Sorbet as a refreshing intermediate course	
Basil sorbet with prosecco	6.00
Tomato sorbet with gin	6.00
Herbal sorbet with champagne	6.00

	Price
Meat dishes	
Filet and cheek from Pata Negra pork	
Potato mash with fried onions and Brussels sprouts	49.00
Roasted beef tenderloin with sauce béarnaise	
Gratin potatoes and a selection of vegetables	56.00
Venison sirloin with cream sauce, spaetzli, red cabbage with chestnuts, Brussels sprouts and apple with cowberries	52.00
Veal Saltimbocca with Marsala sauce	
Risotto and Mediterranean vegetables	48.00
Roasted veal sirloin with forest mushrooms and cream sauce, Tagliatelle and a selection of vegetables	53.00
Lamb sirloin with herb crust	
Coconut polenta and ratatouille	49.00
Chicken breast Saltimbocca with Marsala sauce	
Risotto and Mediterranean vegetables	36.00
Guinea fowl breast with grape sauce and curd cheese spaetzli	
Red cabbage with chestnuts and Brussels sprouts	39.00



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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

Price

Cheese as an intermediate course

Vacherin Mont d'Or served with cumin and fruit 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

Price

Desserts

Fudge custard with caramel crumbles	12.00
Chocolate mousse trilogy	17.00
Lukewarm crêpe with apple and cinnamon, homemade vanilla ice cream	17.00
Puff with vanilla ice cream, chocolate sauce and poached pear	17.00
Dessert composition *Solbad* or *Schlüsselzunft* with 3 different seasonal desserts	17.00
Grand Marnier- and dark bitter chocolate semifreddo with marinated oranges	17.00
Basler Lächerli semifreddo with marinated plums	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 (beef, lamb and veal)
with different side plates, 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

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