



RESTAURANT  
SCHLÜSSELZUNFT

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# Winter 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](mailto:kontakt@schluesselzunft.ch)

W [www.schluesselzunft.ch](http://www.schluesselzunft.ch)



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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 winter menus

Available from ca. January up to ca. March

### Menu W1 à CHF 85.00

White wine cream soup with sautéed duck liver  
CHF 16.00

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Roasted veal tenderloin with glazed apples and Calvados sauce  
Bavarian noodles and a selection of vegetables

CHF 52.00

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Basler Lächerli Semifreddo with honey sauce and almond cracker  
CHF 17.00

### Menu W2 à CH 68.00

Parsley root cream soup  
CHF 12.00

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

CHF 39.00

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Crema Catalana flavored with orange  
CHF 17.00

### Menu W3 à CH 93.00

Lime risotto with peppermint marinated salmon  
CHF 20.00

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Roasted beef tenderloin with sauce béarnaise  
Pommes Lyonnaise and a selection of vegetables

CHF 56.00

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Grand Marnier semifreddo  
with marinated oranges  
CHF 17.00



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## Menu basic modules

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

<b>Salads &amp; Cold starters</b>	<b>Price</b>
Green salad or mixed salad	13.00
Salmon trilogy	22.00
Crêpe rolls with cream cheese and smoked salmon served with salad bouquet and sesame-soya-dressing	17.00
Lamb's lettuce with raspberry dressing, mushrooms, and croutons	16.00
Lamb's lettuce with bacon, egg, 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

<b>Soups</b>	<b>Price</b>
Thai curry soup with Thai-basil foam	12.00
Beetroot soup with sour cream and beetroot chips	12.00
Sauerkraut cream soup with pike perch filet	16.00
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 vegetable julienne or bone marrow or puff pastry with cheese	12.00

<b>Warm starters</b>	<b>Price</b>
Lime risotto with peppermint marinated salmon	20.00
Seasonal fresh ravioli from our restaurant à la carte menu	22.00
Puff pastry with seasonal mushrooms in creamy herb-sauce	20.00
Trilogy from duck liver (Terrine, Crème Brûlée, sautéed duck liver)	31.00



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<b>Fish dishes</b>		<b>Price</b>
Turbot filet with salmon mousse	<i>Starter</i>	28.00
and 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-	<i>Starter</i>	28.00
Shallots and 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

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	<b>Price</b>
<b>Sorbet as an intermediate course</b>	
Basil sorbet with Prosecco	6.50
Tomato sorbet with Gin	6.50
Herbal sorbet with champagne	6.50

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	<b>Price</b>
<b>Meat dishes</b>	
Filet and cheek from Pata Negra pork, potato mash with roasted onions and Brussels sprouts	49.00
Roasted beef tenderloin with sauce béarnaise Pommes Lyonnaise and a selection of vegetables	56.00
«Traditional Guild Platter» of Ash Wednesday Boiled beef, bacon, and a selection of Swiss sausages with sauerkraut, pea mash, horseradish sauce, mustard and onions	42.00
Veal Saltimbocca "Schlüsselzunft" with Marsala essence Risotto and Mediterranean vegetables	48.00
Roasted veal tenderloin with glazed apples and Calvados sauce Bavarian noodles and a selection of vegetables	53.00
Sautéed loin of lamb with herb crumbles Coconut polenta and ratatouille	49.00
Chicken breast Saltimbocca with Marsala essence, Risotto and Mediterranean vegetables	36.00
Chicken breast stuffed with boletus and cream cheese wrapped in smoked ham, Duchesse potatoes und glazed root vegetables	39.00

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<b>Vegetarian Main courses</b>	<b>Price</b>
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	28.00
Fresh ravioli from our restaurant à la carte menu (seasonal)	Daily price

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<b>Cheese as an intermediate course</b>	<b>Price</b>
Vacherin Mont d'Or	
served with cumin and fruit bread	14.00
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

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<b>Desserts</b>	<b>Price</b>
Fudge custard with caramel crumbles	12.00
Trilogy from chocolate mousse	17.00
Apple fritters with vanilla sauce and homemade cinnamon ice cream	17.00
Puff filled with vanilla ice cream, chocolate sauce and poached pears	17.00
Dessert composition *Schlüsselzunft* with 3 different seasonal desserts	17.00
Grand Marnier semifreddo with marinated oranges	17.00
Semifreddo from Basler Lächerli with honey sauce and almond cracker	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

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

CHF 55.00

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Dessert buffet with French cheese

CHF 29.00

### **Mediterranean buffet**

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

CHF 31.00

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

CHF 53.00

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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\*

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

CHF 57.00

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Dessert buffet with French cheese

CHF 29.00

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