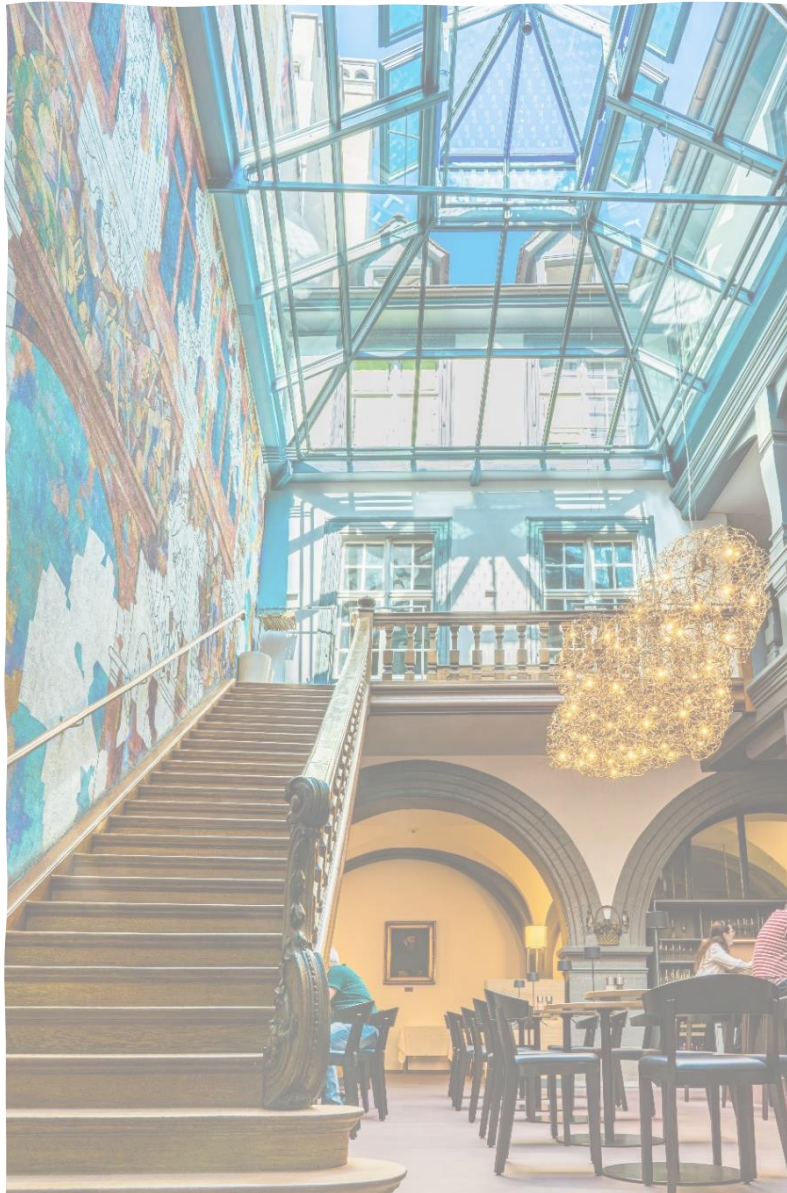




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# Our menu options



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## Menu options

To help you plan your event, we have already put together some menu ideas for you. already compiled.

Please note the following information on menu design:

### **Menus for up to 12 people**

If you would like a standardized menu for a smaller party of up to 12 people, we will be happy to we will be happy to send you our current restaurant menus.

### **Menus with several dishes to choose from**

If you would like a menu for a smaller party of up to 16 people with different starters, main courses and desserts to choose from, we will be happy to put together an offer for you from our current menus.

### **Menus for groups of 12 or more**

The following menu suggestions are standardized menus for groups of 12 people or more. intended. These are dishes that we purchase and freshly prepare especially for your event. freshly prepared. The menus are designed in such a way that even large groups can be served quickly and can be served quickly and courteously. For children, vegetarians, vegans and allergy sufferers, we can provide adapted dishes by prior arrangement.

### **After service**

Our portions are calculated for normal diners and we try to avoid food waste wherever possible. By prior arrangement, we are happy to offer you a second service for the main course. The surcharge for side dishes and vegetable after service is CHF 5.00 per person and the meat after service is 25% of the main course price.

We are happy to provide you with information about allergens in the dishes, please contact us! We use Swiss meat whenever possible; we can provide you with a precise declaration declaration can be sent to you shortly before the event on request.



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## Our menu options for spring

from around the beginning of April to the end of June

### 3-course spring menu

Seared scallop, infused with asparagus cream soup

\*\*\*

Veal steak roasted in one piece with morel cream sauce

Tagliatelle and spring vegetables

\*\*\*

Composition of strawberry and rhubarb

CHF 85.00

### Matching wine recommendation

*Maienfelder Pinot Blanc Möhr-Niggli CHF 68.00*

\*\*\*

*Fläscher Pinot Noir Alte Reben CHF 67.00*

### 4-course spring menu

Colorful spring salad with sesame-soy dressing and radishes

\*\*\*

Wild garlic foam soup

\*\*\*

Beef fillet roasted in one piece with tomato hollandaise

New potatoes and spring vegetables with asparagus

\*\*\*

Vanilla parfait with berry compote

CHF 98.00

### Matching wine recommendation

*Riesling trocken, Weingut Bischl CHF 58.00*

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*Tirrenico Rosso di Maremma, Mazzei CHF 68.00*



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## Our menu options for the summer

from approx. mid-June to mid-September

### 3-course summer menu

Spicy gazpacho with short-fried king prawn

\*\*\*

Sliced corn-fed poulard breast with tomato hollandaise  
tagliatelle and Mediterranean vegetables

\*\*\*

Marinated cherries with homemade vanilla ice cream

CHF 85.00

### Matching wine recommendation

*Nounat, Finca Binigrau CHF 67.00*

\*\*\*

*Just Zweigelt, Weingut Ernst CHF 56.00*

### 4-course summer menu

Colorful summer salad with herb vinaigrette garnished with melon fans and Grisons smoked ham

\*\*\*

Cream of tomato soup with basil sorbet

\*\*\*

Veal steak roasted in one piece with egg sponge sauce  
Rocket risotto and Mediterranean vegetables

\*\*\*

Chocolate parfait with marinated strawberries

CHF 98.00

### Matching wine recommendation

*Merlot Bianco Terre di Gudo, Claudio Tamborini CHF 56.00*

\*\*\*

*La Colombe Rouge Reservé, Raymond Paccot CHF 69.00*



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## Our menu options for autumn

from around mid-September to the end of December

### 3-course fall menu

Hokkaido pumpkin soup with ginger and orange

\*\*\*

Veal steak roasted in one piece with fresh wild mushrooms and cream sauce

Tagliatelle and autumn vegetable variation

\*\*\*

Basler Lächerliparfait with marinated plums

CHF 85.00

### Matching wine recommendation

*Grüner Veltliner Kamptal, Schloss Gobelsburg CHF 58.00*

\*\*\*

*Siebe Dupf Barrique, Siebe-Dupf Kellerei CHF 68.00*

### 4-course fall menu

Nut lamb's lettuce with egg and croutons

\*\*\*

Beetroot soup with sour cream ice cream

\*\*\*

Venison entrecote roasted in one piece with game cream sauce

Spaetzli, red cabbage and cranberry-apple

\*\*\*

Basel cream cheese

CHF 98.00

### Matching wine recommendation

*Roero Arneis, Bricco Monte Olmo CHF 54.00*

\*\*\*

*Gigondas AC, Weingut E. Guigal CHF 68.00*



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## Our menu options for the winter

from approx. mid-December to the end of March

### 3-course winter menu

Foamy wine soup with pan-fried duck liver

\*\*\*

Veal steak roasted in one piece with glazed apple slices and calvados sauce

Schupfnudeln and winter mixed vegetables

\*\*\*

Apple pie with cinnamon ice cream

CHF 85.00

### Matching wine recommendation

*Pinot Gris, Domaine La Colombe CHF 58.00*

\*\*\*

*Oro Rosso del Ticino, Tenimento dell'Ör CHF 62.00*

### 4-course winter menu

Nut salad with egg and croutons

\*\*\*

Lime risotto with gravad salmon marinated in mint

\*\*\*

Beef fillet roasted in one piece with Béarnaise sauce

Potato gratin and winter mixed vegetables

\*\*\*

Grand Marnier parfait with marinated oranges

CHF 98.00

### Matching wine recommendation

*Roero Arneis, Bricco Monte Olmo CHF 54.00*

\*\*\*

*Cubardi Primitivo Salent, Schola Sarmenti CHF 59.00*



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## Salads

	Mixed leaf salad	CHF	14.00
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Spring	Colorful spring salad with sesame-soy dressing with fried black tiger prawns and passion fruit dip	CHF	18.00
Summer	Colorful summer salad with herb vinaigrette Melon fan and smoked ham	CHF	18.00
	Tomatoes and burrata on rocket salad	CHF	22.00
Fall & Winter	Lamb's lettuce with raspberry dressing, wild mushrooms and croutons	CHF	16.00
	Lamb's lettuce with bacon, egg and croutons	CHF	15.00

## Cold starter

	Salmon trilogy (tartar, gravad salmon and smoked salmon)	CHF	24.00
	House-marinated gravad salmon with dill-mustard sauce and salad garnish	CHF	20.00
	Tataki tuna on sesame seaweed salad and wasabi	CHF	26.00
	Tortilla with smoked salmon and cream cheese on a salad bouquet with sesame-soy dressing	CHF	18.00
	Veal tartare with cucumber, sour cream and brioche	CHF	26.00

## Soups

Spring	Classic asparagus soup with smoked salmon julienne or scallops	CHF	14.00
	Wild garlic foam soup	CHF	14.00
Summer	Cream of tomato soup with basil sorbet (hot or cold)	CHF	14.00
	Cold melon soup perfumed with sherry and a flood of smoked ham	CHF	16.00
	Spicy gazpacho with fried king prawns	CHF	16.00
Fall	Beetroot soup with sour cream ice cream and beetroot potato chips	CHF	16.00
	Hokkaido pumpkin soup with ginger and orange	CHF	16.00
Winter	Porcini mushroom soup with cream topping and croutons	CHF	16.00
	Parsley root foam soup	CHF	16.00



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### Warm starters

	Graved salmon marinated with mint on lime risotto	CHF	20.00
	Puff pastry patties with fresh seasonal mushrooms and herb cream sauce	CHF	20.00
Spring	Wild garlic quadrolini with cashew nuts and grana padano sauce	CHF	22.00
Summer	Egg sponge rondelles with herb cream sauce	CHF	22.00
	Tomato tarte tatin with mozzarella and basil sorbet	CHF	24.00
Fall	Pumpkin rondelles with pumpkin seed foam	CHF	22.00
Winter	White truffle rondelles with Taleggio cream sauce	CHF	24.00
	Pumpkin tarte tatin with fig sorbet	CHF	24.00

### Fish dishes

	Sole fillet on leaf spinach with champagne sauce, black rice	CHF	49.00
	Salmon tranche on beluga lentils with gnocchi	CHF	42.00
	King prawns on green curry with basmati rice and pak choi	CHF	46.00
Spring	Fried pike-perch fillet on asparagus and morel ragout and new potatoes	CHF	49.00
Summer	Fried pike-perch fillet on chanterelle sponge and dried tomato ragout and new potatoes	CHF	49.00
Fall & Winter	Pike-perch fillet on potato risotto and spinach leaves	CHF	42.00
	Fried sea bass fillet with red wine shallots and leek risotto	CHF	49.00

### Sorbet as an in-between course

	Basil sorbet with Prosecco	CHF	8.00
	Tomato sorbet with gin	CHF	8.00
	Lemon sorbet with champagne	CHF	8.00





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## Meat dishes

**Please select your desired side dishes.**

	Homemade veal meatloaf with pepper cream sauce	CHF	38.00
	Beef fillet roasted in one piece with Bearnaise sauce	CHF	56.00
	Roast veal "saltimbocca" with marsala jus	CHF	48.00
	Saltimbocca of chicken breast with marsala jus	CHF	36.00
<b>Spring</b>	Veal steak roasted in one piece with morel cream sauce	CHF	53.00
	Corn-fed chicken breast with wild garlic and herb crust and marsala jus	CHF	36.00
<b>Summer</b>	Veal steak roasted in one piece with thyme jus	CHF	53.00
	Corn poulard breast with tomato hollandaise	CHF	40.00
<b>Fall</b>	Veal steak roasted in one piece with fresh wild mushrooms in a cream sauce	CHF	53.00
	Venison entrecôte roasted in one piece with game cream sauce	CHF	54.00
	Corn-fed chicken breast with maroon crust and grape sauce	CHF	44.00
<b>Winter</b>	Veal steak roasted in one piece with glazed apple slices and calvados sauce	CHF	53.00
	Chicken breast stuffed with porcini cream cheese and wrapped in smoked ham with balsamic jus	CHF	39.00

## Side dishes of your choice

### Vegetables

<b>Spring</b>	Mixed vegetables (with asparagus) / Mediterranean oven vegetables / spinach leaves	included
<b>Summer</b>	Mixed vegetables (with beans) / Mediterranean oven vegetables / Spinach leaves	included
<b>Fall</b>	Mixed vegetables (with pumpkin) / Mediterranean oven vegetables / spinach leaves	included
<b>Winter</b>	Mixed vegetables (with Brussels sprouts) / Mediterranean oven vegetables / Spinach leaves	included

### Starch side dishes

Risotto, tagliatelle, rosemary potatoes or spaetzle	included
Schupfnudeln, potato gratin, gnocchi	plus CHF 2.00/Person

Would you like to offer your guests a second service in the main course?  
Please refer to the information on the first page of this brochure.



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### Vegetarian main dishes

	Aubergine piccata with tomato sauce, side dishes from the main menu	CHF	29.00
	Gnocchi pan with seasonal mixed vegetables, fresh wild mushrooms and herb cream sauce	CHF	31.00
	Thai green vegetable curry with coconut milk in a basmati rice ring	CHF	29.00
Spring	Wild garlic quadrolini with cashew nuts and grana padano sauce	CHF	32.00
Summer	Egg sponge rondelles with herb cream sauce	CHF	32.00
Fall	Pumpkin rondelles with pumpkin seed foam	CHF	32.00
Winter	White truffle rondelles with Taleggio cream sauce	CHF	34.00

### Cheese as an intermediate course

	Cheese plate from the Jumi-Versum	CHF	18.00
	Cheese trolley or cheese platter with bread basket and homemade chutneys		by weight
	Calculation per 100g / CHF 16.00		
	Cheese trolley up to approx. 20 people / platter from approx. 20 people (Depending on the number of people and time available)		

### Desserts

	Basler cream cheese crème	CHF	14.00
	Trilogy of chocolate mousse	CHF	17.00
	Dessert composition "Schlüsselzunft" with three different seasonal desserts	CHF	18.00
	Various homemade sorbets (3 flavours) with seasonal fruit garnish	CHF	18.00
Spring	Composition of strawberry and rhubarb	CHF	18.00
	Homemade yoghurt ice cream in wild berry soup	CHF	18.00
	Vanilla parfait with berry compote	CHF	17.00
Summer	Marinated cherries with homemade vanilla ice cream	CHF	18.00
	Strawberry salad with black pepper and homemade yoghurt ice cream	CHF	18.00
	Chocolate parfait on marinated strawberries	CHF	17.00
Fall & Winter	Grand Marnier parfait with marinated oranges	CHF	18.00
	Basler Lächerliparfait with marinated plums	CHF	18.00
	Apple cake with cinnamon ice cream	CHF	17.00



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### **Dessert buffet**

Dessert buffet with 5 different homemade desserts according to season and our ice cream trolley with six different homemade sorbets and ice creams (from 30 guests) CHF 31.00

You are welcome to extend the dessert buffet with our cheese platter by weight.

### **Selection of 5 different homemade desserts**

- Pascal's Brownies
- Apple cake with vanilla sauce
- Chocolate mousse
- Seasonal fruit mousse
- Panna Cotta with seasonal coulis
- Seasonal cake or sheet cake with fruit
- Fruit salad
- Seasonal fruit compote with yoghurt espuma
- Burnt cream
- Lemon tartlet (spring & summer)
- Vermicelles with meringue and cream (autumn & winter)