

ENTRÉES- STARTER

Green salad  

House dressing | Cherry tomatoes

9.50


Mixed summer salad  

Tomatoes | Cucumbers | Carrots | Radish | Shallots | House dressing

14.50 | 22.50

Caesar salad «Hotel Basel»

Baby lettuce | Chicken breast | Bacon | Toasted bread | Parmesan chips | Caesardressing

 new fried potatoes +5.00

16.50 | 24.50


Colourful tomato salad 

Coloured tomatoes | Buffalo mozzarella | Basil | Balsamico

16.50

Vitello Tonnato 

pink roasted veal | tuna sauce | capers | olives | cherry tomatoes

 roast potatoes +5.00

23.50 | 31.50

Chanterelle soup

Leek | Herbs


14.50

Cold watermelon soup 

Rocket pesto | Sour cream ice

13.50

PLAT VÉGÉTARIEN - VEGETARIAN

Whitewine risotto 

Chanterelles | Herbs | White wine | Parmesan | Confit tomatoes

28.50

«Sperber» Pasta

Gnocchi pasta by “Pasta Pasta” | Green asparagus | Baby spinach | Confit tomatoes | Garden herbs

26.50




Burger 

Quinoa | Raisin-tomato chutney | Rocket | Roasted onion | Sweet potato fries


27.00

our house dressing is made from the following main ingredients: grape seed oil | white balsamic vinegar | mustard and honey

If you suffer from allergies, please contact our service staff.

 gluten free |  possible without gluten  vegan

PLAT PRINCIPAUX - MAIN COURSES

Sliced calf's liver Provençe or Venetian style with Rösti 


Provençale – Mushrooms | Herbs or “Venetian” – Onions | Balsamic Vinegar

 Butterrösti

38.00

Beef tartar «Hotel Basel» 

Toast from the bakery Gilgen from Spalenberg

 with MARTELL-Cognac or ADELPHI-Whisky +4.50

26.00 | 34.00

Beef Entrecôte 220g 

Bone matured free-range beef from Jenzer (regional butchery)

Café de Paris | Asparagus-radish vegetables | Homemade onion rings | French fries

48.00

«Hotel Basel» Burger 

Beef patty | Guacamole | Tomato | Mozzarella | Bacon | Rocket | French fries

29.00

Filet of lamb «Mediterran» 


Tomato chutney | Jus | Antipasti vegetables | Fregola

42.00

«Secreto» from Freilandsäuli 

Herb sauce | Chanterelles | Risotto | Summer vegetables

39.00

Grilled corn-fed chickenbreast 

warm salad of new potatoes | Green asparagus | Soya beans | Peas | Rocket

Confit tomatoes | Parmesan

36.00

Dorade filet 

Herb oil | Vegetables couscous | Olives | Courgettes | Onions | young leek | Dried tomatoes

39.00

Crispy Perch filets

Spinach leaves | Lemon | Butter sauce | Small boiled potatoes

26.50 | 34.50



Healthy meat from species-appropriate animal farming and regional origin is important to us. That's why we buy our meat in Jenzer Natura quality from the Jenzer butcher's shop. The pork, veal and beef come from selected Swiss animals, unless otherwise stated. The lamb is from Irish freerange farming. The perch fillets come from Switzerland, the dorade from Greece and the poultry from France.

All prices in CHF including VAT