

Starters – Soups – Salads

Thonfisch Carpaccio 16.50

Tuna fish carpaccio with fresh Parmesan and olive oil.

Badisches Schneckenpfännchen 16.50

Half a dozen snails with fresh garlic butter.

Lachsteller 16.50

Home marinated Salmon with cottage cheese and apple-fennel salad.

Ziegenlieselsalat 16.50

Fresh autumn salads with goat cheese in crispy brick leaves

Soups

Selleriecrèmesuppe 8.70

Cream of celeries with whipped cream

Sundgauer Kürbiscrème 9.80

Pumpkin soup with whipped cream and roasted pumpkinseeds.

Marronischaumsuppe 10.50

Chestnut soup with cream and truffeloil

Salads

Green leaf salad 9.50

Mixed salad 12.00

With French or italian dressing.

Vegetarian dishes

Kürbis Ingwer Ravioli 29-00

Pumpkin raviolis with cream sauce, tomato cubes and parmesan.

Smaller portion* 23.00

And that's how we carry on for the lovers of fish

Eglifilets schöne Müllerin 41.50

Small fillets of freshwater perch, fried in butter. Served on a bed of baby spinach and boiled potatoes.

Smaller portion* 33-00

Saiblingsfilet Herbstnebel 41.50

Butter fried fillets of char. Served with creamy green cabbage and potatoes.

Smaller portion* 33.00

Zanderfilet Illhäuser Art 41.50

Fillets of pikeperch fried in butter. Served with creamy crayfishsauce on a bed of vegetablestrips with boiled potatoes.

Smaller portion* 33.00

Hunting season

Hirschpfeffer 38.00

Red wine marinated deer meat stew with mushrooms, pickled onions, roasted bacon, red cabbage and homemade "Spätzli" **Smaller portion* 29.80**

Rehnüsschen Mirza 44.00

Escallops of venison with apples and cranberries, Mushrooms, Brussels sprouts and homemade "Spätzli"

Smaller portion* 33.00

Rehrücken 58.00

Saddle of venison garnished with fruits and mushrooms, red cabbage, Brussels sprouts and homemade "Spätzli"

Jägerpfanne 49.00

Fillet of deer, fried quail, fillet of and venison steak with mushroom sauce, creamy green cabbage and homemade "Spätzli"

Smaller portion* 39.50

Main dishes with meet

Suuri Lääberli 39.00

A speciality of our house, therefore many guests take the way to the Baslerhof. Sliced fresh calf's liver sautéed with home-made redwine vinegar. Served with "Rösti" roasted shredded potatoes and baby spinach. A must, when you are in Basle. **Smaller portion 31.50**

Kalbslääberli 39.00

Slices of fresh calf's liver, carefully sautéed in butter. Served with crispy bacon, "Rösti" roasted shredded potatoes and baby spinach.

Smaller portion 31.50

Chüngelitopf 41.50

Chunks of young rabbit. Marinated a couple of days with herbs and whitewine. Then roasted and carefully braised. Served as a hotpot with forest mushrooms and home-made "Spätzli"

Smaller portion 33.00

Coq au Pinot Noir 39.50

Fresh Swiss chicken carefully marinated with Pinot Noir wine from the Alsace. Roasted and finally slowly simmered. Garnished with sautéed pearl onions, bacon and breadcrumbs. Served with home-made "Spätzli" and fresh season vegetables

Smaller portion 31.50

Bebbitopf 57.00

Roasted beef, veal and pork-fillet tournedos with creamed forest mushrooms. Served with home made "Spätzli" and fresh season vegetables.

Smaller portion 45.00

Schweinsfilet 42.50

Tender pork medallions with an elegant and creamy sauce with Apple und Calvados. Served with fresh season vegetables and small noodles. **Smaller portion 33.40**

Entrecôte double Baslerhof

A well chosen tender piece of sirloin. Served with a light sauce Béarnaise, potato-croquettes and fresh season vegetables.

For two persons, per person 57.00

Lammrücken 44.00

Roasted rack of lamb. Served with thyme-sauce, potato gratin and fresh season vegetables.

Smaller portion 35.50

Basler Lümmelipfanne 57.00

This is a traditional dish from Basle. Pan-fried tenderloin of beef with creamed morels. Served with potato-croquettes and season vegetables.

Smaller portion 45.00

We recommend all *marked dishes as well as a starter.

For our Menu of the season, please see the next page



A scent of autumn

Choice of starters

Tuna fish carpaccio

or

Autumn salads with poached egg and grapes

or

Rocket salad with Goat cheese in crispy brickleaves

Triple of soups

Cream of celery clear oxtail and chestnut soup

Choice of main courses

Entrecôte with small noodles and Truffel from Bettingen

or

Scallops on saffron juice

or

Veal saltimbocca with mushroom risotto

Choice of cheese or desserts

Selection of Swiss and French cheese

or

Homemade quince ice-cream with blackberries

or

“Zwetschgenkiechli” with cinnamon eiscream and vanillasauce

Menu Fr. 62.00

English