

APERITIF SUGGESTIONS/ MINIMUM ORDER PER APPETIZER 10 PIECES

ANTIPASTI

Olives herb paste lemon	5
«Sbrinz AOP» chunks	5
Mix of nuts BBQ	5
Pepper salami «Allschwiler» mountain cheese	6.70




FRESHLY BAKED

Ham croissant	3.70
Breaded jalapenos cream cheese	3
«Gruyère AOC» cheese tart	3.70

BREADS

«Linthmais» corn tortillas salmon tatar herb cream red onions	4.70
Focaccia cured ham «Allschwiler» mountain cheese	4.70
Roasted farmhouse bread beef tatar egg yolk pickles	5.70
Rice bun tuna Asian mayo	4.70
Crunchy roasted bread seasonal topping	3.70

SOUP SHOTS @ CHF 4.70

SPRING	SUMMER	AUTUMN	WINTER
Carrots 	Bell peppers gazpacho	Chestnut	Parsnip
Orange	Cucumber 	Kahlua	Ginger
Kafir lime	Pineapple	Walnuts	Walnuts
Potato	Watermelon	Celery root	Mushrooms
Wild garlic	Elderflower 	Leek	Herbs
Asparagus	Dill	Crème fraîche	Crème fraîche

FISHY

Swiss Alpin smoked salmon cottage cheese apple horse radish	7.70
Saku tuna ponzu soy sauce Asian vegetable salad	7.70
“Engel” beer battered pike-perch filets country fries U7 mayo	7.70
Pike-perch ceviche «Linthmais» corn tortillas ginger soy sauce	7.70

MEATY

Half mini burger beef patty cheese tomato pesto	4.70
«Aargauer» chicken skewers coconut & peanut crumble Asian mayo	5.70
Beef salad Thai style mango cucumber edamame	6.70
Mini hot dog beef & pork sausage sauerkraut mustard mayo crumble	5.70

VEGAN 

Seasonal mushrooms chive potato onion crunch (warm)	5.70
Spring rolls mungo beans carrots sweet chili sauce (warm)	3.70
Roasted cauliflower salad sesame mayo almonds roasted onions (cold)	4.70
Risotto mushrooms herbs (warm)	5.70
«Planted.Chicken» salad corn curry edamame soy sauce (cold)	5.70

VEGETARIAN

Crunchy roasted bread seasonal topping	3.70
Burrata sundried tomatoes basil	5.70
Risotto mushrooms herbs (warm)	5.70

SWEET MINIATURE @ CHF 4.70

SPRING	SUMMER	AUTUMN	WINTER
Appel puree	Strawberries	Plums	Quinces
Mascarpone	Mascarpone	Mascarpone	Mascarpone
Vanilla biscuit	Vanilla biscuit	Vanilla biscuit	Vanilla biscuit
Panna cotta	Panna cotta	Panna cotta	Panna cotta
Pear	Rhubarb	Figs	Orange
Rosemary	Basil	Cinnamon	Lavender
Pistachio cake	Carrot cake	Poppy seeds cake	Hazelnut cake
Passionfruit cream	Cheesecake cream	Preserved pears	Appel puree
Chocolate	Sea buckthorn ice cream	Yoghurt ice cream	Vanilla spoom



APÉRO FOOD PACKAGES

<p>«BEFORE DINNER» CHF 13</p> <ul style="list-style-type: none"> • «Gruyère AOC» cheese tart • Focaccia cured ham «Allschwiler» mountain cheese • Olives herb paste lemon 	<p>«APERITIF UFER STYLE» CHF 35</p> <ul style="list-style-type: none"> • Olives herb paste lemon • «Sbrinz AOP» chunks • Breaded jalapenos cream cheese • Crunchy roasted bread seasonal topping • Roasted cauliflower salad sesame mayo almonds roasted onions (cold) • Mini Hot dog beef & pork sausage sauerkraut mustard mayo crumble • Spring rolls mungo beans carrots sweet chili sauce (warm) • Sweet miniature as required
<p>«APÉRO RICHE» CHF 68</p> <ul style="list-style-type: none"> • «Gruyère AOC» cheese tart • Breaded jalapenos cream cheese • Focaccia cured ham «Allschwiler» mountain cheese • Olives herb paste lemon • Roasted farmhouse bread beef tatar egg yolk pickles • Seasonal soup shot • Half mini burger beef patty cheese tomato pesto • «Aargauer» chicken skewers coconut & peanut crumble Asian mayo • Swiss Alpin smoked salmon cottage cheese apple horse radish • Spring rolls mungo beans carrots sweet chili sauce (warm) • Roasted cauliflower salad sesame mayo almonds roasted onions (cold) • Risotto mushrooms herbs (warm) • Seasonal panna cotta miniature • Seasonal cake miniature 	

BEVERAGE PACKAGES (MAXIMUM FOR 1 ½ HOURS)

<p>«EASY DRINKING» CHF 19.90</p> <ul style="list-style-type: none"> • Ufer7 water still/sparkling • Ufer7 ice tea • White wine Ufer7 • Red wine Ufer7 	<p>«DRINK WITH STYLE» CHF 23.90</p> <ul style="list-style-type: none"> • Ufer7 water still/sparkling • Ufer7 ice tea • White wine Ufer7 • Red wine Ufer7 • Prosecco BRUT NUDO DOC, Colli del Soligo, Veneto (Glera)
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OUR ROOMS

Along with our beautiful MAIN RESTAURANT we offer a stunningly terrace with an extraordinary view on the Rhine. The TERRACE can be booked either for your event in summer, as well as during winter times (heated).



The RHEINSTUBE with a direct view on the Rhine is located on our 1st floor. During winter it is possible to have cheese fondue but can be booked at any time for your private function with up to 34 guests.



On our 2nd floor is our nostalgic room called TILHELM WELL. A place with an antique flair and a view on the streets of "Kleinbasel". This room is perfect for a group of a maximum of 24 guests.





DECLARATION

All our products are whenever possible purchased from Swiss suppliers. Some exotic products can be ordered from abroad as follows.

Pike-perch (POL)

Corn-fed poulard (FR)

Perch (POL)

Tuna (Pacific)

THE SMALL PRINT FOR OUR BANQUETS

Kindly note that

- ❖ the reservation of a banquet is a contract
- ❖ cancellations of banquets will be charged
 - ❖ within 9 to 1 day prior to your event with 50% of the agreed menu price (minimum CHF 50 per person)
 - ❖ cancellations on the day of your event will be charged with 100% of the agreed menu price (minimum CHF 100 per person)
- ❖ we cancel an event in case of a cancellation due to force majeure free of charge until 3 days prior to the event date
- ❖ we charge the last stated number of guests
- ❖ we accept a reduction of the guest number up to 10% free of charge until the day prior to your event
- ❖ a reduction of the guests number over 10% will be charged as stated above
- ❖ no show à la carte groups from 6 guests upwards without cancellation in due time will be charged with CHF 100 per person