

WELCOME TO UFER7



Our restaurant is located at the beautiful bord of the Rhine and offers many options for your upcoming event.



WHO ARE WE?

Personalities, that are proud and full of pure joy to be working in the gastronomy. Whenever possible, we consider our selection of suppliers within the region. At the same time, we love to give our dishes a touch of extravagance.

Our team from diverse origins and cultural backgrounds is the cornerstone to slip international flair into our menu. Above all, to cook and host is our all lifeblood and passion.

MENU PER PERSON

MENU SUGGESTIONS FROM 10 GUESTS UPWARDS / A UNIFORM MENU CHOICE PER GROUP

2 COURSES	54
3 COURSES	70
4 COURSES	84
5 COURSES	98

On the next page you will find our Chef's Choice for every season of the year.

Out of the seasonal 5 course options you are happy to individually choose your course menu.

You can find additional options on the following pages.

Do you have a concrete budget? | Other expectations? | Allergies or intolerances?

No Problem – we are happy and willing to make (almost) every wish come true and help you with an individual offer.


Page 2	Chef's Choice – four seasons – Chef's seasonal suggestions
Pages 3 & 4	Additional options for starters, main courses, desserts & kids menus
Pages 5 & 6	Aperitif suggestions
Page 7	Aperitif packages
Page 8	our rooms
Page 9	the small print for our banquets

CHEF'S CHOICE – FOUR SEASONS



CHOOSE YOUR INDIVIDUAL COURSE MENU OUT OF THE FOLLOWING 5 COURSE OPTIONS...

SPRING (MARCH, APRIL, MAY)		SUMMER (JUNE, JULY, AUGUST)	
Course 1	Leaf salad Radishes Cottage cheese U7 dressing	Course 1	Multicolored tomatoes Mozzarella cream Peach Chive
Course 2	Pea soup Buttermilk Shrimps	Course 2	Gazpacho Yellow bell peppers Cucumber Pineapple
Course 3	Swiss Alpin smoked Salmon Lentil salad Herbs Buttermilk & wild garlic oil	Course 3	Fried pike-perch Grain risotto Fennel Tarragon velouté
Course 4	Beef entrecote Herb potatoes Baked cauliflower Smoked mustard jus	Course 4	Flat iron beef steak Baked potato Seasonal vegetables Herb jus & mustard seeds
Course 5	Pistachio cake Passionfruit cream Chocolate	Course 5	Mixed berries Lemon mascarpone Milk crumble
AUTUMN (SEPTEMBER, OCTOBER, NOVEMBER)		WINTER (DECEMBER, JANUARY, FEBRUARY)	
Course 1	Autumn leaf salad Plums Sautéed mushrooms Pumpkin vinaigrette	Course 1	Lamb's lettuce Bacon & egg Croutons U7 dressing
Course 2	Chestnut soup Kahlua Walnuts	Course 2	Parsnip soup Ginger Walnuts
Course 3	Sot-l'y-laisse Mushroom & potato spoom Chives oil Onion crumble	Course 3	Fried cod Spinach Potatoes Nut butter
Course 4	Simmered roast beef Panko herb butter Venere risotto Seasonal vegetables Smoked hollandaise spoom	Course 4	Beef ragout Braised vegetables Potato & celery root purée Carrots Mushroom sauce
Course 5	Poppy seed cake Poached tonka pears Yoghurt ice cream	Course 5	Hazelnut cake Stewed apples Vanilla spoom

SALADS

SPRING	SUMMER	AUTUMN	WINTER
Asparagus salad  Sundried tomatoes Hazelnuts Olive vinaigrette	Rocket & tomato salad Beans Bacon Brioche croutons	Radicchio Blood oranges Beetroots Brioche croutons	Spinach & rocket salad Figs Goat cheese Roasted nuts

SOUPS

SPRING	SUMMER	AUTUMN	WINTER
Potato Wild garlic Asparagus	Watermelon  Elderflower Dill	Celery root Leek Crème fraîche	Mushrooms  Herbs Crème fraîche

MEAT/FISH STARTERS

Beef tatar | roasted farmhouse bread | egg yolk cream | herb cream | rocket salad

Rolled breast of veal | radish salad | tuna | red onions | parmesan

Pike-perch ceviche | Leche de Tigre | corn | Asian mayo

Fennel salad | tuna | pickled tomatoes | Brioche croutons

MEAT/POULTRY MAIN COURSES

Beef's head cheek with braise jus | herb spätzle | braised vegetables

Beef entrecote | panko herbs | herb potatoes | baked cauliflower | smoked mustard jus

Veal ragout | mushrooms | puff pastry | long grain rice | broccoli

Osso bucco | olive risotto | seasonal vegetables

Roasted breast of corn-fed poulard | polenta slice | leek | popcorn jus

Fried duckling breast | roasted celery root puree | buckwheat | yeast crumble | ginger bread jus


FISH MAIN COURSES

Roasted Swiss Alpin salmon | spelt risotto | bean cassoulet | tarragon sauce

Fried pike-perch | seasonal ratatouille | red Camargue rice | tomato vinaigrette

VEGETARIAN/VEGAN MAIN COURSES

Corn crêpe | seasonal vegetables | feta cheese | egg yolk | corn crumble

Sweet potato | leek & pea ragout | roasted nuts pesto 

SWEETS

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

Or the choice of our seasonal à la carte desserts.

«KIDS» MAIN COURSES @ CHF 15

Kids burger | beef patty | chips

Breaded chicken schnitzel | broccoli | chips

Fish & chips

Corn crêpe | seasonal vegetables

APERITIF SUGGESTIONS

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
Bruschetta 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

Bruschetta 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 • Bruschetta 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