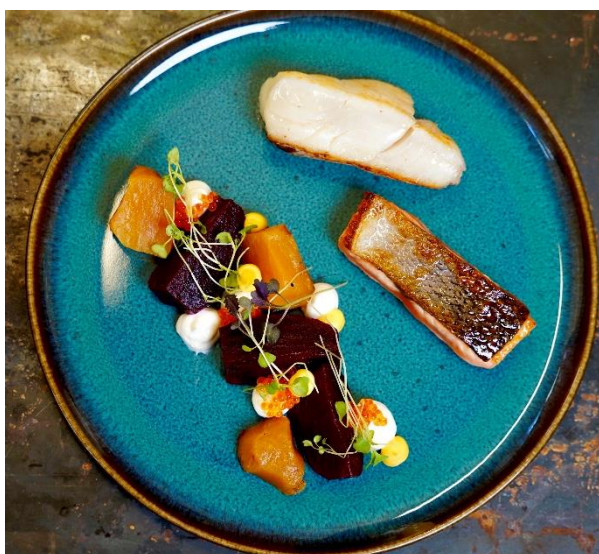


WELCOME TO UFER7



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. 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.

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	Main options vegetarian/vegan & kids menus
Pages 4 & 5	Aperitif suggestions
Page 6	Aperitif packages
Page 7	our rooms
Page 8	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 Fresh cheese cream Peach Homemade pesto
Course 2	Pea soup Buttermilk Cream cheese praline	Course 2	Gazpacho yellow bell peppers Watermelon Cucumber Feta
Course 3	Salmon trout from <i>Bremgarten</i> Lentil salad Herbs Buttermilk & chives oil	Course 3	Fried pike-perch Grain risotto Fennel & oranges Verjus foam
Course 4	Beef entrecote Herb potatoes Baked cauliflower Smoked mustard jus	Course 4	Flat iron beef steak Crunchy potatoes Seasonal vegetables Herb jus
Course 5	Rhubarb cake Vanilla cardamom 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	Brioche Mushrooms Parmesan Truffle
Course 2	Pumpkin soup Coconut Cashew	Course 2	Parsnip soup Sage Nuts granola Pear
Course 3	Onsen-Egg Mushroom & potato spoom Chives oil Onion crumble	Course 3	Sea bass Beans & apple cassoulet Chives Sunchoke
Course 4	Beef Bourguignon Panko potatoes Braised vegetables Mushrooms "hunter style"	Course 4	Beef brasato "Knoepfli" Carrot Red fruit jus
Course 5	Poppy seed cake Poached tonka pears Yoghurt ice cream	Course 5	Milkbread stuffed with plums Vanilla sauce Granola

VEGETARIAN/VEGAN MAIN COURSES (ADAPTABLE)

Spaghetti alla Chittara | seasonal sauce

or

Vegetarian/vegan daily special from the restaurant menu

«KIDS» MAIN COURSES @ CHF 15

Fish & chips with Swiss Alpine pike perch | herb mayo

or

a small portion of the banquet main course

APERITIF SUGGESTIONS/ MINIMUM ORDER PER APPETIZER 10 PIECES

ANTIPASTI

Olives herb paste lemon	5
«Sbrinz AOP» chunks	5
Mix of nuts U7 Style	5
Pepper salami crisp bread	5

FRESHLY BAKED

Ham croissant	3.70
Falafel Lime Tahini	3
«Gruyère AOC» cheese tart	3.70

BREADS

Seasonal Bruschetta homemade pickles	4.70
Focaccia cured ham grilled, seasonal Antipasti	4.70
Roasted farmhouse bread beef tatar egg yolk pickles	5.70
Quiche lorraine leek bacon	4.70
Crunchy roasted bread smoked trout Cucumber pickles	3.70

SOUP SHOTS @ CHF 4.70

SPRING	SUMMER	AUTUMN	WINTER
Carrot 	Bell peppers gazpacho	Pumpkin	Parsnip
Orange	Cucumber 	Coconut	Nuts granola
Kafir lime	Watermelon	Cashew	Pear
			Sage
Potato	Tomato	Beet root	Celeriac
Wild garlic	Chili 	Coconut	Herbs
Asparagus	Star anise	Almonds	Crème fraîche

FISHY

Salmon trout from «Bremgarten» peas apple cucumber	7.70
Sea bass ponzu soy sauce seasonal Kimchi	7.70
«Engel» beer battered pike-perch filets country fries U7 mayo	7.70
Pike-perch ceviche Leche de tigre chickpeas celery	7.70

MEATY

Polpette Harissa Chili	4.70
«Aargauer» chicken skewers coconut & peanut crumble butter milk	5.70
Salsiccia tomato jam fennel seeds	6.70
Mini hot dog 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
Potato pancakes soy yoghurt garlic (warm)	4.70
Risotto mushrooms herbs (warm)	5.70
Eggplant vegan mayo herbs (warm)	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
Apple puree	Strawberries	Plums	Pear
Mascarpone	Mascarpone	Mascarpone	Mascarpone
Vanilla crumble	Tonka crumble	Cardamom crumble	Cinnamon crumble
Panna cotta	Panna cotta	Panna cotta	Panna cotta
Rhubarb	Raspberries	Sea buckthorn	Orange
Vanilla	Lime	Thyme	Cinnamon
Tarte-Tatin	Tarte-Tatin	Tarte-Tatin	Tarte-Tatin
Rhubarb	Apricots	Figs	Apple
Kafir lime	Rosemary	Thyme	Vanilla

APÉRO FOOD PACKAGES

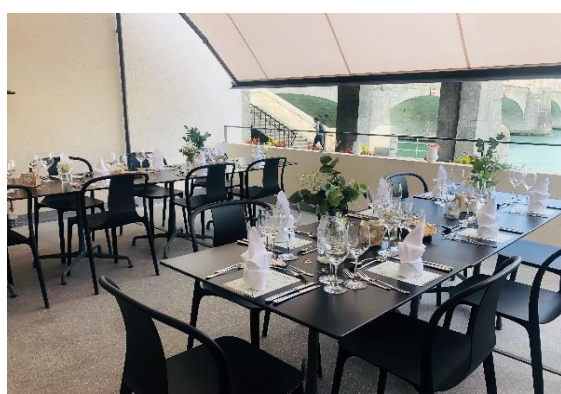
«BEFORE DINNER» CHF 13 • «Gruyère AOC» cheese tart • Focaccia cured ham seasonal Antipasti • Olives herb paste lemon	«APERITIF UFER STYLE» CHF 35 • Olives herb paste lemon • «Sbrinz AOP» chunks • Falafel Lime Tahini • Crunchy roasted bread seasonal topping • Potato pancakes soy yoghurt garlic (warm) • Mini Hot dog pork sausage sauerkraut mustard mayo crumble • Spring rolls mungo beans carrots sweet chili sauce (warm) • Sweet miniature as required
«APÉRO RICHE» CHF 68 • «Gruyère AOC» cheese tart • Potato pancakes soy yoghurt garlic (warm) • Focaccia cured ham seasonal Antipasti • Olives herb paste lemon • Roasted farmhouse bread beef tatar egg yolk pickles • Seasonal soup shot • Polpette Harissa Chili • «Aargauer» chicken skewers coconut & peanut crumble butter milk • Marinated salmon trout peas cucumber apple • Spring rolls mungo beans carrots sweet chili sauce (warm) • Falafel Lime Tahini • Risotto mushrooms herbs (warm) • Seasonal panna cotta miniature • Seasonal Tarte-Tatin miniature	

BEVERAGE PACKAGES (MAXIMUM FOR 1 ½ HOURS)

«EASY DRINKING» CHF 19.90 • Ufer7 water still/sparkling • Ufer7 ice tea • White wine Ufer7 • Red wine Ufer7	«DRINK WITH STYLE» CHF 23.90 • 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