

LUNCH MENU

Starters

Salad Krafft Basel • roasted nuts • 8

White asparagus soup • croutons • 11

Quinoa salad • spinach pesto • radish pickles • spring onions • 9

White asparagus • wild garlic mayonnaise • rhubarb dressing • ham • 18

Mains

Homemade pasta • cherry tomatoes • Taggiasca olives • capers • basil • 28

Codfish fillet • green asparagus • potato brandade • Sauce Vierge • 34

Vegetarian Curry • broccoli • basmati rice • spring onions • 27

Meatball • young spinach • sautéed potatoes • Jus • 32

Desserts

Yoghurt parfait • fresh strawberries • honeycomb • 8

Cheese plate from cheese dairy Jumi • chutney • fruit bread • 10

Chocolate cake Krafft Basel • passionfruit sorbet • whipped cream • 9

Homemade ice cream- & sorbet, per scoop • 4.50

Beef, pork: Switzerland; codfish: FAO27

Do you have any allergies? Please let us know if you have any so we can advise our chefs
All prices are in Swiss Francs including VAT.