

SPRING MENU

COCKTAILS

PROSECCO

Soligo Extra Dry, Veneto | 8.50

CHAMPAGNE

Cuvée des Jean | 15

SANTO STEFANO

Salinè/Salty Grapefruit | 13

LANDGASTHOF NEGRONI | 15

BE

White Vermouth Bodega Alvear, Sage, Tonic | 13

NOMAD MILK PUNCH

Volta Gin, Amaro Montenegro, Chambord, Ardberg, Lemon | 16

GIN & TONIC

with Gentleman's Gin from Basel | 18

ALPINE BITTER

from Swiss Mountain Tonic (alcohol free) | 5.50

STARTERS available from 11.30 – 14.00 | 17.30 – 22.00

CREAM OF ASPARAGUS SOUP (V)

Chervil Oil and Almond Slivers | 14

POACHED EGG (V) (GF)

Beluga Lentils, Crème Savarin, Wild Garlic Crisps | 16

REGIONAL SPRING ASPARAGUS (V) (GF)

Sautéed Potatoes, Hollandaise, Vinaigrette | 24

Cured & Smoked Ham Platter | +12

GRATINATED GOAT'S CHEESE WITH THYME AND HONEY (V)

Spring Salad | 16

HOUSE CURED SALMON (GF)

Horseradish Cream, Radish and Asparagus Shavings | 18

SPRING SALAD (V)

Green Asparagus, Miso Dressing, Panko Breadcrumbs | 14

REGIONAL STEAK TARTARE

Egg Mimosa, Toast | 22

Dietary requirement

We gladly accommodate your dietary needs and take allergies into careful consideration.

Regional products

It is very important to us that our vegetables come from our regional farmers or suppliers in Switzerland whenever possible.

Meat and bread products
come from Switzerland

Salmon – SCO

Sea bass fillet – GR

Perch fillet – CH

Duck breast – FR

(V) Vegan

(V) Vegetarian

(P) Laktose free

(GF) Gluten free

Prices in CHF incl. vat

MAIN COURSE

GNOCCHI (V)

Burrata, Spinach, Cherry Tomatoes, Olives, Pine Nuts | 28

SWISS BEEF ENTRECOTE

Morel Cream Sauce, Grilled Asparagus, Rosemary Potatoes | 49

VEAL LIVER FROM LOCAL WHOLE-MILK FED CALF (V)

Butter or Madeira Sauce, Potato Rösti, Spring Vegetables | 38

SALMON FILLET (V)

Beurre Blanc, Asparagus, Oven Potatoes | 38

REGIONAL SPRING ASPARAGUS (V)

Sautéed Potatoes, Hollandaise, Vinaigrette | 36

Cured & Smoked Ham Platter | +12

JENZER BRATWURST

Onion Jus, Rösti, Spring Vegetables | 32

SWISS PERCH FISH & CHIPS

Mashy Peas, Tartarsauce | 31

BASEL BIO TOFU (V)

Carrot-vanilla Mousseline, Pak-Choi and Miso Sauce | 29

SEABASS FILLET (V)

White Wine Risotto, Fennel-orange Salad | 38

CORDON BLEU OF FREE-RANGE PORK

Appenzeller Cheese, French Fries, Spring Vegetables | 40

DUCK BREAST (V)

Orange Jus, Sweet Potato Mousseline, Broccoli with Sesame Seeds | 38

REGIONAL STEAK TARTARE

Egg Mimosa, Toast | 34

DESSERT

LEMON TARTLETE (V)

Meringue, Lime sorbet | 13

CHEESECAKE (V)

Rhubarb, Pistachio Crumble | 14

ORANGE PROSECCO SORBET (V) (W) (A)

Campari | 15

COUPE ROMANOFF (V) (W) | 14

CHEF'S CHEESE SELECTION (V)

Rhubarb Chutney and Basel Bread | 15

ICE-CREAM & SORBET (V)

From Dream of Ice in Allschwil

Per scoop | 4.50

AFTER DINNER

ESPRESSO MARTINI

from Schneider & The Seventh Sense | 16

SUSTAINABILITY

We are aware of our responsibility towards society and the environment. We always endeavour to act in an economically, ecologically and socially responsible manner. Our company's purchasing policy reflects this attitude.

Groupe-oniro

Restaurant Brauerei | Safran-Zunft | Le Rhin Bleu
Bistro Kunstmuseum | Landgasthof Riehen | Oniro Catering



With our newsletter we would like to
keep you informed about all our offers across
Groupe-Oniro.