

Valentinstag-Menü

GEGRILLTES LACHSFILET

Kartoffel-Kokosstock – Süss-Saures Gemüse – Thaicurryschaum
Coconut-potato-stock – sweet-sour vegetable – thai curry foam

TOMATENCREMESÜPPCHEN

Gin - Basilikum - Wildmaultäschli
Tomato cream soup – gin – basil – venison ravioli

CHAMPAGNER GRANITÉE

Champagner granitée

BASELBIETER KALB

Rücken – Bäggli – Kartoffelstock - Wirsing
Basel Veal – rump – cheek – mashed potato – savoy cabbage

TONKABOHNEN MOUSSE

Himbeersorbet – Nusscrumble – Valrhona Schoggi
Tonka bean mousse – raspberry sorbet – nutcrumble – Valrhona chocolate

5-Gänge-Menü inklusive 3/8 Flasche Champagner, Mineral und Kaffee
CHF 200 pro Paar

*5-course menu including 3/8 bottle champagne, mineral and coffee
CHF 200 per couple*