



menu suggestions

Restaurant Gifthüttli



Dear Gifhüttli-guests

Thank you very much for your interest. The Restaurant Gifhüttli is one of the most famous and traditional restaurants in Basel, which has a typical Basel "Beiz" atmosphere due to its wooden interior and numerous decorations. The "Weinstube" on the first floor is warm and cosy due to its Art Nouveau atmosphere, it invites you to a cosy get-together far away from noise, stress and hustle and bustle.

We will be happy to support you in organising your personal event and respond to your wishes and ideas. We are pleased to present our current aperitif and menu suggestions. Of course, you can select individual dishes or side dishes according to your preferences and put them together individually.

We look forward to hearing from you and supporting you in the realisation of your event in our Gifhüttli Restaurant. Please contact us if you have any questions or if you are unclear.

See you soon on Basel.

Your "Gifhüttli" - Team

Jens Beutel
host

Emmanuel Heitz
chef de cuisine



aperitif offer

Whether with business friends at the end of a successful day or as the beginning of an atmospheric evening followed by a meal. With the aperitif suggestions listed here, we give you some ideas and an insight into our offer. For an individual consultation, we are at your disposal.

Apéro "Gifhüttli" 20.00 CHF / person

1 glass of Apéro Welcome Drink "Giftspritz" (Poisonous Spray)
Homemade puff pastries
Tomato Mozzarella skewers with basil
mixed Nuts "Gifhüttli"

Apéro "Rustikal" 15.00 CHF / person

1 glass of beer speciality of your choice
Aperitif plate
topped with salsiz, farmer bacon,
"Jenzer's" raw ham, king cheese skewer
and Mixed Pickles

aperitif CHF / portion

mixed nuts "Gifhüttli"	2.50
grissini with ham with Jenzer's free land raw ham	3.50
salty cheese cake from basel from Wacker & Schwob	3.50
Tomato Mozzarella skewers with basil	3.50
ham croissant freshly baked	3.50
homemade puff pastry different salty filled	3.50
beetroot salad with sesame seeds vegetarian	3.50
tarte flambée finger snack	3.50
"Gifhüttli" Cordon Bleu Minis (30gr)	4.50
small sweet Profiterols with vanilla cream	3.50



Classic Menu

VEAL Cordon Bleu menu "Gifhüttli» CHF 59.50

STARTER

Colorful lettuce with croutons
at the legendary Gifhüttli house dressing

MAIN COURSE

Gifhüttli VEAL Cordon Bleu

The Cordon Bleu can be selected at the table in the evening

Classique

Filled with ham and cheese, breaded

Florentine

Filled with spinach, ham and cheese, topped with fried egg

Gifhüttli

Filled with chorizo, mozzarella and herbs, breaded - spicy -

Geisschäs

Filled with farmhouse bacon and goat cheese, breaded

Swiss (without pork)

Filled with Bündner ham and raclette cheese, breaded

Vegetarian

Eggplant cordon bleu stuffed with ricotta, tomatoes
and herbs on fruity tomato sauce

Side dishes

served with French fries, spaetzle
and seasonal vegetable

DESSERT

Gifhüttli Dessert Trilogy

with three different desserts

PORK Cordon Bleu menu «Gifhüttli» CHF 49.50

STARTER

Colorful lettuce with croutons
at the legendary Gifhüttli house dressing

MAIN COURSE

Gifhüttli PORK Cordon Bleu

The Cordon Bleu can be selected at the table in the evening

Thurgauer

Filled with ham and apple chutney, breaded

Walliser

Filled with ham, tomatoes and cheese, breaded

Alemannisch

Filled with ham, camembert and cranberries, breaded

Italian

Filled with prosciutto and gorgonzola, breaded

Berner

Filled with bacon, onions and cheese, breaded

Vegetarian

Eggplant cordon bleu stuffed with ricotta, tomatoes
and herbs on fruity tomato sauce

Side dishes

served with French fries, spaetzle
and seasonal vegetable

DESSERT

Gifhüttli Dessert Surprise



Starters CHF

Colorful lettuce with croutons at the legendary Gifhüttli house dressing	9.00
rocket salad with buffalo mozzarella with Parmesan cheese, pine nuts and tomato fillets	14.00
homemade marinated salmon with salad bouquet and lemon vinaigrette	17.50
Beef consommé with vegetable strips	9.50
Beetroot cream soup with horseradish foam	12.50

Seasonal Soups CHF

Wild Garlic Soup with cream hood (spring)	9.50
Gazpacho (summer) with garden herbs	9.50
Pumpkin cream Soup (autumn) with bacon foam	9.50
Porcini cream Soup (winter)	9.50

Main Course CHF

Veal-Cordon Bleu „Classique“ (calves from the region) filled with ham and cheese, breaded served with crispy French fries and vegetable bouquet	42.50
Basel beef filet with morel sauce (beef from the region - Jenzer Natura Quality) Potato gratin and colorful vegetable bouquet	54.00
pork filet with a fine pepper sauce (free land pork from the region) with wild mushrooms and homemade spaetzle	47.50
Basler braised veal with cream sauce (calves from the region) with celery and potato mousseline and glazed market vegetables	42.00
grilled corn chicken breast (FR) with ratatouille and tagliatelle	29.50
Salmon steak "Gifhüttli Art" on a dark beer sauce with roasted onions, Potatoes and vegetable bouquet	37.50
stewed lamb shank (from berner free land) with thyme jus with beans and gnocchi	39.50
Chickpea rösti (vegan, lactose & gluten-free) with seasonal vegetables and herbs pesto	28.50



Seasonal Cordon Bleu specialty **CHF**

Deer Cordon Bleu filled with raw ham (autumn) Mango, sage on red curry sauce accompanied by homemade spätzli and Brussels sprouts	42.50
Cordon Bleu Veal "Tuscan style" (summer) filled with raw ham, ricotta and dried tomatoes, breaded with french fries and vegetable bouquet	42.50
Asparagus Cordon Bleu from veal (spring) filled with raw ham, cherry tomatoes and asparagus, breaded with french fries and vegetable bouquet	42.50
Spalenberg Cordon Bleu from Veal (winter) filled with mountain cheese, "farmer" bacon with mustard accompanied by homemade spätzli and vegetable bouquet	42.50

Dessert **CHF**

chocolate mousse on orange carpaccio with raspberry pulp	12.50
Crème Brûlée Gifhüttli Fine burnt crème, a house specialty	11.50
Tepid plums with vanilla ice cream and cinnamon foam	12.50
„Gifhüttli Dessert Trilogy“ with three different sweet delicacies	12.50
Dessert «Surprise» Gifhüttli seasonal sweet surprise	9.50

Swiss cheese fondue menu **CHF**

STARTER	
Seasonal salad bouquet at the legendary Gifhüttli house dressing	
MAIN COURSE	
Nöldi's Schwinger cheese fondue with white bread cubes	
DESSERT	
„Gifhüttli Dessert Surprise“	à discrétion 42.50

Fondue Chinoise Menu **CHF**

The classic Swiss meat fondue	
STARTER	
Seasonal salad bouquet at the legendary Gifhüttli house dressing	
MAIN COURSE	
Fondue Chinoise beef, pork and chicken from the butcher Jenzer served with five different homemade sauces, mixed pickles accompanied by rice and crispy French fries	
DESSERT	
„Gifhüttli Dessert Trilogy“	
with 200g meat p.P.	69.50
with 300g meat p.P.	79.50



Drink Menu

water in open bar	3 dl	5 dl	
Rhätünser water with gas	4.50	6.00	
Rhätünser Lemon, Queens Icetea Lemon	4.50	6.00	
water in bottles	3.3 dl	5 dl	7.5 dl
Henniez green(with gas), blue (still water)	5.30		9.50
San Pellegrino / Acqua Panna		6.50	
Ramseier apple jus / Ramseier apple jus with gas	5.30		
Sinalco, Citro	5.30		
Rivella rot, blau, grün	5.30		
Coca Cola, light, zero	5.30		
Tomato jus/ Orange jus		2 dl	5.30
hot drinks			
Café Crème, Espresso, milk coffee			5.10
Café Mélange, Latte Macchiato			5.50
Cappuccino			5.90
Espresso double			6.60
Div. Tea (Ronnefeldt)			5.10

Beer open bar	2 dl	3 dl	5 dl
Warteck Spezial, Panaché	4.30	5.30	
Feldschlösschen dark	4.40	5.40	8.50
Feldschlösschen amber	4.40	5.40	8.50
Schneider Weissbier		5.50	9.00
Beer Bottles		3.3 dl	5 dl
Feldschlösschen Premium		6.20	
Feldschlösschen Braufrisch		6.20	
Feldschlösschen Bügel			8.20
Schlossgold (alkoholfree)		5.80	
Schneider Weisse (alkoholfree)			9.00
Grappa & Marc	Vol.%		2 cl
Fior di Vite	40%		7.00
Marzadro 43°	43%		10.00
Palazzo Invecchia in Legno	40%		12.00
Stravecchia Inno al Cielo	41%		12.00
Giare Amarone	41%		14.00
Moscato Selezione 2001	45%		19.00



Terms of Service

food offer

Our menu suggestions are usually valid for 10 or more people. A uniform menu should be selected (exception: vegetarian, allergic or guests with dietary requirements, etc.)

Prices

Changes are reserved. The prices are per person in CHF and include VAT.

menu Meeting

Please register early (at least 2 weeks before the event) to discuss the details. We would like to take enough time for you.

Definitive order

By definitively ordering your event, you accept our terms and conditions.

number of persons

One week before the event, we need an indicative number. The number of persons registered 48 hours before the event is binding and will be charged. For group travel, the tour operator is responsible for the timely notification of the exact number of people.

renewal

For events starting at midnight, we charge CHF 200 per hour.

Billing / Payment

If you do not pay cash, EC-Direkt or Postcard, we will send you an invoice (within Switzerland). This is payable within 10 days. For larger events, we reserve the right to a deposit.

For events in which the guests pay themselves, the organizer is obliged to inform us in advance of the exact number of persons (minimum ½ day in advance). If fewer guests than us dine with us, we allow us to charge the difference to the organizer.

cancellation

If a confirmed event is canceled, the following applies:

Up to 21 calendar days before 30% of the package
up to 7 calendar days before 50% of the package
up to 2 calendar days before 75% of the package
then 100% of the arrangement

Under arrangement we understand the menu price x number of persons. To prevent misunderstandings, we can only accept written cancellations.

Basel, January 2018