



Live Tradition

MENU CARD



RESTAURANT
SCHÜTZENHAUS
BASEL



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Our Cuisine

We are always striving to buy ecological products and to locate and design offers in harmony with our society. We exclusively work with partners who offer products from sustainable sources with animal-friendly conditions for livestock.

We purchase our meat of Swiss origin from Jenzer in Arlesheim. All imported products come from species-appropriate breeding in the wild and meet the high requirements of IP Suisse BIO, Agri-Natura, and Freiland. Fish is always from sustainable sources. Our poultry is from Swiss and French free-range farms. We are committed to environmentally sound animal breeding and agriculture, to help prevent the extinction of animal species. At Schützenhaus, you can always dine with the certainty that you may enjoy all products without a bad conscience because **sustainability is an important part of our tradition.**

Declaration

We shall be happy to provide you with detailed information about possible allergens in the individual dishes. Please ask our service staff.





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Culinary Treats as Starters or a Snack In-Between

For your delight, we have set out to find the most delicious seasonal products **that bring the taste of winter to your plates. What's special about it is that we** source ingredients from farmers in Baselland and the surrounding area, because we are convinced that they are particularly tasty.

Seasonal leaf salad with house dressing	12.00
Summer salad bouquet with Parma ham aged for 14 months with herb croutons and burrata	20.00
Main course	30.00
Homemade "Natura" beef tartare, mild or spicy	25.00
with toasted bread and butter	
Main course	36.50
Duck liver terrine with peach chutney with toasted bread and butter	22.50
Grilled lukewarm pulpo on eggplant and peppers	21.50
Vitello Tonnato "Classic"	21.00
Main course	31.00
Cold honeydew melon soup with white port wine served with Parma ham toast	14.50
Cold beetroot soup with bruschetta and duck pastrami	13.50





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Main Courses

All our dishes are prepared according to classical and traditional recipes, just as **grandma's cooking used to be.**

Gilles Brunin, our experienced Chef de Cuisine, guarantees this aspect of our cuisine. He is also and daily creates our fresh sauces with a lot of love – the icing on the cake for your favourite dish.

VEAL

Breaded schnitzel from regional veal, Schützenhaus style
with black basil mayonnaise and French fries 45.50

Paillard of regional veal with savory jus
with chanterelle risotto 47.50

Sliced veal from the Basel area with a creamy mushroom sauce
served with rösti 42.00

Calves are not fed powdered milk as usual, but more than 1,000 litres of whole milk. All the animals are from Northwestern Switzerland, with a full 70% of them from the Basel region. They are held in groups on straw in open spaces and enjoy a lively out- door run.



BEEF

"Irish Angus Freiland" beef fillet (approx. 180g) 52.50
with Ligurian olive crust on a red wine sauce with matchstick potatoes and vegetable

Our philosophy regarding beef quality is based on animals raised by farmers with suckler-cow husbandry and year-round grazing. As the animals are grass-fed, this makes the meat particularly rich in omega 3.





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POULTRY

Low-cooked Alpstein chicken breast **"Caesar Salad Style"** 39.50
with parmesan, capers, anchovies and croutons

LAMB

Saddle of lamb fillet from the Bernese upper land 42.50
with thyme jus, ratatouille and castle potatoes

FISH

Grilled sea bass fillet on chorizo taboulé 46.50
und Peperoni starter 23.00

VEGI

Risotto with eggplant, pepperoni, sbrinz and burrata 30.00

Homemade gnocchi on spinach 34.00
with chanterelle chive cream sauce

MIXED MEAT „Schützenhaus“

Various roasted meats with three kinds of sauces 43.00
served with baked potato, grilled tomato, carrot-cucumber salad





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Silver Service

Where can you still enjoy being served from service platters today? Because tradition is well and truly alive with us and should be enjoyed, we are pleased to offer you the dish as a silver service. The meat will be carved at the table and served in two courses.

Chateaubriand "Irish Freiland" with Béarnaise sauce 59.50
served with croquettes and market vegetables

(min. 2 people / per person)

The rumour mill is working overtime. Is this dish really one of the culinary legends? In her book «Wie Bismarck auf den Hering kam», P. Foede outlines the exciting story of the origins of Chateaubriand. The name of the dish goes back to French writer and politician François-René de Chateaubriand (1768-1848).

The dish is said to have been invented by the **writer's** personal cook while he lived in London. But **that's** the way it is with stories: it is merely a fabled legend. Before 1850, the steak à la Chateaubriand was prepared neither in France nor in England. Countless references show that this classic was only invented after **Chateaubriand's** death by a Parisian restaurant.



Sole roasted whole, miller's style or from the grill with boiled potatoes 53.50
and spinach leaves
(from 1 person)





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The Gartensaal Spring Menu

Let yourself be spoiled by the many dishes created by
Gilles Brunin and his team.

Grilled lukewarm pulpo

on eggplant and peppers

Cold honeydew melon soup with white port wine
served with Parma ham toast

Grilled sea bass fillet
on chorizo taboulé

Beef Entrecôte with herb butter
served with Pommes Maxime and two kinds of beans

Raw milk cheese platter
or
Puff pastry with peach
and pistachio glacé

5-Course Menu 102.00

4-Course Menu 97.00

3-Course Menu 79.00

Meat and fish declaration:

Beef CH/IR/PRY, Veal CH, Poultry CH/FR, Lamb CH,

Sole NLD, Monkfish IRL, Giant Shrimp ARG

All prices in CHF and inclusive Vat





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Dessert

Homemade cake	7.50
Crème brûlée garnished with fresh fruits	12.50
Lukewarm chocolate cake with vanilla ice cream	13.00
Coupe «Colonel»	14.50
Coupe «Schützenhaus» Pistachio, chocolate, vanilla ice cream with walnut caramel sauce	14.50
Pear sorbet served with Williamine	14.50
Iced coffee «Schützenhaus»	12.00
Banana-Split	13.50
Coupe Danemark	12.50
Ice cream & sorbet (per scoop) Vanilla / chocolate / mocha / strawberry / pistachio Lemon-lime / grapefruit or pear	4.00
Dai Dai (2 Stück)	3.50
Plate of cheese (different types of cheese with fresh bread)	10.50

Our Chef-Pâtissier recommends

Apricot Variation Mousse and compote with almond honey glacé	13.00
Blackberry bisquit with vanilla creme with raspberry sorbet	14.00
Puff pastry with peach and pistache glacé	13.50



