



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**



## 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 Welcome Drink «Giftspritz»  
Grape & cheese skewers  
Seasonal salads served in a small glass  
Ham croissants & salty cheese cake

### Apéro «Rustikal» 25.00 CHF / person

1 Welcome Drink "Giftspritz"  
Grissini with Jenzers free-range ham  
Grape & cheese skewers  
Äpler macaroni served in a little glass  
small sweet profiterols

### aperitif Häppchen CHF / portion

nut mixture „Gifhüttli“	3.50
grissini with ham with Jenzer's free land raw ham	4.00
salty cheese cake from Basel from Wacker & Schwob	4.50
Grape & cheese skewers with swiss cheese	3.50
Ham croissants freshly baked, fingerfood	3.50
Äpler macaroni savoury, derved warm	4.50
seasonal salads, served in a small glass vegetarian	4.00
tomato soup served seasonally warm or cold	3.50
«Gifhüttli» Mini Cordon Bleu fingerfood	4.50
small sweet profiterols filled with vanilla cream	3.50



## Our most popular menu`s

S You decide in advance whether you want our Cordon Bleu menu of veal or pork, and your guests will decide on the spot at the table which filling they prefer.

**VEAL Cordon Bleu menu CHF 64.50**

**VEAL Cordon Bleu menu + APERO «Gifhüttli» CHF 79.50**

### 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 -

**Swiss** (without pork)  
Filled with Bündner ham and raclette cheese, breaded

**Vegetarian**  
Egg Plant Cordon Bleu filled with sun-dried tomatoes and rocket salad with a light tomato sauce

**Side dishes**  
served with French fries, spaetzle  
and seasonal vegetable

### DESSERT

**Gifhüttli Dessert Tilogy**  
with three different desserts

**PORK Cordon Bleu menu CHF 54.50**

**PORK Cordon Bleu menu + APERO «Gifhüttli» CHF 69.50**

### 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

**Classique**  
Filled with ham and cheese, breaded

**Thurgauer**  
Filled with ham and apple chutney, 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**  
Egg Plant Cordon Bleu filled with sun-dried tomatoes and rocket salad with a light tomato sauce

**Side dishes**  
served with French fries, spaetzle  
and seasonal vegetable

### DESSERT

**Gifhüttli Dessert Surprise**



## Starter CHF

Mixed leaf salad with croutons with the legendary "Gifhüttli" house dressing	9.50
Seasonal salad with grapes, cheese and nuts with the legendary "Gifhüttli" house dressing	14.50
home salted salmon with lettuce bouquet and lemon vinaigrette	17.50
Beef-consommé with vegetable strips	11.50
Beetroot cream soup with horseradish mousse	13.50
Seasonal soup of the day	9.50

## seasonal starter CHF

Wild garlic soup (spring) with cream topping	11.50
Gazpacho (summer) with garden herbs	11.50
Pumpkin cream soup (autumn) With chestnuts	11.50
Porcini cream soup (winter)	11.50

## 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	49.50
Basel beef filet with morel sauce (beef from the region - Jenzer Natura Quality) Potato gratin and colorful vegetable bouquet	59.00
pork filet with a fine pepper sauce (free land pork from the region) with homemade spaetzli and wild mushrooms	47.50
Basel braised veal with cream sauce (calves from the region) with mashed potatoes and glazed market vegetables	49.00
grilled corn poulard breast (FR) with white wine herb sauce and vegetable noodles	34.50
Salmon tranche, „Gifhüttli style“ on a dark beer sauce with roasted onions, potatoes and vegetable bouquet	39.50
braised lamb shank (from the Bernese Oberland) on thyme jus with beans and potato gratin	43.50
Eggplant Cordon Bleu (Vegan, Lactose & Gluten Free) filled with dried tomatoes and rocket on tomato sauce with vegetable noodles	34.50



## Seasonal Cordon Bleu specialty **CHF**

Veal Cordon Bleu (autumn) filled with wild mushrooms, bacon and cheese with french fries and vegetable bouquet	49.50
Veal Cordon Bleu (summer) tuffed with raw ham, spinach, ricotta cheese and dried tomatoes, grilled unbreaded with french fries and vegetable bouquet	49.50
Veal Cordon Bleu (spring) filled with raw ham, cherry tomatoes, asparagus and hollandaise, breaded with french fries and vegetable bouquet	49.50
Veal Cordon Bleu (winter) filled with pears, camembert, ham and almonds with french fries and vegetable bouquet	49.50

## Dessert **CHF**

Airy chocolate mousse with orange salad	13.50
Burnt crème with cream Fine burnt crème, a house specialty	11.50
Warm apple strudel with vanilla sauce	12.50
„Gifhüttli Dessert Trilogy“ with three different sweet delicacies	12.50
Dessert «Surprise» Gifhüttli seasonal sweet surprise	9.50

## Schweizer Käsespezialität **CHF**

STARTER	
Seasonal Salatbouquet on the legendary Gifhüttli house dressing	
MAIN COURSE	
Cheese fondue «Gifhüttli» with white bread cubes	
DESSERT	
„Gifhüttli Dessert Surprise“	at discretion 57.50

## Chinese fondue Mmenu **CHF**

The classic Swiss meat fondue	
STARTER	
Seasonal Salatbouquet on the legendary Gifhüttli house dressing	
MAIN COURSE	
Chinese fondue Beef, pork and poultry from the butchery Jenzer served with five different homemade sauces, mixed pickles accompanied by rice and crispy fries and potatoes	
DESSERT	
„Gifhüttli Dessert Trilogy“	
with 200g meat p.P.	79.50
with 300g meat p.P.	89.50



# Drinks menu

Mineral on the open bar	3 dl	5 dl
Rhätüner sparkling mineral water	4.50	6.00
Rhätüner Citro	4.50	6.00

Mineral in bottles	3.3 dl	5 dl	7.5 dl
Henniez sparkling / stil			9.50
Sinalco, Citro	5.50		
Rivella rot, blau, grün	5.50		
Coca Cola, light, zero	5.50		
Tomato juice / orange juice	2 dl	5.50	

## Warm drinks

Café Crème	5.20
Espresso	5.00
Cappuccino	6.00
Espresso double	6.50
various Tea (Ronnefeldt)	5.50

Beer on tap	2 dl	3 dl	5 dl
Warteck Spezial, Panaché	4.40	5.50	8.20
Feldschlösschen Dunkle Perle	4.50	5.60	8.70
Feldschlösschen Amber Bier	4.50	5.60	8.70
Schneider Weissbier		5.70	9.00

Beer bottles	3.3 dl	5 dl
Feldschlösschen Braufrisch	6.00	
Feldschlösschen Bügel		8.50
Schlossgold (non-alcoholic)	5.50	
Schneider Weisse (non-alcoholic)		8.00

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



## General terms and conditions of business

### Menu offer

Our menu suggestions are generally valid for groups of 10 or more. A uniform menu should be selected (exception: vegetarians, allergy sufferers or guests with dietary requirements, etc.).

### Prices

Prices are subject to change without notice. Prices are per person in CHF and include VAT.

### Menu discussion

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

With the definitive order of your event you accept our terms and conditions. Personenanzahl

One week before the event we need a guideline number. The number of persons reported 48 hours before the event is binding and will be charged. For group tours, the tour operator is responsible for the timely notification of the exact number of persons.

### Extension

For events after 24.00 we charge CHF 200 per hour.

### Invoicing/Payment

If payment is not made in cash, by EC-Direkt or by Postcard, we will be happy to send you an invoice (within Switzerland). This is payable within 10 days. For larger events we reserve the right to make a deposit.

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

### Cancellation

In case of cancellation of a definitely confirmed event the following applies:

Up to 21 calendar days beforehand	30 % of the arrangement
up to 7 calendar days beforehand	50 % of the arrangement
bis 2 Kalendertage vorher	75 % of the arrangement
after	100 % of the arrangement

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

If you choose one of our two Cordon Bleu menus (page 2), we will waive the cancellation fee. The number of persons will be charged which was announced up to 1 hour before the reservation.

Basel, January 2024