



CATERING & EVENTS

With us you are the center of attention and with lots of joy we strive to exceed your expectations. Our business is a part of the Wyniger group, which is locally rooted in Basel. Our convictions align with the philosophy of the group to always put quality first. We have consciously kept the presentation of our range of products simple and comprehensible. It gives just enough information for you to gain insight into what we have to offer and enough leeway for us to be able to surprise and convince you. Of course we still plan to cater towards your event with customized offers. Don't hesitate to request an offer.

With years of experience and a lot of happy clients we can say, without doubt, that we are a strong partner for your event. We support you in a customized way and in your role as a host or, if you wish, we can take over that part completely. Whether it is a seminar, company party, private event, club or cultural event: we are happy to be there for you, wherever you need us. More than thousands of yearly organized events in the group serve as reference.

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Beverages

Non-alcoholic beverages

Mineral water	1 L	CHF 7.00
Soft drinks	0.33 L	CHF 4.00
Orange juice	1 L	CHF 8.00
Homemade ice tea	1 L	CHF 7.50
Non-alcoholic fruit punch	1 L	CHF 18.50
Coffee / Espresso	1cup	CHF 4.00
Tea	1cup	CHF 4.00

Beer

Heller Engel – Stadtmauer Brauer	0.33 L	CHF 6.00
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Sparkling wine

Prosecco Nudo Extra Dry DOC Italien, Colli del Soligo (Glera)	0.75 L	CHF 46.00
Crémant d'Alsace AOC Brut Prestige France, Valentin Zusslin (Pinot Blanc)	0.75 L	CHF 51.00
Champagne AOC Brut Prestige France, Pierre Mignon (Pinot Noir, Pinot Meunier, Chardonnay)	0.75 L	CHF 81.00

White wine

Roero Arneis DOCG 2018 Italien, Enrico Vaudano & Figli (Roero Arneis)	0.75 L	CHF 36.00
Pinot Grigio DOP delle Venezie 2018 Italien, Guerrieri Rizzardi (Pinot Grigio)	0.75 L	CHF 41.00
Grauer Burgunder Weiler Schlipf 2016 Deutschland, Weingut Schneider (Grauer Burgunder)	0.75 L	CHF 43.00
Riesling AOC Bollenberg, 2016 Frankreich, Valentin Zusslin (Riesling)	0.75 L	CHF 43.00
Mâcon AOC La Roche-Vineuse Vieilles Vignes 2015 Frankreich, Domaine Olivier et Corinne Merlin (Chardonnay)	0.75 L	CHF 53.00
Baselbieter Kerner VdP 2018 Schweiz, Kellerei Siebe Dupf (Kerner)	0.75 L	CHF 44.00
Sauvignon Blanc AOC 2018 Schweiz, Weingut Jauslin (Sauvignon blanc)	0.75 L	CHF 53.00
Grüner Veltliner Federspiel Steinwand 2018 Österreich, Schmelz (Grüner Veltliner)	0.75 L	CHF 44.00

Rosé

Languedoc AOC L'Orée Rosé 2018 Frankreich, Domaine de Fabrègues (Cinsault, Grenache, Syrah)	0.75 L	CHF 37.00
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Red wine

Rioja Egomei DOCa 2015 Spanien, Finca Egomei (Graciano, Tempranillo)	0.75 L	CHF 52.00
Gigondas AOC 2016 Frankreich, Mas des Restanques (Grenache, Syrah)	0.75 L	CHF 47.00
Langhe DOC Sito Moresco 2016 Italien, Angelo Gaja (Nebbiolo, Merlot, Cabernet Sauvignon)	0.75 L	CHF 79.00
Puro Malbec 2017 Argentinien, Dieter Meier (Malbec)	0.75 L	CHF 47.00
Barbera d'Alba DOC 2017 Italien, Revello (Barbera)	0.75 L	CHF 41.00
Spätburgunder Weiler Schlipf CS 2016 Deutschland, Weingut Schneider (Pinot Noir)	0.75 L	CHF 43.00
Amarone Valpolicella Classico DOCG 2013 Italien, Luigi Righetti (Corvina, Rondinella)	0.75 L	CHF 67.00
Pinot Noir AOC La Tour Réserve 2018 Schweiz, Weingut Jauslin (Pinot Noir)	0.75 L	CHF 48.00
Pinot Noir AOC Hohle Gasse 2018 Schweiz, Weingut Jauslin (Pinot Noir)	0.75 L	CHF 69.00
Rosso del Ticino DOC Sottorocchia 2017 Schweiz, Tenuta San Giorgio (Merlot, Cabernet Franc, Cabernet)	0.75 L	CHF 44.00
Nectar Dei IGT 2014 Italien, Fattoria Nittardi (Cabernet Sauvignon, Merlot, Syrah, Sangiovese)	0.75 L	CHF 81.00
Médoc AOC Croix de Mai 2015 Frankreich, Château Croix de Mai (Merlot, Petit Verdot, Malbec)	0.75 L	CHF 57.00
Languedoc AOC L'Orée rouge 2015 Frankreich, Domaine des Fabrègues (Mourvèdre, Cinsault)	0.75 L	CHF 34.00
Ad Astra IGT 2016 Italien, Fattoria Nittardi (Cabernet Sauvignon, Merlot, Sangiovese, Cabernet Franc)	0.75 L	CHF 50.00
Toro DO Romanico 2017 Spanien, Teso la Monja (Tempranillo)	0.75 L	CHF 44.00
Ribera del Duero DO Parada de Atauta 2016 Spanien, Dominio de Atauta (Tempranillo)	0.75 L	CHF 50.00

This is a small extract of our wine menu. We are more than happy to offer you further suggestions if needed.

Appetizer variations

MEAT

	PRICE PER PERSON
Chicken-bacon terrine with pumpkin antipasti and an arugula pesto with pumpkin seeds	CHF 5.40
Swiss Grand-Cru cured ham with pumpkin antipasti	CHF 6.40
Aspic boiled beef with Meaux mustard-sour cream dip and beluga lentil salad	CHF 5.30
Puff with poultry-liver mousse and quince-apple wine jelly	CHF 3.80
Garnished beef tartar with bread chip	CHF 5.90
Homemade foie gris terrine (FR) with quince-apple wine jelly and brioche	CHF 8.80

VEGETARIAN

Buffalo mozzarella with mixed antipasti and arugula pesto with walnuts	CHF 4.10
Puff with pumpkin mousse and pumpkin seeds	CHF 3.60
Eggplant rolls with cream cheese-walnut filling	CHF 4.50
Crostini with homemade antipasti and cream cheese	CHF 3.10
Filled, garnished Swiss free-range eggs	CHF 3.20
Mixed puff pastry comfit	CHF 2.70

FISH & SEAFOOD

Roll of herb crepes, smoked salmon (NO), cream cheese and pumpkin antipasti	CHF 5.30
Scottish Label Rouge salmon from the root vegetable brew with orange-kumquat à la nage and marinated palatine turnip	CHF 6.80
Smoked eel (NL) with horseradish and apple-beet salad	CHF 7.90
Lobster salad (US) with lemon dressing, fennel and oranges	CHF 9.40

CUBES

OUR GUESTS, CLIENTS AND EMPLOYEES ENJOY OUR COMPLETELY HOMEMADE TARTS EVERY SEASON. THE DOUGH FOR THE BOTTOM IS MADE WITH WHEAT FROM THE BASEL AREA FROM THE GRAFMÜHLE MAISSPRACH. WE CUT THE TARTS INTO SMALL CUBES FOR APERITIFS.

Cubes with pumpkin, pumpkin seeds and cheddar (vegetarian)	CHF 3.70
Cubes with salmon, morels and cheese (vegetarian)	CHF 4.90
Cubes with onions, bacon and cheese	CHF 3.60
Cubes with sauerkraut, Waadtländer saucisson and cheese	CHF 3.80

ARTISAN-BREAD WORKSHOP

IN FRANCE EVERY BAKER THAT BAKES HIS OWN BREAD FRESH ON THE SPOT CALLS HIMSELF AN „ARTISAN BOULANGER“. EVERY OTHER SHOP WITH BAKED GOODS ONLY CAN BE CALLED „DEPOT DU PAIN“. WE ARE PROUD THAT OUR BREAD FOR THIS SELECTION IS FRESHLY BAKED IN OUR STONE OVEN SINCE 2015 FROM WHEAT FROM THE BASEL AREA FROM THE GRAFMÜHLE MAISSPRACH AND IS TOPPED ACCORDING TO YOUR WISHES.

	PRICE PER PERSON
Ham	CHF 4.50
Air-dried Swiss Grand-Cru ham	CHF 6.60
Salmon (NO)	CHF 6.70
Brie and dried fruit (vegetarian)	CHF 4.40
Egg with herbs (vegetarian)	CHF 4.20
Egg with curry (vegetarian)	CHF 4.20
Antipasti and buffalo mozzarella (vegetarian)	CHF 5.90
Hummus and pumpkin (vegan)	CHF 4.90

WARM FALLSPECIALS

Breaded chicken with potato salad	CHF 4.80
Risotto with pumpkin, chestnuts and fresh herbs	CHF 4.60
Risotto with pumpkin, chestnuts and fresh herbs with pink roasted veal rump and jus	CHF 8.90
Risotto with pumpkin, chestnuts and fresh herbs with sautéed trout fillet and orange sauce	CHF 7.70
Raclette slice au gratin with potatoes, vinegar vegetables and Raclette cheese	CHF 3.90
Pumpkin soup with ginger and sautéed giant prawn (VN)	CHF 6.10
Parsnip soup with roasted walnuts and sautéed giant prawn (VN)	CHF 6.10
Lentil steak with horseradish sauce and root vegetables	CHF 3.90

SWEET

„Mont Blanc“ cake with chestnut purée and whipped cream	CHF 4.40
Chestnut-cherry slice	CHF 3.70
Tangerine-praline slice	CHF 3.70
Plum sheet cake with sprinkles	CHF 3.70
Coffee cream with preserved cherries and crumble	CHF 4.40
Sacher slice	CHF 3.70
Dark chocolate mousse with mango sauce	CHF 4.30

Aperitif packages

THE FOLLOWING OFFERS POSSIBLE PACKAGE SET UPS. WE ARE ALSO HAPPY TO ADVISE YOU INDIVIDUALLY.

ARTISAN BOULANGER

A PURELY COLD RANGE OF OPEN SANDWICHES. IT IS SIMPLE, GOOD AND UNCOMPLICATED TO ENJOY AS A FINGER FOOD.

Open sandwich with smoked salmon

Open sandwich with ham

Open sandwich with herbs and egg (vegetarian)

Open sandwich with Brie and dried fruit (vegetarian)

CHF 19.80 PER PERSON

NICE AND EASY

A PURELY COLD RANGE OF FINGER FOOD.

Roll of herb crepes, smoked salmon (NO), cream cheese and pumpkin antipasti

Puff with poultry-liver mousse and quince-apple wine jelly

Buffalo mozzarella with mixed antipasti and arugula pesto with walnuts

Puff with pumpkin mousse and pumpkin seeds

Plum sheet cake with sprinkles

CHF 20.50 PER PERSON

CRYSTAL CLEAR

A COLD-WARM RANGE OF SMALL DISHES THAT ARE SERVED IN OR ON A GLASS.

Chicken-bacon terrine with pumpkin antipasti and an arugula pesto with pumpkin seeds

Aspic boiled beef with Meaux mustard-sour cream dip and beluga lentil salad

Pumpkin soup with ginger and sautéed giant prawn (VN)

Risotto with pumpkin, chestnuts and fresh herbs

Dark chocolate mousse with mango sauce

CHF 25.70 PER PERSON

TINY AND TASTY

A SMALL ONLY COLD SERVED RANGE OF EXCLUSIVE DISHES.

Homemade foie gras terrine (FR) with quince-apple wine jelly and brioche

Swiss Grand-Cru cured ham with pumpkin antipasti ***
Garnished beef tartar with bread chip

Lobster salad (US) with lemon dressing, fennel and oranges

„Mont Blanc“ cake with chestnut purée and whipped cream

CHF 34.90 PER PERSON

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CATERING

raffiniert geniessen

MAY THERE BE A LITTLE MORE?

AN EXTENSIVE, PURELY COLD OFFER.

Chicken-bacon terrine with pumpkin antipasti and an arugula pesto with pumpkin seeds

Aspic boiled beef with Meaux mustard-sour cream dip and beluga lentil salad

Puff with pumpkin mousse and pumpkin seeds

Scottish Label Rouge salmon from the root vegetable brew with orange-kumquat à la nage and marinated palatine turnip

Plum sheet cake with sprinkles

Coffee cream with preserved cherries and crumble

CHF 29.20 PER PERSON

SKY IS THE LIMIT

OUR BIGGEST (PREMADE) OFFER OF EXCLUSIVE COLD AND WARM DISHES TO ACCOMPANY YOUR APERITIF.

Homemade foie gris terrine (FR) with quince-apple wine jelly and brioche

Garnished beef tartar with bread chip

Lobster salad (US) with lemon dressing, fennel and oranges

Puff with pumpkin mousse and pumpkin seeds

Buffalo mozzarella with mixed antipasti and arugula pesto with walnuts

Parsnip soup with roasted walnuts and sautéed giant prawn (VN)

Risotto with pumpkin, chestnuts and fresh herbs with pink roasted veal rump and jus

Chestnut-cherry slice

Dark chocolate mousse with mango sauce

CHF 54.80 PER PERSON

FLYING ALL YOU MAY/CAN EAT

OUR BIGGEST AND MOST EXTENSIVE COLD-WARM OFFER. IDEAL FOR A RELAXED, CASUAL, LONG EVENING.

Chicken-bacon terrine with pumpkin antipasti and an arugula pesto with pumpkin seeds

Puff with poultry-liver mousse and quince-apple wine jelly

Garnished beef tartar with bread chip

Aspic boiled beef with Meaux mustard-sour cream dip and beluga lentil salad

Roll of herb crepes, smoked salmon (NO), cream cheese and pumpkin antipasti

Crostini with homemade antipasti and cream cheese

Buffalo mozzarella with mixed antipasti and arugula pesto with walnuts

Cubes with sauerkraut, Waadtländer saucisson and cheese

Risotto with pumpkin, chestnuts and fresh herbs with pink roasted veal rump and jus

Tangerine-praline slice

Coffee cream with preserved cherries and crumble

Sacher slice

CHF 57.40 PER PERSON



Menu workshop

COLD STARTERS

	PRICE PER PERSON
Green fall salad	CHF 9.50
Green fall salad with leafy greens, Cicerino Rosso, pumpkin, roasted walnuts, fresh herbs, feta and orange dressing	CHF 12.50
Chicken-bacon terrine with sour cream dip, beluga lentil salad and antipasti	CHF 17.50
Goat cream cheese with sour cream dip, beluga lentil salad and antipasti	CHF 15.50
Cow milk cream cheese with sour cream dip, beluga lentil salad and antipasti	CHF 15.50
Home pickled Scottish Label Rouge salmon with apple-horseradish, saffron blinis, preserved cucumbers and beets	CHF 23.50
Poultry liver parfait with preserved pear-quince jelly and homemade brioche	CHF 16.50
Homemade fois gras terrine with preserved pear-quince jelly and homemade brioche	CHF 30.50
Swiss Grand-Cru cured ham with pumpkin antipasti	CHF 19.80

WARM STARTERS

Homemade garnished tart with pumpkin, pumpkin seeds and cheddar	CHF 11.00
Risotto with pumpkin, chestnuts and fresh herbs	CHF 12.80
Risotto with pumpkin, chestnuts and fresh herbs, pink roasted veal rump and jus	CHF 27.50
Risotto with pumpkin, chestnuts and fresh herbs, sautéed trout fillet and Martini sauce	CHF 19.80
Sautéed pikeperch fillet (RU) on a white wine sauce with creamy beluga lentils	CHF 23.50

SOUPS

Pumpkin soup with ginger, pumpkin seeds and pumpkin oil	CHF 9.50
Parsnip soup with roasted walnuts and sautéed giant prawns (VN)	CHF 9.50 +CHF 3.80
Lobster bisque (US) with puff pastry	CHF 23.00
Chicken broth with pancake stripes and fresh herbs	CHF 15.00

MAINS

Pork roast with caraway-beer sauce, "Serviettenknödel" and sautéed white cabbage with bacon and onions	CHF 29.50
Braised beef with red wine sauce, mashed potatoes and red cabbage with chestnuts	CHF 33.50
Roasted chicken breast peppered with sage, Marsala jus, polenta and glazed carrots	CHF 28.50
Medium beef rump roasted in one piece served with rosemary jus, potato bake and artichoke-cherrytomato-vegetables	CHF 49.00
Medium beef tenderloin roasted in one piece served with jus, Bramata, roasted red wine onions and beets	CHF 56.00
Pink roasted New Zealand lamb rump with a walnut-parsley crust, risotto and baked pumpkin	CHF 37.50
Celery schnitzel fried in a walnut breading with parsley cream sauce, mashed potatoes and glazed carrots	CHF 26.50
Quorn fried in pumpkin seed breading with lemon sauce, potatoes au gratin and baked butternut pumpkin with ginger, curry and chili	CHF 28.50
Beetroot baked with thyme and lemon peel served with feta, walnuts, oranges and pumpernickel croutons	CHF 28.50

DESSERT / CHEESE

	PRICE PER PERSON
Dessert variation of tangerine and chocolate	CHF 14.80
Dessert variation of apple, caramel and vanilla	CHF 14.80
Plum sheet cake with sprinkles and cinnamon sauce	CHF 9.50
Apple juice cream according to the Thurgau way with apple juice from the Basel area	CHF 6.50
Cheese platter as an intermediate course	CHF 10.50
Dessert buffet according to arrangement starting at 40 people	CHF 16.50
Dessert buffet according to arrangement with cheese starting at 40 people	CHF 21.50
Cake for special event	starting at CHF 6.70
Wedding cake	starting at CHF 8.90

TEA BISCUITS

Homemade tea biscuits	3 pc	CHF 2.50
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Set menus

GENERALLY YOU MAY SET UP YOUR OWN MENU BY COMBINING THE ABOVE MENTIONED DISHES. TO GIVE YOU SOME INSPIRATION OF WHAT THIS COULD LOOK LIKE IN THE SENSE OF A RECOMMENDATION, TAKE A LOOK BELOW: WE ARE ALSO HAPPY TO ADVISE YOU INDIVIDUALLY.

ALL IN

Homemade fois gras terrine (FR) with preserved pear-quince jelly and homemade brioche

Lobster bisque (US) with puff pastry

Pink roasted New Zealand lamb rump with a walnut-parsley crust, risotto and baked pumpkin

Dessert variation of tangerine and chocolate

Tea biscuits

CHF 108.30 PER PERSON

EM BEBBI SY FESCHT

Home pickled Scottish Label Rouge salmon with apple-horseradish, saffron blinis, preserved cucumbers and beets

Pumpkin soup with ginger, pumpkin seeds and pumpkin oil and sautéed giant prawn (VN)

Braised beef with red wine sauce, mashed potatoes and red cabbage with chestnuts ***

Apple juice cream according to the Thurgau way with apple juice from the Basel area

CHF 76.80 PER PERSON

SIMPLY GOOD

Cow milk cream cheese with sour cream dip, beluga lentil salad and antipasti

Pork roast with caraway-beer sauce, "Serviettenknödel" and sautéed white cabbage with bacon and onions

Dessert variation of apple, caramel and vanilla

CHF 59.80 PER PERSON

Prices & services

Employees and logistics

Our prices are to be understood including all logistical costs.

The service of our chefs, as well as the costs of the event organization are included in the price, but the servers are charged additionally. We charge CHF 45.- including taxes per server per hour and CHF 60.- for the

Cover

If food and drink is delivered by us, then tableware, cutlery and linens are included in the price. In the case of you bringing your own beverages, we allow us to charge CHF 2.50 per person for the use of glasses (white wine, red wine, prosecco, beer, and water glasses).

Decorations and flowers

There is the possibility to have us organize decorations. Here we charge a flat rate according to the complexity.

Minimum consumption

The minimum ordering price per event is normally at CHF 1000.-

Furnishing

If food and drink is delivered by us, then necessary furnishing for the catering service like buffet tables and the like are included in the price. For each event we can offer 6 bar tables for free. Further furnishing can be additionally rented and in this case will be charged directly by the supplier. We are happy to take over the coordination.

Menu cards

We are happy to print your menu cards and our standard print is for free. More customized or colorful menu cards cost up to CHF 2.00 per piece.

Prolongation costs

from 24.00 – 01.00	CHF 120.00
from 24.00 – 02.00	CHF 280.00
every additional hour	CHF 280.00

Number of people / no show

Please let us know the definite number of people 24 hours prior to the event. Divergence of more than 5% of the confirmed number will be billed.

Further remarks

Please let us know if there are a connection for power supply and a kitchen infrastructure close by. Is there parking at the event location?

Prices

All of our prices are in Swiss francs and include taxes.

Cancellation policy

Please take note that booking a catering service acts as a mutual agreement. The cancellation fees are the following:

Up to 10 days before the catering	free
9 - 4 days before the catering	50% of the agreed upon menu prices times the number of people
3 days before the catering	100% of the agreed upon menu prices times the number of people