



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

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|---------------------------|--------|-----------|
| 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

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| Heller Engel – Stadtmauer Brauer | 0.33 L | CHF 6.00 |
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Sparkling wine

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| 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

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|---|--------|-----------|
| 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

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| 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

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| 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 Sottoroccia 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 |
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| Chicken-bacon terrine with antipasti of red and yellow peppers and an arugula pesto with walnuts | CHF 5.40 |
| „Vitello tonato“ veal with tuna sauce, lime, tomatoes, capers and fresh herbs | CHF 4.70 |
| Swiss Grand-Cru cured ham with antipasti of zucchini and tomato | CHF 5.90 |
| Swiss Grand-Cru cured ham with melon and port wine reduction | CHF 6.50 |
| Aspic boiled beef with Meaux mustard-sour cream dip and beluga lentil salad | CHF 5.30 |
| Puff with poultry-liver mousse and black currant-wine jelly | CHF 3.80 |
| Garnished beef tartar with bread chip | CHF 5.90 |

VEGETARIAN

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|---|----------|
| Buffalo mozzarella with tomato antipasti and arugula pesto with walnuts | CHF 4.10 |
| Buffalo mozzarella with mixed antipasti and arugula pesto with walnuts | CHF 4.00 |
| Eggplant rolls with cream cheese-walnut filling | CHF 4.50 |
| Crostini with homemade antipasti and cream cheese | CHF 3.10 |
| Puff with pea mousse and pecans | CHF 3.60 |
| Filled, garnished Swiss free-range eggs | CHF 3.20 |
| Mixed puff pastry comfit | CHF 2.70 |

FISH & SEAFOOD

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| Roll of herb crepes, smoked salmon (NO), cream cheese, yellow and red peppers | CHF 5.30 |
| Poached trout fillet (IT) with marinated sweet and sour cucumbers and bread salad | CHF 5.70 |
| Scottish Label Rouge salmon from the root vegetable brew with orange-kumquat à la nage and fennel | CHF 6.80 |

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.

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| Cubes with zucchini, cherry tomatoes, smoked bacon and gruyère | CHF 3.80 |
| Cubes with eggplant, dried tomatoes, cashews and cheese (vegetarian) | CHF 3.70 |
| Cubes with broccoli, gorgonzola and walnuts (vegetarian) | CHF 3.70 |
| Cubes with spinach, cherry tomatoes, feta and almonds (vegetarian) | CHF 3.50 |

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 |
| Tomatoes and buffalo mozzarella (vegetarian) | CHF 5.50 |
| Hummus and eggplant (vegan) | CHF 4.90 |

WARM SUMMERSPECIALS

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| Breaded chicken with potato salad | CHF 4.80 |
| Pea soup with green curry and coconut milk and sautéed giant prawns (VN) | CHF 5.70 |
| Risotto with avocado and peas (vegetarian) | CHF 4.60 |
| Risotto with avocado and peas with pink roasted veal rump and jus | CHF 8.90 |
| Risotto with avocado and peas with sautéed trout fillets and lemon sauce | CHF 7.70 |
| Chickpea steak with parsley sauce and peperonata | CHF 4.10 |

SWEET

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| „Zuppa Inglese“ layer dessert with fresh fruit, berries, vanilla, marsala, maraschino and meringue | CHF 4.20 |
| Fruit cake with strawberries | CHF 4.70 |
| Fruit cake | CHF 3.90 |
| Vanilla cream with black currant sauce and pistachio crumble | CHF 4.50 |
| Red currant sheet cake with sprinkles | CHF 3.60 |
| Cherry sheet cake with sprinkles | CHF 3.60 |
| Sacher slice | CHF 3.60 |

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 salmon

Open sandwich with ham

Open sandwich with herbs and egg (vegetarian)

Antipasti and buffalo mozzarella (vegetarian)

CHF 21.30 PER PERSON

NICE AND EASY

A PURELY COLD RANGE OF FINGER FOOD.

Roll of herb crepes, smoked salmon (NO), cream cheese, yellow and red peppers

Puff with poultry-liver mousse and black currant-wine jelly

Buffalo mozzarella with tomato antipasti and arugula pesto with walnuts

Puff with pea mousse and pecans

Cherry sheet cake with sprinkles

CHF 20.40 PER PERSON

CRYSTAL CLEAR

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

Chicken-bacon terrine with antipasti of red and yellow peppers and an arugula pesto with walnuts ***

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

Pea soup with green curry and coconut milk and sautéed giant prawns (VN)

Risotto with avocado and peas (vegetarian)

„Zuppa Inglese“ layer dessert with fresh fruit, berries, vanilla, marsala, maraschino and meringue

CHF 25.20 PER PERSON

TINY AND TASTY

A SMALL ONLY COLD SERVED RANGE OF EXCLUSIVE DISHES.

Swiss Grand-Cru cured ham with melon and port wine reduction

„Vitello tonato“ veal with tuna sauce, lime, tomatoes, capers and fresh herbs

Garnished beef tartar with bread chip

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

Fruit cake with strawberries

CHF 28.60 PER PERSON

MAY THERE BE A LITTLE MORE?

AN EXTENSIVE, PURELY COLD OFFER.

Chicken-bacon terrine with antipasti of red and yellow peppers and an arugula pesto with walnuts ***

„Vitello tonato“ veal with tuna sauce, lime, tomatoes, capers and fresh herbs

Puff with pea mousse and pecans

Roll of herb crepes, smoked salmon (NO), cream cheese, yellow and red peppers

Cherry sheet cake with sprinkles

Vanilla cream with black currant sauce and pistachio crumble

CHF 27.10 PER PERSON

SKY IS THE LIMIT

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

Swiss Grand-Cru cured ham with melon and port wine reduction

Garnished beef tartar with bread chip

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

Puff with pea mousse and pecans

Buffalo mozzarella with tomato antipasti and arugula pesto with walnuts

Pea soup with green curry and coconut milk and sautéed giant prawns (VN)

Risotto with avocado and peas with pink roasted veal rump and jus

„Zuppa Inglese“ layer dessert with fresh fruit, berries, vanilla, marsala, maraschino and meringue

Fruit cake with strawberries

CHF 50.40 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 antipasti of red and yellow peppers and an arugula pesto with walnuts ***

„Vitello tonato“ veal with tuna sauce, lime, tomatoes, capers and fresh herbs

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

Swiss Grand-Cru cured ham with melon and port wine reduction

Poached trout fillet (IT) with marinated sweet and sour cucumbers and bread salad

Crostini with homemade antipasti and cream cheese ***

Buffalo mozzarella with tomato antipasti and arugula pesto with walnuts

Cubes with eggplant, dried tomatoes, cashews and cheese (vegetarian)

Risotto with avocado and peas (vegetarian)

Fruit cake with strawberries

Vanilla cream with black currant sauce and pistachio crumble

Sacher slice

CHF 55.90 PER PERSON

Menu workshop

COLD STARTERS

| | PRICE PER PERSON |
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| Green summer salad | CHF 9.50 |
| Green salad with egg, bacon and croutons | CHF 11.50 |
| Mixed summer salad with leafy greens, arugula, tomatoes, salty almonds, egg, herbs and croutons | CHF 12.50 |
| Chicken-bacon terrine with sour cream dip, beluga lentil salad and antipasti | CHF 17.50 |
| Cow milk cream cheese coated with different peppers | 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 cherries-kirsch jelly and homemade brioche | CHF 16.50 |
| Homemade foie gras terrine (FR) with preserved cherries-kirsch jelly and homemade brioche | CHF 30.50 |
| Swiss Grand-Cru cured ham with port wine reduction and a melon rose | CHF 20.50 |
| Buffalo mozzarella with tomatoes and arugula pesto with walnuts | CHF 13.90 |

WARM STARTERS

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| Homemade garnished tart with eggplant, cherry tomatoes, cashews and cheese (vegetarian) | CHF 13.50 |
| Risotto with avocado and peas (vegetarian) | CHF 12.80 |
| Risotto with avocado and peas, sautéed trout fillet and lemon sauce | CHF 19.70 |
| Risotto with avocado and peas, pink roasted veal rump and jus | CHF 27.50 |
| Sautéed pikeperch fillet (RU) on a white wine sauce with potatoes and artichokes with cherry tomatoes | CHF 22.00 |

SOUPS

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| Gazpacho (cold vegetable soup) | CHF 9.50 |
| Cold apple-cucumber soup | CHF 9.50 |
| Pea soup with green curry and coconut milk and sautéed giant prawns (VN) | CHF 9.60 +CHF 3.80 |
| Lobster bisque (US) with puff pastry | CHF 23.00 |
| Chicken broth with pancake stripes and fresh herbs | CHF 15.00 |

MAINS

| | PRICE PER PERSON |
|---|------------------|
| Pork roast with caraway-beer sauce, "Serviettenknödel" and sautéed white cabbage with bacon and onions | CHF 29.50 |
| Braised beef with red wine sauce, polenta and glazed stem cabbage with fresh herbs | CHF 33.50 |
| Roasted chicken breast peppered with sage, marsala jus, roasted potatoes and green beans | CHF 28.50 |
| Medium beef rump roasted in one piece served with rosemary jus, potato bake and artichokes with cherry tomatoes | CHF 49.00 |
| Medium beef tenderloin roasted in one piece served with jus, Bramata, beets and red onions | CHF 56.00 |
| Pink roasted New Zealand lamb rump with an almond crust, dried tomatoes and herbs with baked potato, sour cream and baked eggplant | CHF 37.50 |
| Rigatoni with tomato ricotta sauce, basil pecan pesto and Sprinz | CHF 22.00 |
| Baked puff pastry cushion with almonds, filled with a ragout of fresh chanterelles and Quorn, served with peas and pea puree | CHF 26.50 |
| Roasted marinated tofu with sesame seeds and honey, served with soya jus, fragrant rice and spicy pak choi and carrot served with roasted peanuts | CHF 28.50 |

DESSERT / CHEESE

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| Dessert variation of cherries, coffee and chocolate | CHF 14.80 |
| Dessert variation of peach, vanilla and raspberry | CHF 14.80 |
| Vanilla cream with peach sauce and pistachio crumble | CHF 8.50 |
| Plum sheet cake with sprinkles and cinnamon sauce | CHF 9.50 |
| White chocolate mousse with black currant sauce | CHF 8.50 |
| 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

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| 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 foie gras terrine (FR) with preserved cherries-kirsch jelly and homemade brioche

Cold apple-cucumber soup with sautéed giant prawn (VN)

Pink roasted lamb rump with an almond crust, dried tomatoes and herbs with baked potato, sour cream and baked eggplant

Dessert variation of peach, vanilla and raspberry

Tea biscuits

CHF 98.60 PER PERSON

EM BEBBI SY FESCHT

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

Gazpacho with sautéed giant prawn

Braised beef with red wine sauce, polenta and glazed stem cabbage with fresh herbs

White chocolate mousse with black currant sauce

CHF 78.80 PER PERSON

SIMPLY GOOD

Cow milk cream cheese coated with different peppers (vegetarian)

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

Dessert variation of cherries, coffee and chocolate

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

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|-----------------------|------------|
| 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:

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|-----------------------------------|--|
| 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 |

