



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 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
Chicken-bacon terrine with marinated pumpkin-antipasti and olives	CHF 4.80
Chicken-bacon terrine with preserved onions and balsamic	CHF 4.80
Marinated boiled beef with preserved beets and horseradish	CHF 5.20
Swiss Grand-Cru cured ham with pumpkin-antipasti and olives	CHF 6.10
Puff with poultry-liver mousse and jelly of hot white wine punch	CHF 3.80
Garnished beef tartar with bread chip	CHF 5.90
Roast beef with Italian bread salad	CHF 6.10
Homemade foie gras terrine (FR) with jelly and hot white wine punch and brioche	CHF 8.40

VEGETARIAN

Pear bread with Tête de Moine	CHF 3.70
Crostini with homemade antipasti and cream cheese	CHF 3.10
Puff with pumpkin mousse and cashew nuts	CHF 3.60
Vegetarian filled, garnished Swiss free-range eggs	CHF 3.20
Mixed puff pastry comfit	CHF 2.70

FISH & SEAFOOD

Roll of saffron crepes, smoked salmon (NO), cream cheese and pickles	CHF 5.30
Marinated giant prawns (VN) from the spice brew with fennel-orange salad	CHF 4.90
Essigsauer pickled samlet fillet with root vegetables, cream and herbs	CHF 6.90
Lobster salad (GB) 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 leek, bacon and cheese	CHF 3.50
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
Salami	CHF 4.50
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 WINTERSPECIALS

Raclette slice au gratin with potatoes, vinegar vegetables and Raclette cheese	CHF 3.90
Breaded chicken cutlet with potato salad	CHF 4.80
Leek soup with green curry and sautéed giant prawn (VN)	CHF 5.30
Risotto with Cicorino Rosso, pears and walnuts	CHF 4.30
Pink roasted veal rump with jus and risotto with Cicorino Rosso, pears and walnuts	CHF 8.90
Sautéed trout fillets with lemon sauce and risotto with Cicorino Rosso, pears and walnuts	CHF 7.30
Lentil steak with horseradish and root vegetables (vegetarian)	CHF 3.90

SWEET

Trifle (layer dessert) with preserved cherries, coffee and chocolate	CHF 4.40
Fruit cake with lemon cream and meringue	CHF 3.90
Prune sheet cake with sprinkles	CHF 3.70
Burnt cream	CHF 3.70
Sacher slice	CHF 3.70
Toblerone mousse with nut crumble	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 salami

Open sandwich with ham

Open sandwich with herbs and egg (vegetarian)

Open sandwich with brie and dried fruit (vegetarian)

CHF 17.60 PER PERSON

NICE AND EASY

A PURELY COLD RANGE OF FINGER FOOD.

Roll of saffron crepes, smoked salmon (NO), cream cheese and pickles

Puff with poultry-liver mousse and jelly of hot white wine punch

Pear bread with Tête de Moine

Puff with pumpkin mousse and cashew nuts

Sacher slice

CHF 20.10 PER PERSON

CRYSTAL CLEAR

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

Chicken-bacon terrine with marinated pumpkin-antipasti and olives

Marinated boiled beef with preserved beets and horseradish

Leek soup with green curry and sautéed giant prawn (VN)

Risotto with Cicerino Rosso, pears and walnuts

Toblerone mousse with nut crumble

CHF 23.90 PER PERSON

TINY AND TASTY

A SMALL ONLY COLD SERVED RANGE OF EXCLUSIVE DISHES.

Swiss Grand-Cru cured ham with pumpkin-antipasti and olives

Homemade foie gras terrine (FR) with jelly and hot white wine punch and brioche

Garnished beef tartar with bread chip

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

Trifle (layer dessert) with preserved cherries, coffee and chocolate

CHF 34.20 PER PERSON

Ryago.

CATERING

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MAY THERE BE A LITTLE MORE?

AN EXTENSIVE, PURELY COLD OFFER .

Chicken-bacon terrine with marinated pumpkin-antipasti and olives

Roast beef with Italian bread salad

Puff with pumpkin mousse and cashew nuts

Roll of saffron crepes, smoked salmon (NO), cream cheese and pickles

Prune sheet cake with sprinkles

Burnt cream

CHF 27.20 PER PERSON

SKY IS THE LIMIT

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

Homemade foie gras terrine (FR) with jelly and hot white wine punch and brioche

Garnished beef tartar with bread chip

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

Puff with pumpkin mousse and cashew nuts

Leek soup with green curry and sautéed giant prawn (VN)

Pink roasted veal rump with jus and risotto with Cicorino Rosso, pears and walnuts

Trifle (layer dessert) with preserved cherries, coffee and chocolate

Fruit cake with lemon cream and meringue

CHF 49.80 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 marinated pumpkin-antipasti and olives

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

Roast beef with Italian bread salad

Marinated boiled beef with preserved beets and horseradish

Essigsauer pickled samlet fillet with root vegetables, cream and herbs

Crostini with homemade antipasti and cream cheese ***

Cubes with sauerkraut, Waadtländer saucisson and cheese

Risotto with Cicorino Rosso, pears and walnuts

Fruit cake with lemon cream and meringue

Burnt cream

Toblerone mousse with nut crumble

CHF 55.50 PER PERSON



Menu workshop

COLD STARTERS

	PRICE PER PERSON
Seasonal mixed salad with house dressing	CHF 9.50
Lamb's lettuce with egg, bacon and croutons with house dressing	CHF 14.50
Chicken-bacon terrine with Meaux mustard-sour cream dip and beluga lentil salad	CHF 17.50
Home pickled Scottish Label Rouge salmon with apple-horseradish, saffron blinis, preserved cucumbers and beets	CHF 23.60
Poultry liver parfait with jelly and hot white wine punch and brioche	CHF 16.80
Foie gras terrine (FR) with jelly and hot white wine punch and brioche	CHF 28.50
Cow milk cream cheese coated with different peppers with pumpkin and oyster mushroom antipasti with arugula (vegetarian)	CHF 17.60

WARM STARTERS

Garnished pumpkin tart with pumpkin seeds and cheddar	CHF 11.00
Risotto with Cicorino Rosso, pears, walnuts and fresh herbs	CHF 10.50
Pink roasted veal rump with jus and risotto with Cicorino Rosso, pears and walnuts and fresh herbs	CHF 26.50
Sautéed samlet fillet (IT) with lemon sauce and risotto with Cicorino Rosso, pears, walnuts and fresh herbs	CHF 21.50
Sautéed gilthead fillet (GR) with Martini sauce, Venere rice and artichoke-cherrytomato-vegetables	CHF 22.50
Sautéed pikeperch fillet (RU) with white wine sauce, boiled potatoes and a light cream sauerkraut	CHF 23.40

SOUPS

Pumpkin soup with ginger, pumpkin seeds and pumpkin oil	CHF 9.50
Black salsify soup with truffle oil with sautéed giant prawn (VN)	CHF 9.60 +CHF 3.80
Lobster bisque (US) with puff pastry	CHF 23.00
Chicken broth with pancake stripes, vegetable cubes and fresh herbs	CHF 15.00

MAINS

	PRICE PER PERSON
Pork roast with porcino cream sauce, "Serviettenknödel" and savoy cabbage	CHF 29.50
Braised beef with red wine sauce, mashed potatoes and red cabbage with chestnuts	CHF 33.50
Roasted chicken breast with sage served with Marsala jus, polenta and creamy black salsify	CHF 28.50
Medium beef sirloin roasted in one piece served with jus, potato bake and glazed stem cabbage	CHF 49.00
Medium beef tenderloin roasted in one piece served with jus, Bramata and roasted red wine onions	CHF 56.00
Pink veal rump roasted in one piece with morel-cream-sauce, risotto and glazed carrots with fresh herbs	CHF 62.00
Vegetarian lasagna with savoy cabbage, porcini mushrooms and Gruyère served with a creamy porcini mushroom sauce	CHF 34.00
Spicy colorful glazed turnips with honey, ginger, lemon and chilli served with warm mascarpone feta-spuma and Persian-style rice Timbal with pomegranate and pistachios	CHF 28.50
Vegetarian „Szegediner Goulash“ with smoked tofu and sauerkraut served with mashed potatoes	CHF 26.50

DESSERT / CHEESE

Dessert variation of cherry, coffee and chocolate	CHF 12.50
Dessert variation of prune, rum and almonds	CHF 15.50
Burnt cream	CHF 7.00
Toblerone mousse with nut crumble	CHF 8.50
Panna Cotta with mango sauce	CHF 8.90
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
Christmas biscuits	3 pc	CHF 2.7
Christstollen / piece		CHF 5.70

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

Foie gris terrine (FR)
with jelly and hot white
wine punch and brioche

Lobster bisque (US) with
puff pastry

Sautéed pikeperch fillet (RU)
with a Crémant sauce,
boiled potatoes
and a light cream sauerkraut

Pink veal rump roasted in
one piece with morel-cream-
sauce, risotto and glazed
carrots with fresh herbs

Dessert variation of cherry,
coffee and chocolate

Tea biscuits

CHF 151.90 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 served with
sautéed giant prawn

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

Toblerone mousse with nut
crumble

CHF 78.90 PER PERSON

SIMPLY GOOD

Cow milk cream cheese
coated with different
peppers
with pumpkin and oyster
mushroom antipasti with
arugula (vegetarian)

Pork roast with porcino
cream sauce,
"Serviettenknödel" and
savoy cabbage

Dessert variation of prune,
rum and almonds

CHF 62.60 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