

Apéro & finger food

Welcome

in the Waldhaus beider Basel in the Hardwald







We are a boutique hotel with restaurant, buvette and a radio studio in the middle of the forest with an incomparable view of the Rhine. Located on the outskirts of Basel, we offer versatile possibilities for events of all kinds.

Contemporary Swiss cuisine is what we call our fine, home-style cooking. You will find dishes that you would expect to find in the "forest & on the Rhine", only a little more sophisticated.

We work primarily with suppliers and producers we know. For example, the meat comes from sustainable production and many products on our menu are from the region.

The culinary offer is complemented by regional soft drinks, beer from the group's own brewery "Stadtmauer Brauer" as well as selected, also regional, wines. A special highlight are the spirits from the group's own distillery Rheinbrand.

We will be happy to provide you with personal and individual advice. Please feel free to contact our events department at events@wyniger.com or call +41 61 501 28 28.

Our culinary rules

- → Please note that the minimum order per appetizer type is 10 pieces.
- + If you have any special dietaries, please let us know beforehand.
- → All our prices are in Swiss Francs. 8.1% VAT is included.

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Create your own favorite aperitif

How many appetizers do you calculate per person?

Platters with cheese from "Milchhüsli beider Basel"

+	Welcome aperitif before the meal	3-4 appetizers
+	Appetizer simple	6-9 appetizers
+	Apéro Riche	14-17 appetizers

Platters

Platters with salami, bacon and dried meat	per person	CHF	7.80
Cold appetizers			
Herb salted almonds	per person	CHF	3.50
Sbrinz pieces (gluten free)	per person	CHF	3.80
Waldhaus grissini with rosemary	per person	CHF	4.20
Pickled vegetables with Waldhaus herbs (vegan gluten-free)	per glass	CHF	3.50
Bacon gugelhupf	per person	CHF	3.90

Appetizer packages

Holzfäller I per person CHF 14.00

- + Herb salted almonds
- → Bacon gugelhopf
- → Platters with cheese from "Milchhüsli beider Basel"

Holzfäller II per person CHF 18.00

- → Herbal salted almonds
- → Waldhaus grissini with rosemary
- → Pickled vegetables with Waldhaus herbs
- → Platters with salami, bacon and dried meat



6.80

per person CHF



Apéro beverage packages

Our culinary rules for the beverage packages:

+ Our beverage packages are valid for a duration of 2 hours.

Summer am Rhy I pro Person CHF 22.00

- + Hardwald water
- → Waldhaus homemade iced tea
- → Prosecco
- → Rosé wine (Calafuria Salento IGT, Tomaresca, Apulia)
- + Kleinbasler Vagabund, Stadtmauer Brauer brewery & Ueli Bier (bottle)

Summer am Rhy II pro Person CHF 27.00

- + Hardwald water
- → Waldhaus homemade iced tea
- → Tscharly Spritz
- + Rosé wine (Calafuria Salento IGT, Tomaresca, Apulia)
- → Kleinbasler Vagabund, Stadtmauer Brauer brewery & Ueli Bier (bottle)

Ergolz I per person CHF 21.00

- + Hardwald water
- + Orange juice
- **→** White wine Waldhaus
- → Prosecco

<u>Upgrade</u>

 Kleinbasler Vagabund, Stadtmauer Brauer brewery & Ueli Bier (bottle), surcharge CHF 3.00 per person

Ergolz II per person CHF 21.00

- + Hardwald water
- + Orange juice
- → White wine Waldhaus
- → Stadtmauer Brauer brewery beer, (bottle)





Birs I per person CHF 24.00

+ Hardwald water

+ Orange juice

→ White wine Waldhaus

★ Red wine Waldhaus

→ Prosecco

Birs II per person CHF 31.00

→ Hardwald water

+ Orange juice

+ Aperol Spritz

→ White wine Waldhaus from Italy

→ Prosecco

Rhein I per person CHF 33.00

+ Hardwald water

+ Orange juice

→ White wine Waldhaus from Spain

→ Red wine Waldhaus from Spain

Rhein II per person CHF 34.00

→ Hardwald water

+ Tscharly Spritz

→ White wine Waldhaus from Basel area

+ Red wine Waldhaus from Basel area

Rheinhafen per person CHF 49.00

+ Hardwald water

+ Orange juice

✦ Rheinbrand gin and tonic

→ Waldhaus Spritz

→ White wine Waldhaus

+ Prosecco

