

# Menu suggestions

Welcome  
to 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 will be happy to provide you with personal and individual advice. Please feel free to contact our events department at [events@wyniger.com](mailto:events@wyniger.com) or call +41 61 501 28 28.

## Our culinary rules

- ✦ Our menu suggestions are for groups of 10 or more people.
- ✦ Please choose one menu for the whole group.
- ✦ The dishes of the menus can be combined and we recalculate the price.
- ✦ For the beef fillet there is an additional charge of CHF 5.00 per person.
- ✦ As we only serve Swiss fish, we charge an extra CHF 5.00 per person for menus with a fish dish (intermediate or main course).
- ✦ For children, vegetarians, vegans and people with special dietaries we prepare appropriate dishes on request.
- ✦ All our main courses are served with seasonal vegetables.
- ✦ Additional side dishes are free; please order in advance.
- ✦ A meat upgrade (cost per chef) is available; please order in advance.
- ✦ We serve a meat upgrade (larger portion); please order in advance.  
The additional charge is CHF 15.00 per person.
- ✦ All our prices are in Swiss Francs. 8.1% VAT is included.

## The prices

3-course menu with salad or soup as appetizer	CHF 69.00
3-course menu	CHF 74.00
4-course menu with salad or soup as appetizer	CHF 87.00
4-course menu	CHF 92.00

## **Spring menus (March, April, May)**

### **Menu 1 for CHF 69.00**

Iceberg lettuce, parmesan dressing,  
Mostbröckle and walnuts

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Swiss beef entrecote cooked in one piece with cognac jus,  
rosemary potatoes and seasonal vegetables

\*\*\*

Apple quiche with hazelnut croquant  
and crème fraîche

### **Menu 2 for CHF 69.00**

Bread salad  
with red radishes and cress

\*\*\*

Pink sauteed veal medallions with morel jus,  
gersotto and seasonal vegetables

\*\*\*

Marinated strawberries  
with vanilla ice cream

### **Menu 3 for CHF 92.00**

Rhine Salinen vitello with capers

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Gersotto with green asparagus and herb bread chips

\*\*\*

Lamb entrecôte with Waldhaus herb jus,  
gnocchi Roman style and leaf spinach

\*\*\*

Lemon sorbet with balm syrup

## **Summer menus (June, July, August)**

### **Menu 1 for CHF 69.00**

Tomato bread salad  
with cream cheese from Allschwil and basil

\*\*\*

Pork fillet pot-roasted in one piece  
with sauteed chanterelles, spaetzli and seasonal vegetables

\*\*\*

Burnt custard with strawberries  
and elderberry balm granita

### **Menu 2 for CHF 69.00**

Waldhaus gazpacho  
with cucumber gin sorbet

\*\*\*

Swiss beef entrecote cooked in one piece with pepper jus,  
rosemary potatoes and summer vegetables

\*\*\*

Hazelnut cake with apricot ragout  
and chocolate mousse

### **Menu 3 for CHF 97.00 (including extra charge for the fish main course)**

Char tartare with apple and buckwheat

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Courgette lemon soup with thyme

\*\*\*

Pike-perch fillet with champagne sauce,  
gersotto and vanilla tomatoes

\*\*\*

Sorbet plate with nectarines and mint

**Autumn menus (September, October, November)**

**Menu 1 for CHF 74.00  
(including extra charge for the fish main course)**

Lamb's lettuce with croutons  
and air-dried Grisons meat

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Poached Swiss char fillet with champagne sauce,  
Venere risotto and lemon pointed cabbage

\*\*\*

Caramel cream pudding with whipped cream  
and portwine grapes

**Menu 2 for CHF 74.00**

Home-smoked trout fillet with horseradish foam  
on lukewarm lentil salad

\*\*\*

Glazed saddle of veal with pepper sauce,  
butter spaetzli and roasted pumpkin

\*\*\*

Pear quiche  
with lemon crème fraîche

**Menu 3 for CHF 92.00  
(including extra charge for the beef fillet)**

Pumpkin pear salad with trevisano and birch honey

\*\*\*

White wine hay soup with herb praline

\*\*\*

Beef fillet ficelle with red wine jus,  
potato gratin and ratatouille

\*\*\*

Hazelnut cake with chocolate terrine and sour cream ice cream

## **Winter menus (December, January, February)**

### **Menu 1 for CHF 69.00**

Waldhaus leaf salads with pickled celery,  
grapes and walnuts

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Lamb entrecôte with cognac jus,  
rosemary potatoes and green beans

\*\*\*

White chocolate mousse  
with cranberries

### **Menu 2 for CHF 74.00**

Sea bass ceviche with red onions  
and two kinds of corn

\*\*\*

Braised beef head cheeks in burgundy sauce  
with mashed potatoes and glazed carrots

\*\*\*

Orange salad with almond prosecco granita  
and chocolate terrine

### **Menu 3 for CHF 92.00 (including extra charge for the fish main course)**

Consommé double with marrow-bone

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Homemade tagliatelle with leek and goat cheese

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Poached char filet with champagne sauce,  
potato mousseline and glazed black salsify

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Chestnut Lächerli parfait with red wine pear and caramel biscuit

## **Other dishes from our Waldhaus menu**

Create the menu you want by selecting seasonal items from the menu suggestions and combining them with items from the regular à la carte menu.

### **Salads**

Green salad (seasonal leaf salads with house dressing)

Mixed salad (seasonal leaf salads with raw vegetables and house dressing)

Seasonal leaf salads with pickled celery, apple wedges, roasted hazelnuts and honey mustard dressing

### **Starters**

Smoked salmon plate with horseradish and toast

Tartar of meadow beef with brandy, shallots, cornichons, capers, mustard and organic egg yolk (70g)

### **Soups**

Soup of the day with croutons

Curry soup

Potato soup with roasted hazelnuts

Consommé with flädli

### **Fish dishes**

Salmon Basel style with red wine sauce, fried onions, boiled potatoes and leaf spinach

Poached trout fillet on chive sauce with butter noodles and seasonal vegetables

### **Meat dishes**

Beef "Ghacks" with croissants and apple sauce

Beef fillet tips Stroganoff with spaetzli and glazed carrots

Veal cutlet Zurich style with potato rösti and seasonal vegetables

Free range chicken breast with lemon sauce, butter noodles and seasonal vegetables

### **Vegetarian dishes**

Waldhaus ratatouille with almonds and bread chips

Gersotto with leaf spinach and Belper Knolle

Baked oyster mushrooms with two kinds of cauliflower and sunflower seed granola with parsley (vegan)



## **Desserts**

Caramel cream pudding with whipped cream

Coupe Danmark (vanilla ice cream with chocolate sauce and roasted almonds)

White and dark chocolate mousse with pickled seasonal fruit

## **Cheese**

Soft cheese from Milchhüsli beider Basel, served with seasonal fruit, nuts and wild cumin

Hard cheese from Milchhüsli beider Basel served with seasonal fruit, nuts and wild cumin

Soft and hard cheese from Milchhüsli beider Basel, served with seasonal fruit, nuts and wild cumin



## **Waldhaus Summer BBQ**

The Waldhaus beider Basel is the perfect location, in the middle of the green Hardwald and on the banks of the Rhine, for a barbecue in a relaxed atmosphere.

We have put together two offers for you to enjoy a barbecue experience without getting your hands dirty with charcoal.

The Facts & Figures:

- ✦ Minimum number of guests: 40 people
- ✦ Maximum number of guests: 80 people
- ✦ Fair weather location: terrace with view of the Rhine
- ✦ Bad weather location: Salon Hardwald

## **BBQ Holzfäller at CHF 69.00 per person**

Prices excluding finger food and drinks

### The beginning

Appetizers from the aperitif suggestions according to your wishes (price according to selection)

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### The grill

Chlöpfer, Grillschnecke and veal sausage  
Chicken thigh steak, pork chop  
Swiss Alpine salmon  
Halloumi and lentil patty (vegan)

### The supplements

Baked potato, corn-cob, toasted Buurebrot from the grill

### The sauces

Mustard, cocktail sauce, herb butter, chimichurri sauce, BBQ sauce, chive sour cream, chili butter, almond parsley pistou with lemon

### The salad buffet

Seasonal leaf salads with house dressing, carrot salad, red cabbage salad with wild cumin, celery apple salad with walnuts, tomato bread salad with basil, various types of bread from Beschle

\*\*\*

### The dessert buffet

Seasonal fruit cake, apple compote with cinnamon, Aargauer Rüeblitorte, caramel cream pudding with cream, white or dark chocolate mousse with berries

### Upgrade

- ✦ Flank steak at CHF 5.00 per person
- ✦ Pollan fillet cooked in parchment paper at CHF 5.00 per person



## **BBQ Jäger at CHF 89.00 per person**

Prices excluding finger food and drinks

### The beginning

Appetizers from the aperitif suggestions according to your wishes (price according to selection)

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### The grill

Smoked sausage, veal sausage and merguez  
Chicken thigh steak, veal steak and lamb rump  
Swiss Alpine salmon  
Halloumi and lentil patty (vegan)

### The supplements

Baked potato, courgette with lemon thyme and garlic, oyster mushrooms  
with Waldhaus herbs, eggplant with chili, roasted Buurebrot from the grill

### The sauces

Mustard, harissa, tartar sauce, chimichurri sauce, herb butter, aioli mayonnaise, chive sour cream, chili  
butter, almond parsley pistou with lemon.

### The salad buffet

Seasonal leaf salads with house dressing, potato salad, carrot salad, cucumber dill salad,  
watermelon feta cheese salad with mint, tomato salad with basil, various types of bread from Beschle

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### The dessert buffet

Fruit salad with pineapple mint, small chocolate cake, caramelized cream puffs "Saint-Honoré", almond  
milk flan with fruit compote, meringue with cream and friandises

### Upgrade

- ✦ "Eden" shrimp kebabs at CHF 5.00 per person
- ✦ Beef fillet at CHF 9.00 per person