

# Menu suggestions for banquets

**Valid from January 1st 2012**

The three course Banquet Menus are only available for parties of 8 or more people. Guests should note that menus are only interchangeable with a minimum 24 hour notice period.

Then guests are free to pre-order their selections.

For example, guests may select an entrée from Menu 1 and a main course from Menu 4. In addition, we are happy to work with you to create a personalized menu for your group. Please do not hesitate to contact us with any queries. It is also recommended you refer to our banquet terms and conditions.

## **Menu 1 à CHF 59**

Carrots - soup  
with a drizzle of curry cream

10  
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Chicken breast <sup>(FR)</sup>  
stuffed with mushrooms and herb sauce

Trio of rice and  
seasonal vegetables

35  
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Warm apple strudel parcel  
with vanilla sauce

14

## **Menu 3 à CHF 77**

Smoked Salmon Mousse  
with a bouquet of salad

17  
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Beef Medallions  
(organic beef from a local source)  
with lemon pepper sauce

Oven roasted potatoes  
and vegetables

45  
\*\*\*

Seasonal fruit ice parfait

15

## **Menu 2 à CHF 66**

Salad leaves sprinkled  
with roasted seeds and croutons,  
drizzled with balsamic vinaigrette

15  
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Slow cooked beef  
(organic beef from a local source)  
with an Amarone wine sauce

Mashed potatoes and  
market vegetables

37  
\*\*\*

"Panna Cotta"  
with seasonal fruits

14

## **Menu 4 à CHF 79**

Salad leaves  
with chicken liver terrine  
and apple - celery salad

17  
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Roasted veal loin  
(organic veal from a local source)  
with herb sauce

Apple risotto and  
seasonal vegetables

46  
\*\*\*

Sorbet trio  
with seasonal fruits

16

The individual Menu components apply from **8 people**.

Please read our terms and conditions.

### **Menu 5 à CHF 93**

Grilled fish fillets  
served on a bed of salad  
with saffron vinaigrette

18

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Corn soup  
with sun dried tomatoes

11

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Roasted veal loin  
(organic veal from a local source)  
with an aromatic herb sauce  
Homemade potato gnocchi  
vegetables

48

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"La tarte tatin" with apples  
and vanilla ice cream

16

### **Menu 6 à CHF 95**

Corn fed chicken terrine  
on a bouquet of garden fresh salad

16

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Clear fish soup

13

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Grilled sirloin steak or roast beef  
(organic beef from a local source)  
with Malt Whiskey sauce  
Crusted oven baked potatoes and  
seasonal vegetables

49

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Chef's tasting plate trilogy  
of seasonal fruit flavoured,  
mousse, ice parfait and sorbet

17

### **Menu 7 à CHF 106**

Wild salmon - tartar with green pepper and dill sauce  
served with garden fresh green salad

18

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Black salsify soup drizzled with orange cream

11

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Grilled veal – medallions

(organic veal from a local source)

with an exquisite Calvados infused herb sauce  
Homemade noodles and seasonal vegetables

59

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Dessert surprise - a decadent selection created by our pastry chef

18

# Menu components

The Menu components are only available for parties of 8 or more people.

## Starters

	CHF		CHF
Mixed salad with croutons your choice of dressing ***	14	Grilled salmon with spinach and herb sauce ***	19
Terrine of salmon spinach stuffing, with bouquet of salad, dill dressing ***	17	Pan-fried prawns with a Mediterranean salad ***	26
Breaded fresh chicken strips (CH) garnished with salad leaves, sesame vinaigrette ***	17	Fresh home made pasta with prawns, orange - saffron sauce ***	26
Homemade fish terrine garnished with bouquet of salad, saffron vinaigrette ***	17	Grilled char fillets with lime - pepper sauce served with fresh vegetables ***	28
Cold crepes, rolled, with smoked salmon stuffing and horseradish sauce together with salad leaves ***	18	Grilled John Dory fillets with champagne - dill sauce served with trio of rice ***	32

## Soups

Fresh herb cream soup ***	10	Whit wine soup with herb croutons ***	11
Apple - Celery Soup with thyme ***	11	Clear beef consommé with semolina dumplings ***	12

## Vegetarian dishes

Vegetable Strudel with a white truffle cream sauce, garnished with risotto and seasonal vegetables ***	35	A special "Stroganoff" with mushrooms, peppers, tomatoes, sour cream sauce served with potato gnocchi and seasonal vegetables ***	35
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## Main dishes

	CHF		CHF
Chicken breast (FR) stuffed with spinach and tomatoes, mustard seed sauce		Pork fillet medallions (organic pork from a local source) with mustard - Sauce	
White wine risotto and market vegetables ***	35	Homemade Spätzle and market vegetables ***	44
Sliced Veal "Zurich style" (organic veal from a local source) in mushroom cream sauce		Grilled beef medallions (organic beef from a local source) with rosa - pepper - sauce	
Homemade Rösti and seasonal vegetables ***	38	Potato gnocchi and vegetables ***	45
Roasted duck breast (FR) orange - honey - Sauce		Veal steak or roast loin of veal (organic veal from a local source) with apple cider - sauce	
Corn pan cake and vegetable selection ***	39	Homemade noodles and bouquet of vegetables ***	57
Grilled leg of lamb (NZL) Provençal sauce		Grilled beef fillet (organic beef from a local source) flambéed with Malt - Whisky	
Potato galette and market vegetables ***	41	Duchess - potatoes and vegetables ***	57

## Desserts

Special of the house "Crème brûlée St. Alban - Eck" ***	15	Three kinds of homemade sorbet flavours garnished with fresh fruit ***	16
Refreshing cassis ice parfait with caramelized strudel leaves ***	16	"Crêpes Suzette" with vanilla ice cream ***	17
		"Brown Swiss chocolate mousse" with vanilla sauce ***	17

## **Guest information:**

Terms and Conditions for Banquets at the Restaurant St Alban - Eck, 4052 Basel

### **Minimum requirements**

Our menu suggestions are for a minimum of 8 people.  
The chosen menu will remain the same for entire group with the exception of children, vegetarians and those with special dietary requirements.  
Deviations from the chosen menu must be advised in advance.

If your party is less than 8 people, we recommend you make your dining selection from our regular restaurant menu.

It should be noted when you confirm your reservation you are accepting the Terms and Conditions.

### **Prices**

We reserve the right to adjust the menu price in accordance with changes in the market situation.

All listed prices are charged in Swiss francs per person and include 8% VAT.

### **Invoicing**

In cases where the bill is not paid in cash, by direct debit or using the Post card, an invoice will be sent.

Payment conditions: 10 days net from the date of the invoice.  
Under no circumstances do we accept credit cards for banquets.

### **Prepayment**

Once the reservation is confirmed, payment of 30% deposit of the total food bill is required.

### **Client meeting**

Please, contact us as soon as possible to arrange a meeting to discuss your requirements.

### **Number of guests**

One week prior to the banquet an estimate of final guest numbers is required.  
Absolute guest numbers must be advised 24 hours before the event with changes after this incurring the full per person price.