

FALL-FEELINGS AT HOFGARTEN

Fait maison – homemade from us for you.

Fresh, local and surprising. Be inspired by our culinary offer and feel the joy of market fresh diversity, which is brought to you by our Chef Mathias Loosli and his crew.

Starters

1/2 1/1

Colorful fall salad with pomegranate dressing,
celery julienne, dried cranberries and roasted walnuts 13.50

Lambs' lettuce salad with French dressing
with roasted bacon, figs and nuts 18.50

Onsen egg with mashed sweet potato,
mustard caviar and Shiso cress and chive oil 14.50

Scallops on beetroot carpaccio
with port wine-glazed figs, saffron mayonnaise and roasted walnuts 24.50

Classics

Beef tartar from a local organic butcher,
served with small salad, toast and butter 29.50 39.50

Soups

Soup of the day, please ask your waiter 10.50

Pumpkin and coconut soup with pumpkin seeds and chili oil 12.50

Parsnip cream soup with Cecina ham 13.50

Vegetarian

1/2 1/1

Creamy organic polenta from Ticino,
with glazed vegetables, mustard caviar and pumpkin seed oil 28.50

Homemade tagliatelle with walnut pesto,
with king oyster mushrooms, dried cranberries and Shiso cress 24.50 29.50

“Hubertus plate”
Puff pastry with mushrooms, red cabbage, brussels sprouts,
glazed chestnuts and homemade Spätzli 31.50

Very thin ravioli* filled with ricotta cheese,
hazelnut butter, pumpkin cubes and pumpkin seed oil 28.50 38.50

Meat / Poultry

Beef ragout with pearl onions, bacon, and croutons
served with Ticino polenta and glazed green beans 42.50

Roasted corn-fed chicken breast in red wine jus
with homemade tagliatelle and sautéed Cime di Rapa 41.00

Sliced deer with cranberry sauce, served with
homemade Spätzli, brussels sprouts and red cabbage 39.00 47.50

Deer saltimbocca with Cecina ham in port wine jus
with walnut risotto and braised pumpkin 48.00

Fish

Fried pike-perch fillet with miso yogurt,
Fregola Sarda with peperonata, pumpkin and Shiso cress 35.50 41.50

Fried char fillet with chive oil
with walnut risotto and mashed sweet potato 39.00

Declaration:

Beef = CH

Char = CH

Scallops = JP

Vension = CH

Pikeperch = EST

Bread = CH

Corn fed chicken = FR

Cecina ham = ES

* Ravioli from Paste Ines in Basel

Please ask our staff in case of any food intolerance.

