

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 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

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

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

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

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

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

Homemade tagliatelle with leek and goat cheese

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

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 root vegetables with lemon herb sauce on buckwheat and apple ragout (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)

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)

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

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, various types of ice cream on
request

Upgrade

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