

Snacks

| Warm Beer Pretzel | 3.00 |
|---|------------------------|
| Frikadelle (home-made meatball) | 8.00 |
| Fleischkäse (Swiss type meat loaf) (taste's similar to Frankfurter's but it's flat) - including a fried egg | 9.50 per egg + 3.00 |
| Bavarian veal sausages (Weisswürste) with sweet mustard & Pretzel | 13.50 |
| Sausage salad | 19.50 |
| French fries | 9.00 |
| Portuguese sardines in tomato sauce with parsley salad | 13.00 |

Soup & salads

| | 1/2 Port. | |
|--|-----------|-------|
| Parsnip soup with Pastis | | 14.00 |
| Green salad | | 9.50 |
| Mixed salad | | 13.50 |
| Pakistani lentil salad with tiger prawns | 14.00 | 21.00 |
| Green salad with pan fried liver slices and croutons | 18.00 | 26.00 |
| Palm hearts with vinaigrette and smoked haddock | | 21.50 |
| Homemade herring salad with onions and apples | | 21.00 |

Warm starters

| | 1/2 Port. | |
|---|-----------|-------|
| Poached egg on warm Broccoli with vinaigrette sauce | | 16.50 |
| Deep-fried slices of tripes with spicy sriracha- | | |
| mayonnaise | 11.00 | 17.00 |
| Deep-fried slices of liver with a spicy herb-mayonnaise | 14.00 | 21.00 |

Snacks, soup & salads available until 11 p.m.. All other dishes available until 10 p.m. On request, our staff will be happy to inform you about ingredients in our dishes that can trigger allergies or intolerances. 6/09/22



Main dishes

Traditional dishes (incl. one side-dish)

| | 1/2 Port. | |
|---|-----------|-------|
| "Lion-Burger" v. 2.0 with mixed salad and French fries | | 29.00 |
| Tatar (beef) with toast and butter instead of a side dish $(80g = 1/2 \text{ port.}, 160g = \text{full portion})$ | 18.00 | 29.00 |
| Pan fried sliced liver "Löwenzorn style" with Rösti (hash browns) | | 34.00 |
| Wienerschnitzel (breaded veal escalope) with red chrain (paste made of beetroot / horseradish) | | 38.00 |
| Veal cordon bleu with mountain cheese and bacon | | 46.00 |
| Flat Iron Steak with home-made "Café de Paris" butter | | 43.00 |
| Cheese fondue with bread (other side dishes at additional cost) served either in our court yard or a separate room (if available) | | 29.50 |

Regional speciality

| Tripe "Gemsberg" simmered in a spicy tomato sauce, with roasted potatoes | 28.00 |
|--|-------|
| Braised pork cheeks in a beer sauce, Spätzli | 36.00 |

Our specials

| Shepherd's pie | 26.00 |
|--|-------|
| Shahajahani chicken-curry with basmati rice | 30.00 |
| Guilds' sausage (E.E. Zunft zu Schneidern) with potato salad or Rösti (Tailor's guild of Basel) | 26.00 |
| Anwar's spicy pork sausage with potato salad and onion sauce | 32.00 |
| Free-range butcher's pork cutlet with sambal garlic sauce Provençale) (about 400 gr) | 38.00 |
| Lamb knuckles braised with oriental spices, saffron basmati rice | 38.00 |

Snacks, soup & salads available until 11 p.m.. All other dishes available until 10 p.m. On request, our staff will be happy to inform you about ingredients in our dishes that can trigger allergies or intolerances. 6/09/22



For connoisseurs

Tripe "Gemsberg" simmered in a spicy tomato sauce, with roasted potatoes28.00Sautéed veal kidney slices on a cognac cream sauce, sautéed spinach & rice39.00Sweetbread ragout with white rice and spinach38.00

Fish

Pike-perch fillet (Estonia) on sautéed leaf spinach and saffron-herb sauce 43.00

Side dishes

French fries, pommes allumettes, Spaetzli, Rösti (hash browns), potato salad, roasted potato, rice, vegetables or a small-salad

Vegetarian dishes

| | ½ Port | |
|---|--------|-------|
| Parsnip soup with Pastis | | 14.00 |
| Poached egg on broccoli with vinaigrette | | 16.50 |
| Pakistani lentil salad | 12.00 | 16.00 |
| Gnocchi Parisienne with a sambal-cream sauce and Grana Padano | D | 28.00 |
| Vegetable curry with basmati rice tribal style | | 28.00 |
| Sautéed chard in sesame oil on beetroot jus with honey | c | 29.00 |
| gratinated goat cheese | | 29.00 |
| | | |

Cheese

Snacks, soup & salads available until 11 p.m.. All other dishes available until 10 p.m. On request, our staff will be happy to inform you about ingredients in our dishes that can trigger allergies or intolerances. 6/09/22

We serve Swiss meat from Jenzer-NATURA-Quality (if no other mention is made)



Swiss mountain cheese

11.00

Desserts

| Warm chocolate volcano with amaretto ice cream & apricot ragout | 14.00 |
|--|-------|
| Crema catalana | 10.50 |
| Vermicelles (chestnut puree) with homemade Florentines | 16.00 |
| Cardamom panna cotta on a orange blossom sauce with a saffron Florentine biscuit | 16.00 |
| Home made nut cake with vanilla ice cream and Maracuja balsam | 16.00 |

| Ice cream | Per scoop | 4.00 |
|---------------------|-----------|--------|
| (by Gabri's Gelato) | Cream | + 2.00 |

Ice Cream

Sorbets

Specialities

| Coffee | Lemon | Amaretto |
|--------------------------------|------------------|-------------------------|
| Caramel | Cassis | Walnut & fig |
| Chocolate | Passionfruit | Pistachio |
| Fior di Latte (slightly salty) | Chocolate sorbet | Greek Yoghurt ice cream |
| Mint | | Greek yoghurt ice cream |
| Vanilla | | |
| | | |
| | | |

Snacks, soup & salads available until 11 p.m.. All other dishes available until 10 p.m. On request, our staff will be happy to inform you about ingredients in our dishes that can trigger allergies or intolerances. 6/09/22