



KrissKross Dinner

Di-Sa, 18 Uhr bis 22.00 Uhr

Vorspeise

Spargelcrèmesuppe

Knäckebrot / Apfelgel

10.00 CHF

🍷 Riesling Classic, Werner&Sohn (0.1 l. 6,70 CHF / 0.75 l. 45,00 CHF)

Schwarzwurzel Pastrami



Topinambur-Misojam / Pinienkerne / Joghurt / Lattich 14.00 CHF

🍷 Riesling Classic, Werner&Sohn (0.1 l. 6,70 CHF / 0.75 l. 45,00 CHF)

Zerzupfte Rindscroquetten

Sesam-Joghurt / Avocado-Spargelsalsa / Kafirlemon

15.00 CHF

🍷 Poggio al Sole, Primavera Rosato, Davaz (0.1 l. 6,70 CHF / 0.75 l. 45,00 CHF)
100% Sangiovese

Hauptgang

Bio Black Tiger Garnelen / grünes Spargelcurry

35.00 CHF

Bärlauch / Chutney / Cashewkerne / Kokosmilch / Jasminreis

🍷 Bardolino Classico, Le Tende (0.1 l. 6,90 CHF / 0.75 l. 46,00 CHF)

Gegrilltes Natura Rindshuftsteak (250g)

54.00 CHF

Badischer Stangenspargel / Bitterorangen-Hollandaise / Bio-Frühhkartoffeln

🍷 Ribera del Duero-Crianza, Valduero (0.1 l. 8,20 CHF / 0.75 l. 55,00 CHF)
100% Tinto Fino (Tempranillo)

«Tagesfang» in Curryblättern

38.00 CHF

Rüebli-Kokos-Masala / Belugalinsen Dal / Krautstil / Jasminreis

🍷 MyTime, Scarbolo (0.1 l. 8,50 CHF / 0.75 l. 57,00 CHF)
40% Chardonnay / 30% Sauvignon Blanc / 30% Friulano

Badischer Stangenspargel



30.00 CHF

Bitterorangen-Hollandaise / Brunnenkresse / Bio-Frühhkartoffeln

🍷 Johannisberg, Salgesch, Cave Biber (0.1 l. 7,50 CHF / 0.75 l. 50,00 CHF)
100% Sylvaner

Dessert

Bio Schoggifondant

Zitrusfrucht / Mandarinsorbet

12.00 CHF

🍷 Verduzzo, La Tunella (5 cl. 6,50 CHF / 0.5 l. 58,00 CHF)

Pot du Crème

Rhabarberkompott / Amarulaglace

12.00 CHF

🍷 Verduzzo, La Tunella (5 cl. 6,50 CHF / 0.5 l. 58,00 CHF)

Bio-Alpkäse von der Furggialm (Kandertal / Berner Oberland)

15.00 CHF

Les Gareçons Edition - 16 Monate gereift / Birnensenf



RESTAURANT CAFE CATERING

LES GAREÇONS
Basel



KrissKross Dinner

Di-Sa, 18 Uhr bis 22.00 Uhr

Starter

Asparagus cream soup

12.00 CHF

crispbread / apple gel

🍷 Riesling Classic, Werner&Sohn (0.1 l. 6,70 CHF / 0.75 l. 45,00 CHF)

Pastrami of black salsify



topinambur Miso jam / pine nut / yoghurt / lettuce

14.00 CHF

🍷 Riesling Classic, Werner&Sohn (0.1 l. 6,70 CHF / 0.75 l. 45,00 CHF)

Pulled beef croquettes

sesame yoghurt / avocado salsa with asparagus / Kafir lemon

15.00 CHF

🍷 Poggio al Sole, Primavera Rosato, Davaz (0.1 l. 6,70 CHF / 0.75 l. 45,00 CHF)
100% Sangiovese

Our seasonal sensations

Organic black tiger prawns

35.00 CHF

green asparagus curry / wild garlic / cranberry chutney / cashew nuts / coconut milk / yasmine rice

🍷 Bardolino Classico, Le Tende (0.1 l. 6,90 CHF / 0.75 l. 46,00 CHF)

Grilled Natura Rumpsteak (250 g)

54.00 CHF

German asparagus / bitter orange Hollandaise / organic early season potatoes

🍷 Ribera del Duero-Crianza, Valduero (0.1 l. 8.20 CHF / 0.75 l. 55,00 CHF)
100% Tinto Fino (Tempranillo)

Catch of the day in curry leaves

38.00 CHF

carrot coconut masala / Beluga lentil dal / chard leaves / mashed sweet potatoes

🍷 MyTime, Scarbolo (0.1 l. 8,50 CHF / 0.75 l. 57,00 CHF)
40% Chardonnay / 30% Sauvignon Blanc / 30% Friulano

German asparagus



30.00 CHF

bitter orange Hollandaise / water cress / organic early season potatoes

🍷 Johannisberg, Salgesch, Cave Biber (0.1 l. 7.50 CHF / 0.75 l. 50,00 CHF)
100% Sylvaner

Is that the end ?

Chocolate fondant

12.00 CHF

citrus fruits / ginger

🍷 Verduzzo, La Tunella (5 cl. 6.50 CHF / 0.5 l. 58,00 CHF)

Pot du crème

12.00 CHF

rhubarb compote / Amarula ice cream

🍷 Verduzzo, La Tunella (5 cl. 6.50 CHF / 0.5 l. 58,00 CHF)

Organic alp cheese from the "Furggi Alm" (Kander valley)

15.00 CHF

Les Gareçons Edition – 16 month old / pear mustard

🍷 Verduzzo, La Tunella (5 cl. 6.50 CHF / 0.5 l. 58,00 CHF)



RESTAURANT CAFE CATERING

LES GAREÇONS
Basel