




BlackBoxx-Lunch

mo -fr 11.30 am to 2 pm

Dish of the day “single” or “menu” including a soup. We also serve you a small organic salad instead of the soup, for a “winter surcharge of 2.00 CHF.

Dish of the day 1 incl. ¼ l water single 22.00 CHF
fish or meat menu 26.00 CHF

Dish of the day 2 incl. ¼ l water single 19.00 CHF
Vegetarian  menu 23.00 CHF

Our homemade lemonade of the week: 0.5 l 9.00 CHF

«**Rose garden lemonade**» (raspberry / rose / lemon)

Monday, March 11th 2019

Today we serve you specials around the “Basler Morgenstraiach”

Tuesday, March 12th 2019

Truffled potatoes gnocchi au gratin / bacon (Switzerland)
champignons / dried organic tomatoes / Grana Padano cheese

Crispy vegetable strudel
Indian lentil dal / yoghurt / mint

Wednesday, March 13th 2019

Chicken “Pad Krapow” (Switzerland)
Thai basil / chili / sprouts / organic Jasmin rice / cashew nut

Organic tofu “Pad Krapow”
Thai basil / chili / sprouts / organic Jasmin rice / cashew nut

Thursday, March 14th 2019

Fried fillet of gilthead (aqua culture / Greece)
ginger / chili / lime / barley risotto

Barley risotto
green cabbage / mushrooms / Grana Padano cheese

Friday, March 15th 2019

South Tirol beef goulash (Switzerland)
Pasta Trofie / parsley

Eggplant goulash
Pasta Trofie / parsley / lemon





Soup-Agenda

at Les Gareçons to go

Morgenstraich - MONTAG 11. März 2019

Hausgemachte Basler Mehlsuppe / Käse

homemade Basler flour soup / cheese

DIENSTAG 12. März 2019

Kürbis-Kokosmilchsuppe

Pumpkin coco nut milk soup

MITTWOCH 13. März 2019

Kartoffel-Majorancremesuppe

Potatoes marjoram cream soup

DONNERSTAG 14. März 2019

Tomatencrèmesuppe

Tomatoes cream soup

FREITAG 15. März 2019

Gemüsecrèmesuppe

Vegetable cream soup

Suppe zum Mitnehmen

Take away soup

0.4 l. **CHF 8.00**

