



OK,
but
first Apéro!

Welcome

to the urban restaurant 1777 in the historical Schmiedenhof!



A celebration without an aperitif is JUST a normal celebration!

Young, flexible, personal, fresh... and also guest orientated, quality conscious and reliable. In our location you can expect a carefully selected offer which accommodates the today's requirements for healthy and natural nutrition. Create an unforgettable aperitif according to your wishes and enjoy it in our unique «1777» in the historical Basel Old Town in the Schmiedenhof.

We look forward to welcoming you!

The culinary rules

Basically everything is possible in our location. Let your imagination run wild while creating the perfect dishes according to your wishes.

RULE 1

Please note that the minimum order for the appetizers are 10 pieces.

RULE 2

We are thankful if you inform us about food allergies and intolerances in advance.

All prices are in CHF and including 8.1% VAT. The prices are always per person.



Basic

1777 – antipasti plate with parmesan, ham, mountain cheese, salami, marinated cherry tomatoes and bell peppers	8.00
1777 – meat selection from the butchery Jenzer	8.50
1777 – cheese selection with a variation of soft and hard cheese from Maître Rolf Beeler	8.00
1777 - parmesan	5.90
1777 – marinated olives	3.20
1777 – nut mixture	kostenlos

Classic

Mini 1777 Burger	5.50
Mini 1777 v-burger (Vegan)	5.50
Mini Pulled-Pork burger	5.50
Mini fries	3.00
Mini tortilla with tomatoe-lime-salsa Tomaten-Limetten-Salsa	5.50
Salmon-cream cheese roll in a crêpes dough	5.50
Focaccia, filled with vegetables	5.80
Focaccia, filled with Parma ham	6.90
Arancinis with minced meat filling	4.80
Nachos with guacamole and salsa	4.80

Crusty – Bruschette with...

...rustic dried tomatoes, raw ham and garden rocket	5.20
...spicy aubergine caviar and lardo	4.90
...peas-mint-mousse and mozzarella	4.90
...goat cheese, fig mustard and caramelised walnuts	4.90
...avocado-cream cheese with capers	4.90
...Tête de moine and pear ginger	4.90



Why not?

Puff-pastry whirls with pesto and bacon	4.80
Cheese- or vegetables tartlets	5.80
Vegetables strudel	4.80
Zucchini-Chicken roll with feta cheese	5.80
Olive- or bacon gugelhupf	3.30
Vegetable sticks with 1777 dip	3.30

Take a shot!

Tomato and orange soup with gin foam	4.20
Apple and celery soup with walnut crunch	4.20
Lemon grass Thai curry	4.20
Soup from the daily offer	4.20

Hearty

Vegetarian spring rolls	5.20
Parmesan risotto with spinach	5.80
Falafel with mint tzatziki	4.90
Vegetables lasagna	5.50
Meatballs in tomato and chili sauce	6.50
Chicken satay skewers with peanut sauce	6.20
Ragout with potatoe mousseline	6.90
Beef filet cubes with asparagus or mushrooms (seasonal)	7.20
Fried shrimps with lime and herb risotto	5.90
Fried pike-perch with celery puree	5.90
Mango-chili-hummus with Pide bread	5.80
Beetroot-hummus with Pide bread	5.80



Fresh

Smoked salmon burger with horseradish	6.90
Marinated salmon with black sesame	5.20
Fried honey-char with potatoe-herb salad	4.80
Raw ham and melon skewers	4.90
Eggplant rolls with couscous	5.00
Apple and fennel salad with marinated goat fresh cheese	4.80
Tomato and mozzarella skewers	4.80
Mango and cucumber salad with fried shrimps	4.80
Tabbouleh-salad	4.80

Sweet

Berry tiramisu	4.70
Juicy peanut and chocolate brownie	3.30
Lemon tartlets	3.80
Mini vanilla cupcake with frosting	3.80
Apple crumble with vanilla sauce	3.30
Mascarpone-panna cotta with mango sauce	3.80
Crema catalana	3.30



APÉRITIF APPETIZERS-PACKAGES

«Lets go easy»

Mixed crusty bruschetti 1777 Style
Nut mixture and olives
Mini meet- and cheese selection
bread

CHF 14.50

«Fresh & without worries»

Zucchini-Chicken roll with feta cheese
Beetroot-hummus with Pide bread
Mango and cucumber salad with fried shrimps
Nut mixture and olives

CHF 16.00

«1777 Style»

Mini 1777 Burgers classic and/ or vegan
Mini fries to grab
Nachos with guacamole and salsa
Vegetarian spring rolls

CHF 17.00

«Style is never out of fashion»

Mini 1777 Burgers classic and/ or vegan
Cheese selection with a variation of soft and hard
cheese from Maître Rolf Beeler
Mixed crusty Bruschetti 1777 Style
Take a shot (saisonal)
Chicken satay skewers with peanut sauce
Meatballs in tomato and chili sauce
Vegetable sticks with 1777 dip

CHF 35.00



APÉRO RICHE PACKAGE

«1777 - best off»

Mixed 1777 crusty Bruschetti
Nachos with guacamole and salsa

Mango and cucumber salad with fried shrimps
Soup shot from the daily offer

Mini 1777 Burgers classic and/ or vegan
Mini 1777 fries

Ragout with potatoe mousseline
Chicken satay skewers with peanut sauce
Eggplant rolls with couscous

Marinated salmon with black sesame
Fried honey-char with potatoe-herb salad

Juicy peanut and chocolate brownie
Mascarpone-panna cotta with mango sauce

CHF 64.00



Non-alcoholic drinks

Fresh orange juice	50 cl	14.80
Granini orange juice	100 cl	12.50
Mineral water with or without bubbles	100 cl	8.70
Homemade ice tea	100 cl	13.50

Beer (draft)

Heller Engel – Stadtmauer Brauer	30 cl	6.00
Dunkler Teufel – Stadtmauer Brauer	30 cl	6.50
Bengel – Stadtmauer Brauer	30 cl	6.00
Schlingel IPA – Stadtmauer Brauer	30 cl	7.00

Hot Start

Homemade hot, white “Glühwein”	30 cl	7.00
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We are happy to send you our wine list for a specific choice of wines for your event.



APÉRO DRINK-PACKAGES

«Easy»

1777-Water sparkling/still
1777 Icetea

White Wine: Roero Arneis
Enrico Vaudano & Figli
Piemonte

Red Wine: Sospechoso
Uvas Felices
Vino de la Tierra de Castilla
(Tempranillo)

CHF 18.50

«Classic»

1777-Water sparkling/still
1777 Icetea

White Wien: «L'Orée blanc»
Domaine des Fabrègues
Languedoc (Vermentino)

Red Wine: Barbera d'Alba
Fratelli Revello
Piemonte (Barbera)

Bubble : Prosecco Brut « NUDO »
Colli del Soligo, Veneto (Glera)

CHF 20.50



DRINK-PACKAGES RULE & SMALL PRINT

Drink-Packages-Rule

Our beverage packages are valid for about 1 ½ hours.
Surcharges may apply in case of exceeding consumption.
But of course we are generous.

The small print for our banquets

Kindly note that

- ❖ the reservation of a banquet is a contract
- ❖ cancellations of banquets will be charged
 - ❖ within 9 to 1 day prior to your event with 50% of the agreed menu price (minimum CHF 50 per person)
 - ❖ cancellations on the day of your event will be charged with 100% of the agreed menu price (minimum CHF 100 per person)
- ❖ we cancel an event in case of a cancellation due to force majeure free of charge until 3 days prior to the event date
- ❖ we charge the last stated number of guests
- ❖ we accept a reduction of the guest number up to 10% free of charge until the day prior to your event
- ❖ a reduction of the guests number over 10% will be charged as stated above
- ❖ no show à la carte groups from 6 guests upwards without cancellation in due time will be charged with CHF 100 per person