



Welcome

in the urban restaurant 1777 at the historic Schmiedenhof!



Eating is increasingly becoming routine: we cook and eat every day because we see it as a necessity. We associate cooking with a feeling of pleasure and eating with a moment full of joie de vivre.

The motivation to experience this pure joy day after day drives us forward. We are convinced that you will experience these moments with us and that you will share this joy with your family, friends and work colleagues. We look forward to seeing you!

The culinary rules

Basically, the following applies: a lot is possible with us. Do not hesitate to let us know what we can do for you.

RULE 1

Our menu suggestions are valid for groups of **10 guests** or more, provided that the same menu is ordered for all guests.

RULE 2

Please create a uniform menu for your group (**one dish per course**) according to your wishes

RULE 3

We would be grateful if you inform us in advance of any **food allergies or intolerances**.

Prices per person

2 courses menu	CHF 52
3 courses menu	CHF 66
4 courses menu	CHF 81
5 courses menu	CHF 96
«meat upgrade» - after service or bigger portions	CHF 15

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



MENU SUGGESTIONS

SUMMER

FRESH

Summer salad with peach, avocado and marinated feta cheese

Tomato bread salad with mozzarella and garden rocket

Leaf salad with seasonal berries and roasted almonds on apricot vinaigrette

Spinach garden rocket salad with figs, goat cheese and roasted walnuts

SOUP

Lemongrass soup with marinated chicken skewer

Potato cucumber vichyssoise with salmon (cold)

Watermelon gazpacho with shrimp skewer

STARTERS – MEAT & FISH

Beef tatar from Baseland with marinated vegetables and roasted olive ciabatta

Salmon sashimi with fennel salad and apple horseradish foam

Vitello tonnato with garden rocket and capers

STARTERS – VEGGIE

Tagliatelle on walnut pesto with caramelized tomatoes and basil

Baked herb goat cheese with marinated vegetables, basil pesto and garden rocket

Lemon ricotta ravioli with sage nut butter



WE LIKE IT WITH MEAT

Chicken breast with pineapple bell pepper salsa, potato fritter and guacamole

Scaloppine al limone with delicate butter noodles and grill vegetables

Rib-eye steak with chanterelle sauce, dumpling in a napkin and green beans

Beef ragout with hazelnut polenta and summer vegetables

WE LIKE IT WITHOUT MEAT

Linguine with racy tomato sauce, basil and burrata

Artichoke risotto with date tomatoes and crisp potato chips

CHEESE!

1777 hard or soft cheese selection from the daily offer

CLASSIC SWEETS

Sorbet trilogy from the daily offer

Grilled halved peach with mint ricotta cream and slivered almonds

Strawberry rhubarb crumble in a glass

Panna cotta with fresh berries

Apricot cheese cake with caramelized walnuts



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 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