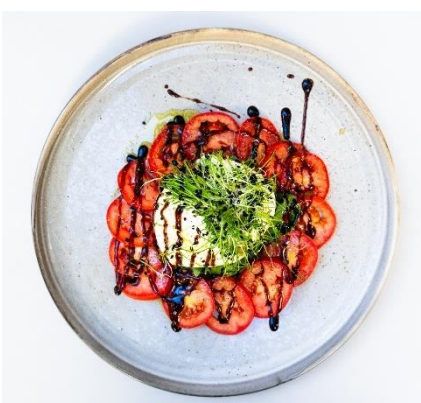


WELCOME AT THE 1777



Our restaurant is located in the centre of Basel's old town and offers various possibilities for your event.



WHO ARE WE?

Personalities who take pure pleasure in gastronomy. Whenever possible, we use products from the region and still try to give the dishes a touch of 'extravagance'. Above all, however, we put our heart and soul into our cooking and spoil our guests.


MENU PER PERSON

Menu suggestions from 10 people upwards / a uniform menu choice per group

2 courses	52
3 courses	68
4 courses	82
5 courses	96

On the next page you will find the Chef's Choice for every season of the year
Out of the seasonal 5 course options you are happy to individually choose your course menu.
You will find more options on the following pages.

Do you have a concrete budget? | Other expectations? | Allergies or intolerances?
No problem - we are happy and willing to make (almost) every wish come true and help you with an individual offer

All dishes with the symbol  are vegan.

Page 2	Chef's Choice – four seasons – Chef's seasonal suggestions
Pages 3 & 4	additional options for starters, main courses, desserts & kids' menu
Page 5	aperitif suggestions
Page 6	aperitif packages
Page 7	the small print for our banquets





CHEF'S CHOICE | FOUR SEASONS

Choose your individual course out of the following 5 course options...


SPRING (March, April, May)		SUMMER (June, July, August)	
Course 1	Fennel carpaccio Parmesan Sunflower seeds Passion fruit vinaigrette	Course 1	Leaf salad Fresh berries Roasted almonds Vinaigrette
Course 2	Almond pea soup Spring onions Straw potatoes	Course 2	Vichyssoise Potatoe Cucumber Sour cream
Course 3	Tuna sashimi Leaf spinach Avocado Miso	Course 3	Vitello tonnato Garden rocket Capers
Course 4	Suprême corn-fed poulard New potatoes Asparagus Morel sauce	Course 4	Veal paillards Fried potatoes Grill vegetables Mushroom sauce
Course 5	Crumble Rhubarb strawberry Yoghurt ice cream	Course 5	Panna cotta Marinated strawberries Nut crunch

AUTUMN (September, October, November)		WINTER (December, January, February)	
Course 1	Lamb's lettuce Pumpkin & fig Fried mushrooms 1777 dressing	Course 1	Pickled salmon Herb salad Mandarin Dill & Gin
Course 2	Coconut pumpkin soup Pumpkin seed Bacon	Course 2	Parsnip apple soup Croutons IPA
Course 3	Pike-perch fried Lentils Branch cellery Vinaigrette	Course 3	Cod Pea puree Herb gnocchi Gin espuma
Course 4	Beef entrecôte Green beans Pommes frites Sauce Hollandaise	Course 4	Beef shoulder roast Schupfnudeln Winter vegetables Red wine jus
Course 5	Poached pear «Tscharly» Coffee crunch Zabaglione	Course 5	Crumble Roasted apple Vanilla sauce

SALADS

FRÜHLING	SOMMER	HERBST	WINTER
Frühlingsalat Spargeln Datteltomaten Vinaigrette	 Sommersalat Pfersich Avocado Crunch Mix	 Herbstsalat karamellisierte Nüsse Feigen Feta	Nüsslisalat Speck Ei Croûtons

SOUPS

FRÜHLING	SOMMER	HERBST	WINTER
Spargelsuppe Rauchlachs Crostini	Wassermelone Gazpacho Basilikum Feta	Kokos-Kürbissuppe Kürbiskerne	 Pilzsuppe Röstbrot Gebratene Pilze

STARTER meat/fish

Beef tatar | pickled vegetables | roasted bread | herb cream

Tuna tatar | coriander | Asian vegetable salad | soy

Pike-perch fried | fennel | apple espuma

MAIN COURSES meat/poultry

Roastbeef | spätzle | savoy cabbage with cream | port wine jus

Saddle of pork in one piece | risotto | rosemary | leek with white sauce

Beef ragout | polenta | hazelnut | oven-roasted vegetables

Veal shoulder roast | malfatti | port wine jus | broccoli


Roasted duckling breast | potato gratin | red cabbage | jus with "Dunkler Teufel" beer

MAIN COURSES fish

Skrei roasted | risotto | bean cassoulet | tarragon sauce

Pike-perch sautéed | seasonal ratatouille | couscous | tomato vinaigrette

MAIN COURSES vegetarian / vegan

Filled champignons | Ligurian vegetables | fregola Sarda | herb sauce 

Linguine | tasty tomato sauce | basil | burrata

DESSERT

SPRING	SUMMER	AUTUMN	WINTER
Pistachio cheesecake Yoghurt ice cream	Berry dream Crumble	Speculoo cream Crunch	Burned custard Fruit compote Bake & Break
Panna cotta Pear Rosemary	Panna cotta Rhubarb Mint	Mini crêpes Toblerone mousse Cassis	Mulled wine topfen Mousse Caramel nut chip

As well as the current desserts from the à la carte menu.



Main courses «kid's» @ CHF 14

Kid's burger | Beef patty | pommes frites



Chicken escalope | broccoli | rice

APERITIF SUGGESTIONS | Minimum order per appetizer 10 pieces

ANTIPASTI

Olives 	3.20	Nachos guacamole salsa	4.80
Hummus pita	5.80	Crostini tapenade mix	3.50
Nut mix 	free of charge	Crostini baba ganoush	3.50
Cold platter meat cheese	8	Crostini smoked salmon	4.80

VEGETARIAN | VEGAN

Tomato mozzarella skewers honey basil pesto	4.80
Fregola Sarda mediterranean vegetables	5.50
Mini Burger vegetarian vegan 	5.80
Mini focaccia antipasti pesto	5.80
Mini green curry seasonal vegetables	6.50
Champignons Herb fresh cheese	5.80
Vegetable skewers 1777 dip 	3.70
Falafel yoghurt dip	4.90
Quiche vegetables	4.80

MEAT | FISH

Meatballs chili Tomato sauce	5.50
Mini burger beef	6
Mini focaccia pastrami 1777 sauce	6
Crostini beef tatar	5.80
Beef ragout braised vegetables	6.90
Chicken skewer peanut sauce peanut crunch	6.20
Mini green curry chicken seasonal vegetables	6.90
Bao bun pork belly miso mayonnaise vegetables coriander	6
Quiche Lorraine	5
Pickled salmon fennel herb salad	6
Roasted honey char smashed cucumber salad	5.50
Tuna tatar Asian vegetable salad soy	5.80

SOUP SHOT'S

Tom kha soup	4.20
Coconut pumpkin soup	4.20

SWEET MINIATURE CHF 3.80

SPRING	SUMMER	AUTUMN	WINTER
Pistachio cheesecake Yoghurt ice cream	Berry dream Crumble	Speculoo cream Crunch	Burned custard Fruit compote Bake & Break
Panna cotta Pear Rosemary	Panna cotta Rhubarb Mint	Panna cotta Fig Cinnamon	Panna cotta Orange Lavender

APPETIZER PACKAGES

<p>«BEFORE DINNER» CHF 11</p> <ul style="list-style-type: none"> • Crostini tapenade mix • Hummus pita • Olives • Nut mix 	<p>«APÉRO 1777 STYLE» CHF 35</p> <ul style="list-style-type: none"> • Olives • Quiche Lorraine • Mini burger beef/vegetarian • Pickled salmon fennel herb salad • Bao bun pork belly miso mayonnaise vegetables coriander • Crostini tapenade mix • Champignons herb fresh cheese
<p>«APÉRO RICHE» CHF 68</p> <ul style="list-style-type: none"> • Mini burger beef/vegetarian • Mini focaccia pastrami 1777 sauce • Bao bun pork belly miso mayonnaise vegetables coriander • Pickled salmon fennel herb salad • Crostini beef tatar • Coconut pumpkin soup • Mini green curry seasonal vegetables chicken & vegetarian • Champignons herb fresh cheese • Tuna tatar Asian vegetable salad soy • Cold platter meat cheese • Tomato mozzarella skewers honey basil pesto • Seasonal dessert miniature • Seasonal panna cotta miniature 	

BEVERAGE PACKAGES (maximum for 1 ½ hours)

<p>«EASY DRINKING» CHF 19.50</p> <ul style="list-style-type: none"> • 1777 water with and without bubbles • 1777 ice tea • White wine 1777 • Red wine 1777 • Draft beer 	<p>«DRINK WITH STYLE» CHF 21.50</p> <ul style="list-style-type: none"> • 1777 water with and without bubbles • 1777 ice tea • White wine 1777 • Red wine 1777 • Draft beer • Prosecco BRUT NUDO DOC, Colli del Soligo, Veneto (Glera)
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WE WOULD BE HAPPY TO SEND YOU OUR DRINKS AND WINE LIST FOR A PERSONALISED SELECTION.

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 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 guest number up to 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