



ENJOY YOUR MEAL

Kathrin Matter
and the Bad Bubendorf Family

SEASONAL MENU

Salmon tatar

pea cream | dill | cucumber | quail egg

—

Handmade asparagus ravioli

watercress | spring onion

Fontina sauce

—

Veal steak

morel | cognac cream sauce |

new potatoes | green asparagus

—

'Spring temptation'

rhubarb slice | yoghurt ice-cream

Three course menu

79

Four cours menu

89

VEGETARIAN SEASONAL MENU

Colourful spring salad

savoury cheese | asparagus tipscashew
nuts | young spinach | cous cous
rhubarb dressing

—

Handmade asparagus ravioli

watercress | spring onion

Fontina sauce

—

Morel risotto

green asparagus | roasted pine nuts
burrata

—

'Spring temptation'

rhubarb slice | yoghurt ice-cream

Three course menu

59

Four cours menu

69

CLASSIC STARTERS

Seasonal leaf salad ✓ ✘	12
simple and popular	
Colourful mixed salad ✓ ✘	14
fresh, crisp and healthy	
Tatar classic	27
mild, medium or spicy	
prepared according to your wishes	
served with toast and butter	
with fresh egg yolk	1.50
refined with cognac, whisky or calvados	4.50

SEASONAL STARTERS

Colourful spring salad ♡	18
savoury cheese asparagus tips cashew nuts young spinach cous cous rhubarb dressing	
Salmon tatar ✘	24
pea cream dill cucumber quail egg	
Handmade asparagus ravioli ♡	23
watercress spring onion Fontina sauce	
White asparagus ♡	24
Sauce Hollandaise	
optional with Parma ham	6

SALAD DRESSINGS

italian ✘ ✘ | french ✘ | balsamico dressing ✘ ✓ | elderberry-honey dressing ✘ ✓ | rhubarb dressing ✘ ✓

Prices in Swiss francs (CHF) including 8.1 % VAT

♡ vegetarian ✓ vegan ✘ lactose-free ✘ gluten-free

LITTLE WARM-UPS

- Curry-coconut soup** ✓ ✘
a breeze of oriental feeling | candied ginger 13
- White asparagus cream soup** ♻️
with asparagus strimps 14

VEGI WITH LOVE

- Morel risotto** ♻️ ✘ 32
green asparagus | roasted pine nuts
burrata
- Handmade asparagus ravioli** ♻️ starter 23
watercress | spring onion | Fontina sauce main 32
- White asparagus** ♻️ starter 24
Sauce Hollandaise main 34
optional with Parma ham 9

FROM THE LAKES

- Seabass filets fried on the skin** ✘ 44
morel risotto | green asparagus | roasted pinenuts
- Sautéed salmon trout 'à la meunière'** ✘ 38
sautéed in butter | parsley potatoes | leaf spinach
- Battered perch filets** 38
parsley potatoes | leaf spinach

Prices in Swiss francs (CHF) including 8.1 % VAT

CLASSIC DISHES

Chateaubriand 'Bad Bubendorf' from 2 persons	per person	69
juicy grilled double steak of Swiss beef tenderloin (500g) sauce béarnaise French fries seasonal vegetables 40 minutes preparation time for maximum culinary pleasure, in 2 services		
Finely chopped veal	portion	44
creamy mushroom sauce homemade butter 'rösti'	small portion	36
Veal Cordon bleu		49
filled with savoury cheese ham French fries seasonal vegetables slice of lemon		
Veal steak		52
morel cognac cream sauce new potatoes green asparagus		
Grilled filet of beef		57
sauce Hollandaise white asparagus roasted potatoes		
Sautéed corn-fed chicken breast wrapped in smoked ham		38
Port wine jus morel risotto green asparagus		
Tatar classic		35
mild, medium or spicy prepared according to your wishes served with toast and butter		
with fresh egg yolk		1.50
refined with cognac, whisky or calvados		4.50

Prices in Swiss francs (CHF) including 8.1 % VAT



SWEET DREAMS

Spring temptation

rhubarb slice | yoghurt ice-cream

16

Chocolate mousse

a declaration of love to our Swiss chocolate

14

Tiramisù

biscuit | mascarpone | coffee | Amaretto

12

'No dessert'

take it with a wink and make an exception,
even though you are not supposed to

6.50

Our seasonal sorbets

lemon | mango | raspberry
with Prosecco

per scoop 4.50

+ 3

Ice cream

vanilla | strawberry | chocolate
stracciatella | mocca (coffee) | caramel
yoghurt | banana | pistachio
with whipped cream

per scoop 4.50

2

Chilled coffee

coffee ice-cream | whipped cream

13.50

Sorbet Le Colonel

lemon sorbet | vodka

13.50

Denmark

vanilla ice-cream | chocolate sauce | whipped cream

14

Affogato

Espresso | vanilla ice-cream

8

FOR GOURMETS

Selection of cheeses

various mature cheeses from near and far
chutney | homemade fruit bread

portion 19.50
small portion 13

Prices in Swiss francs (CHF) including 8.1 % VAT



vegetarian



vegan



lactose-free



gluten-free

DECLARATION OF ORIGIN

The quality of our basic products is given our highest priority. Veal, beef and pork come from the Basel region or from farms in Switzerland. The corn-fed chicken is delivered directly from France. We import sea bass from the Mediterranean sea, perch from Estonia, salmon from Scotland and trout from Swiss farms.

In case of food allergies, questions about ingredients and origin of our products, please ask our service staff.

Prices in Swiss francs (CHF) including 8.1 % VAT

 vegetarian  vegan  lactose-free  gluten-free

MEAT COOKING STAGES

franz: bleu engl: raw	The meat is almost raw on the inside. It has a brown, thin crust and yields strongly when pressed. when you press on it. Escaping meat juice is red.
franz: saignant engl: rare	The meat is still slightly bloody at the core and is pink on the outside. It has a brown, crispy crust..
franz: à point engl: medium	The meat is pink throughout on the inside, yields to pressure and has a brown, crispy crust.
franz: demi-anglais engl: medium-well	The meat has only a light pink core, the meat juice is pink.
franz: bien cuit engl: well done	The meat is fully cooked, no longer yields.

Prices in Swiss francs (CHF) including 8.1 % VAT



vegetarian



vegan



lactose-free



gluten-free