



Starters

Soup of the day

ask for our offer

11.-

Pumpkin cream soup

Amaretto foam

12.50

Beef tartare (CH)

*capers, cornichon, onion, mustard, anchovy
toast (CH) mild, medium or hot*

24.- | 70g

34.- | 150g

Arrancini

tomato and thyme salsa

21.-

Autumn salad

*Mesclun salad, pumpkin, fig, fried mushrooms
prosciutt (CH), Euler dressing*

18.50

Green salad

mesclun salad, seeds, sprouts, croutons

12.50

Lamb's lettuce

boiled egg, fried mushrooms, croutons

14.50

Our dressings:

Euler dressing (raspberry)

French

Balsamic

Mains

Sea bream (TUR)

confit potato, apple

44.-

Beef Rib-Eye steak (200g, CH)

two kinds of corn, ChimiChuri

54.-

Venison entrecôte (180g, DE)

*spaetzle, braised red cabbage, fried mushrooms
gin cream sauce*

54.-

Deer escalope (160g, DE)

*spaetzle, braised red cabbage, fried mushrooms
gin cream sauce*

46.-

Pink roasted duck breast (FR)

root vegetables, sweet potato, port wine jus

49.-

Warm quinoa (Vegan)

mediterranean vegetables, lemon, rocket salad

34.-

Ravioli (Vegetarian)

pumpkin, ginger, butter, chives

34.-

Spicy vegetable curry (Vegan)

tofu, basmati rice

35.-

Autumn platter (Vegetarian)

*spaetzle, braised red cabbage, fried mushrooms
pumpkin, red wine pear, gin cream sauce*

42.-

Dessert

Chestnut mousse

meringue

12.50

Plum Jalousie

vanilla ice cream, whipped cream

14.50

Berry cake

vanilla ice cream, whipped cream

14.50

Ice cream

Kalte Lust

Ask for our ice cream menu

4.50 per scoop

1.50 whipped cream



In case of allergies and intolerances, please contact our staff | All prices are in CHF and include 8.1% VAT.

Grand Hotel Euler | Centralbahnplatz 14 | 4051 Basel | Tel: +41 (0) 61 275 80 00 | reservation@hoteleuler.ch