



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 AUTUMN

FRESH

- Autumn salad with dried apricot vinaigrette, caramelized nuts and bresaola
- Lamb's lettuce with roasted mushrooms, pumpkin dices, figs and walnut dressing
- Iceberg lettuce with parmesan dressing, garlic croutons and farmer's bacon
- Curly kale garden rocket salad with sweet potatoes, roasted walnuts and feta cheese

SOUP

- Butternut soup with roasted pumpkin seeds and pumpkin-seed oil
- Glazed carrot soup with tequila and limes

STARTERS – MEAT & FISH

- Coffee-wrapped roast beef with celery pear salad
- Pike-perch with coloured lentils, branch celery and bacon vinaigrette
- Tuna tatar with coriander limes and Asian vegetable salad

STARTERS – VEGGIE

- Risotto with pumpkin and glazed chestnuts, roasted pine nuts and mushrooms
- Pumpkin feuilleté with mushroom salsa and roasted almonds
- Beetroot carpaccio with marinated spinach salad, pears and walnut vinaigrette



WE LIKE IT WITH MEAT

Juicy guinea fowl breast with spinach, pomegranate, sour cream and crisp fried potatoes

Roast veal shoulder with balsamic jus, pumpkin malfatti and broccoli vegetables

Crisp roast pork with Teufel beer sauce, polenta galettes and grilled leek

Beef entrecote with pommes allumettes, green beans and hearty red wine sauce

WE LIKE IT WITHOUT MEAT

Savoy cabbage roulade with feta cheese on red bell pepper sauce and potato gratin

Baked butternut pumpkin with herb sour cream, fresh leek and roasted almonds

CHEESE!

1777 hard or soft cheese selection from the daily offer

CLASSIC SWEETS

Chocolate fondant with fruit ragout and vanilla ice cream

Sorbet trilogy from the daily offer

Vermicelles with Gruyère merinuges and double cream

Slice of ginger pumpkin pie with vanilla ice cream



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