



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 SPRING

FRESH

Spring salad with asparagus, cress and raw ham with strawberry vinaigrette

Italian bread salad with tomatoes, mozzarella and garden rocket

Fennel carpaccio with passion fruit vinaigrette, parmesan and roasted sunflower seeds

Couscous salad with peas, smoked feta cheese and basil vinaigrette

SOUP

Asparagus cream soup with smoked salmon crostini

Almond pea soup with spring onions and straw potatoes

STARTERS – MEAT & FISH

Beef tatar from Baseland with marinated vegetables and roasted olive ciabatta

In green tea pickled salmon with ginger asparagus and coconut rice praline

Tuna sashimi with leaf spinach, strawberries and avocado

STARTERS – VEGGIE

Mozzarella marinated with fresh limes, mint and chilli on crisp ciabatta

Beetroot carpaccio with grilled halloumi and zoodles

Pea mint hummus with asparagus and king trumpet mushroom medallions



WE LIKE IT WITH MEAT

Corn-fed poularde suprême with morel sauce, asparagus and new potatoes

Pink lamb rump steak with wild garlic crust, pea puree and glazed spring onions

Beef entrecote with pepper sauce, crisp potato fritter and grilled vegetables

Saddle of pork roasted in one piece with lemon risotto and leek vegetables

WE LIKE IT WITHOUT MEAT

Filled oven aubergines with herb sour cream and pomegranate bulgur

Courgettes in Engel beer batter with orange couscous and lemon curd

Beetroot risotto with feta cheese marinated with lemon thyme

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

Rhubarb strawberry crumble with yoghurt ice cream

Creamy strawberry trifle with homemade shortbread



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