



## 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

<b>2 courses menu</b>	<b>CHF 52</b>
<b>3 courses menu</b>	<b>CHF 66</b>
<b>4 courses menu</b>	<b>CHF 81</b>
<b>5 courses menu</b>	<b>CHF 96</b>
<b>&lt;meat upgrade&gt; - after service or bigger portions</b>	<b>CHF 15</b>

All prices are in CHF and include 8.1% VAT. The prices are per person.



## MENU SUGGESTIONS WINTER

### FRESH

Winter salad with baby spinach, beetroot, orange fillets and balsamic ginger vinaigrette

Lamb's lettuce with roasted mushrooms, poached egg and bacon chips

Fennel salad with pomegranate, grapes and roasted walnuts with citric vinaigrette

Iceberg lettuce with parmesan dressing, sesame croutons and coppa

### SOUP

Carrot Rheinbrand gin soup with mango filling

Mushroom cream soup with toast and fresh mushrooms

Sweet potato ginger soup with sweet potato chip

### STARTERS – MEAT & FISH

Crisp prime ribs of beef ginger skewer with sweet potato mousse and broccoli

Smoked salmon carpaccio with fennel and avocado cream

Duckling breast roasted in honey with orange chickpea salad and fresh mint

### STARTERS – VEGGIE

Roasted cauliflower carpaccio with cardamom foam and watercress

Tagliatelle with roasted boletus, parmesan and fresh herbs

Oven roasted red kuri squash hummus with honey pita bread and grape spinach salad



## WE LIKE IT WITH MEAT

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

Pink roasted entrecote, veal jus, sweet potato puree and savoy cabbage vegetables

Crisp duckling breast with orange fillets and oriental couscous

Roast beef shoulder braised in red wine with creamy polenta and root vegetables

## WE LIKE IT WITHOUT MEAT

Crêpes cannelloni au gratin filled with beetroot fresh cheese, honey and walnuts

Mushroom strudel with ricotta, caramelized nuts on light herb cream sauce

## CHEESE!

1777 hard or soft cheese selection from the daily offer

## CLASSIC SWEETS

Mini pancakes with maple syrup and plums pickled in port wine

Gingerbread tiramisu

Slice of chocolate tarte with fleur de sel and pomegranate

Baked apple trifle with vanilla mascarpone 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 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