



HERITAGE



HOUSE APERO

Klein Basel Spritz | Aperitivo Rosatto | lime | prosecco | basil 15

PEARLS

Le Calle Prosecco DOC Extra Dry, Italy 10cl | 11
Crémant d'Alsace Cuvée Prestige, France 10cl | 13

LOCAL WINE

Cuvée d'Or Rose, Pinot Noir & Dorsa, Nord-West region, Switzerland 10cl | 7.50
Jauslin, Riesling Silvaner, Basel-Landschaft, Switzerland 10cl | 9.50
Cuvée d 'Or, Pinot Noir & Dorsa, Nord-west Region, Switzerland 10cl | 12

LOCAL DRAFT

Feldschlösschen Helvetic, Switzerland, Basel 30cl | 6.50
50cl | 9

BOTTLE BEER

Valaisanne Juicy IPA, Brauerei Valaisanne, Switzerland, Sion 33cl | 9.50
Schneider Weisse, Germany, Bavaria, wheat beer 50cl | 10

LOCAL GIN

Gryff Basel Dry Gin 44%, Switzerland, Basel 4cl | 18
Gryff Cherry Gin 41%, Switzerland, Basel
Basilisk Basel Dry Gin 44%, Switzerland, Basel

WATER

Arkina still water | Rhäzünser sparkling water 40cl | 6
80cl | 9.5

SOFTS

Heritage Softs Iced tea lemon | Sparkling apple 33cl | 7
Pepsi | Pepsi Zero | Citro | Rivela Red



TASTE OF HERITAGE

95

Mesclun salad | seeds | bread chips | pomegranate | house dressing

Gnocchi | black trumpet | pumpkin puree | Sbrinz

Swiss Chicken supreme | cavolo nero | porcini risotto

I love chocolate | Chocolate cake | raspberry-chili sauce

Wine pairing, 4 glasses a 0.1 | 40 CHF

Alcohol free pairing, 4 Glasses a 0.1 | 30 CHF



FIRST

Mesclun salad seeds bread chips pomegranate house dressing <i>V-N-G</i>	19
Curried cauliflower tempura beetroot hummus endive salad <i>V-L</i>	20
Tuna carpaccio shimeji mango salsa wonton miso mayonnaise <i>G-L</i>	25
Beef tartare stracciatella di buffala truffle focaccia <i>G</i>	30
HERITAGE Fries Sbrinz truffle cream <i>V-L</i>	15
Crispy buttermilk chicken spiced mayonnaise pickled cabbage <i>G-L</i>	22
Butternut squash soup pumpkin seed pesto croutons <i>-V-N</i>	17

SECOND

Gnocchi black trumpet pumpkin puree Sbrinz <i>-V-L</i>	29
Roasted Hokkaido wild mushroom ragout chestnut <i>Vegan</i>	30
Wagyu beef burger gruyere truffled mayonnaise pickled onion French fries <i>-L-G</i>	40
Swiss chicken supreme cavolo nero porcini risotto <i>L</i>	43
Breaded Swiss veal escalope cherry tomatoes-arugula salad parmesan French fries <i>-L-G</i>	48
Swiss Alpine salmon fillet tender stem broccoli saffron-prawn chowder sauce <i>L</i>	46
Monkfish crispy polenta cabbage lentil stew <i>L</i>	44
Swiss beef fillet autumn vegetables truffled mashed potato port wine gravy <i>L</i>	59



LAST

I Love Chocolate Chocolate cake raspberry-chili sauce -N-G-L	16
I hate Chocolate Panna cotta caramel pear -G-L	16
Coffee with twist Crack the cocoa -G-N	15

Origins

Beef |veal |chicken = Switzerland
Salmon = Switzerland
Wagyu beef burger = Spain
Monkfish = FAO 27 Northeast Atlantic
Tuna = FAO 71 Western Central Pacific

V- vegetarian
N- contain Nuts
G- Contain Gluten
L- Contain Lactose