



HERITAGE



HOUSE APERO

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

PEARLS

Le Calle Prosecco DOC Extra Dry, Italy 10cl | 12

Crémant d'Alsace Cuvée Prestige, France 10cl | 13

LOCAL WINE

Cuvée d'Or Rose, Pinot Noir & Dorsa, Nord-West region, Switzerland 10cl | 8.50

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

4cl | 18.50

Gryff Basel Dry Gin 44%, Switzerland, Basel

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

33cl | 7

Heritage Softs Iced tea lemon | Sparkling apple

Pepsi | Pepsi Zero | Citro | Rivela Red

In case of intolerance or allergy, please contact our food and beverage team. All prices in Swiss francs including VAT.

We accept all common electronic methods of payment. Cash not accepted.



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 tofu <i>Vegan</i>	30
Wagyu beef burger gruyere truffled mayonnaise pickled onion French fries <i>-L-G</i>	40
Wild boar escalope red cabbage spaetzle Brussel sprouts lingonberry	38
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
Sea bass fillet crispy polenta cabbage lentil stew	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