

Café · Bar
PFÖRTNERHAUS

— FOOD —

WINTER EDITION

Welcome to the PFÖRTNERHAUS

This year, our Winter Edition features a specialty that is exclusive to Basel: Glacier fondue and raclette from the Engadin. Inspired by the nearby Roseg and Morteratsch glaciers, these two cheese specialties from the Pontresina alpine dairy stand for maximum enjoyment. Our legendary croffles and homemade soups round off the winter feeling in the Pförtnerhaus.



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salty CROFFLES

ALL-TIME FAVOURITES

JAPAN DELIGHT 20

Chicken breast in homemade teriyaki, Sriracha cream, mango, spring onions

PARMA BANDITO 18

Homemade parmesan mousse, raw ham, rocket salad

FISHY FISH 16

Homemade tuna mousse, salad, spring onions and chives

SWISS LACHS® SPECIALS

SALMON KING 19

Swiss salmon®, homemade horseradish mousse, capers

GREEN SALMON 19.5

Swiss salmon®, homemade avocado cream cheese, sprouts

Home of the CROFFLE!

Our croffles are freshly prepared from high-quality dough pieces in pretzel, wholemeal or butter varieties. We bake them in a special croffle iron and spread them spread them with handmade mousses and top them with high-quality ingredients. All recipes are our own creations, which are only available at the Pförtnerhaus in Basel.



VEGI LOVE

RUBY RUBY RUBY (V) 18.5

Homemade avocado cream cheese, pomegranate seeds, sprouts

PURPLE VEG (V) 18

Homemade hummus cream, feta cheese, antipasti, border sauce

HOT & TASTY

HOT PARMA BANDITO 19

Homemade parmesan mousse, parmesan, raw ham, rocket salad

HOT PARMA BANDITA (V) 18

Homemade parmesan mousse, parmesan, antipasti, rocket salad

CROFF'MONSIEUR 17

Farmer's ham, hard cheese, tomatoes, chives

All croffles are served with lettuce.

Croffles without lettuce - 5

WINTER EDITION

RACLETTE-CROFFLES

DE LUXE 21.5

Raclette from the Pontresina dairy, figs, fig mustard, silver onions, cornichons, Bourguignonne sauce, potatoes

RUSTIC 21.5

Raclette from the Pontresina dairy, pears, roasted onions, silver onions, cornichons, Bourguignonne sauce, potatoes

BÜNDNER STYLE 22.5

Raclette from the Pontresina dairy, Grisons raw ham, silver onions, cornichons, Bourguignonne sauce, potatoes

NATURE 18.5

Raclette from the Pontresina dairy, silver onions, cornichons, Bourguignonne sauce, potatoes

GLACIER RACLETTE®: UNIQUE & INCOMPARABLE

Only the best cow's milk from animal-friendly farming is used to make the cheese for our glacier raclette. Carefully produced and guaranteed to be lovingly cared for for at least six months, this hearty raclette has an incomparable aroma.

APPETIZER

BÜNDNERPLATE 16.5

Grisons raw ham, Engadine salsiz, onion chutney, bread

RACLETTE ON A PLATE (served 2 x)

Raclette from the Pontresina dairy, silver onions, cornichons, Bourguignonne sauce, potatoes

NATURE 200gr 26
Supplement 100gr +8

GARLIC 200gr 28
Supplement 100gr +9

DIABOLO 200gr 28
Supplement 100gr +9

Other raclette cheeses on request.

WINTER EDITION FROM 2 PERSONS

GLACIERFONDUE® (FROM 18:00)

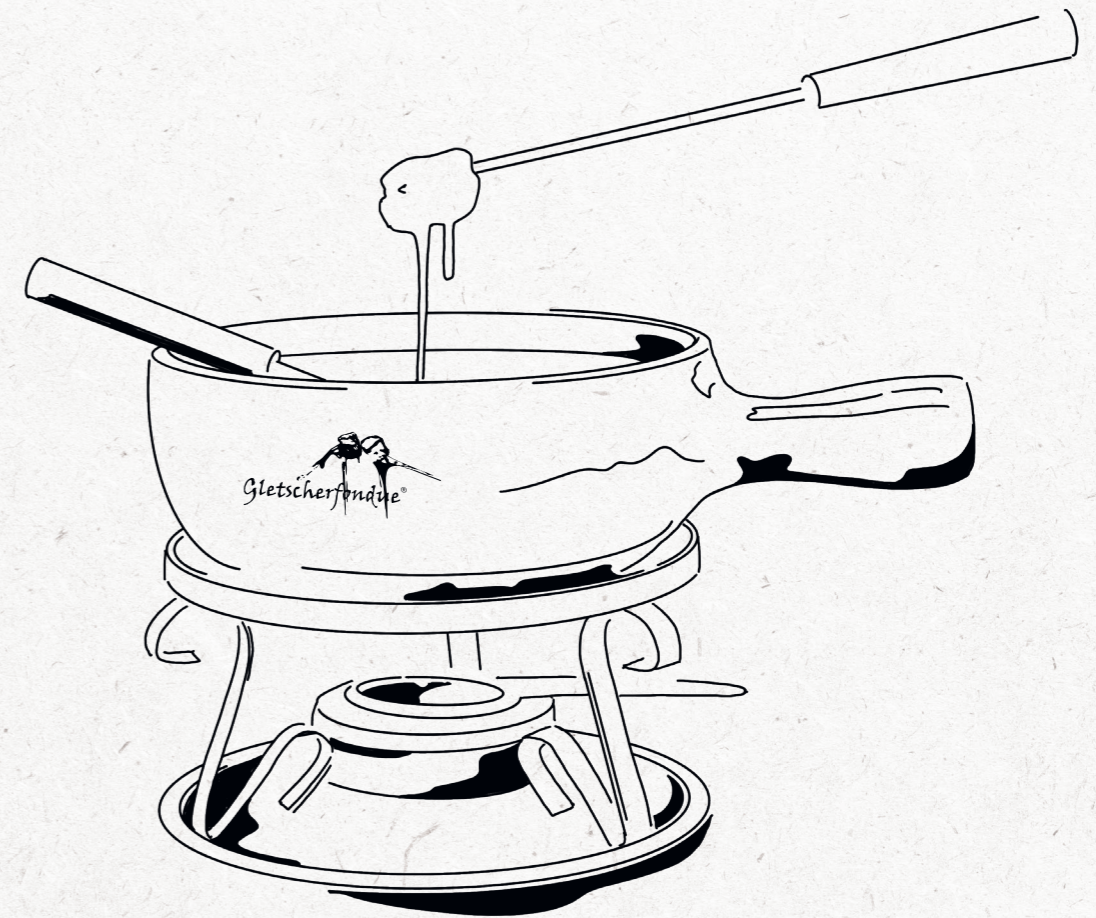
HOUSE MIX 300gr 36
Four exquisite cheeses, white wine, kirsch and a seasoning mix

ENGIADINAIS CUN PROSECCO 300gr 40
Two exquisite Engadine cheeses, Prosecco and Kirsch

CHAMPAGNE TRUFFLE 300gr 46
Four exquisite cheeses, French sparkling wine and champagne, kirsch, black truffles and truffle oil

ALL FONDUES ARE SERVED WITH OUR RUSTIC
FONDUE BREAD.

CHERRY BRANDY 2cl 4.5



GOURMET FONDUE FROM THE ENGADIN

The unique glacier fondue has its origins in the Pontresina Alpine dairy in the Engadin, where it has been made with great passion for 20 years. Inspired by the nearby Roseg and Morteratsch glaciers, it stands for maximum fondue enjoyment.

tarts and quiche

QUICHE LORRAINE	7.5
VEGETABLE QUICHE	7.5
CHEESE TART	7.5

salads

TERIYAKI-SALAD Chicken teriyaki, lettuce, mango, spring onions	21.5
LARGE LEAF SALAD WITH SPROUTS AND SEEDS	12.5
SMALL LEAF SALAD WITH SPROUTS AND SEEDS	7.5

SOUPS

	SMALL / LARGE
HOMEMADE LENTIL SOUP WITH BACON	12 / 16.50
VEGETABLE SOUP	11 / 14.50
1 PAIR OF DECORATIVE SAUSAGES	8.5

PFÖRTIPLates

(FROM 16:30)

PFÖRTIPLATE MEAT Raw ham, hummus, parmesan, tomatoes, olives, focaccia	25
PFÖRTIPLATE VEGI Antipasti, hummus, parmesan, tomatoes, olives, focaccia	24
HUMMUS-OLIVEPLATE Hummus, olives, focaccia	11
OLIVES IN A JAR	4
HUMMUS	4
FOCACCIA	3

Dessert

SWEET CROFFLES

I LOVE YOU SO MATCHA	10.5
Homemade matcha mascarpone mousse, matcha powder, white chocolate sprinkles	
LOTUS QUEEN	9.5
Homemade vanilla mascarpone mousse, lotus cream, lotus crunch	
BIG APPLE	9
Homemade apple sauce, cinnamon sugar	
BERRY MARY	8.5
Cream, blueberry sauce, fresh blueberries	
BIG CHOCO	8.5
Cream, chocolate sauce, chocolate sprinkles	
BIG MAPLE	8.5
Maple syrup, powdered sugar	
SWEET BLANCO	5.5
Cinnamon sugar or powdered sugar	
ICE ICE BABY	11
Sweet Blanco, powdered sugar, ice cream	

MASCARPONE DREAM

APPEL-CINNAMON-MASCARPONE-DREAMS (À LA SÄBU)	11
Homemade vanilla mascarpone mousse, caramelized almonds, cinnamon-sugar-apple	
MASCARPONE-BERRY-CRUNCH-DREAM (BIAS ORIGINAL)	9
Homemade vanilla mascarpone mousse, berries, lotus crunch	
MASCARPONE-LOTUS-CRUNCH-DREAM	9
Homemade vanilla mascarpone mousse, lotus crème, lotus crunch	

DESSERT-KLASSIKER

AFFOGATO	8.5
Vanilla ice cream, espresso	
COUPE COLONEL	9
Lemon sorbet, vodka	
ICE CREAM	5
Various varieties	
PORTION OF CREAM	+1
CHOCOLATE, RASPBERRY OR BLUEBERRY SAUCE	+1
CHOCOLATE SPRINKLES	+0.5

Breakfast

CROFF' MONSIEUR	12
Farmer's ham, hard cheese, tomatoes, chives	
PFÖRTI BREAKFAST	11.5
Croissant and bread with butter, jam and cheese	
BIRCHER MUESLI WITH FRUIT AND CREAM	8.5

EXTRAS

CHEESE	4
SWISS SALMON® WITH HORSERADISH MOUSSE	6
BÜNDER RAW HAM WITH PARMESAN MOUSSE	6
ENGADINE SALSIZ	6
ÇROISSANT	3

«I ONLY DRINK CHAMPAGNE ON TWO
OCCASIONS, WHEN I AM IN LOVE
AND WHEN I AM NOT.»

Coco Chanel

GOOD MORNING CHAMPAGNE

CHAMPAGNE AOC BRUT PREMIER LOUIS ROEDERER	17
Chardonnay, Pinot Noir, Pinot Meunier Champagne, France	



Dear Guest

Our staff will be happy to inform you about ingredients in our dishes that our staff will be happy to inform you on request.

Fish and meat declaration

Raw ham Switzerland, beef Switzerland, chicken breast Switzerland,
Salmon Switzerland, Cold cuts Switzerland

All prices include VAT and are in Swiss francs.