Welcome to the Pförtnerhaus

A place where the joy of indulgence and carefree togetherness are celebrated.

Our Winter Edition once again offers a speciality exclusive to Basel: glacier fondue and raclette from the Engadin. Inspired by the nearby Roseg and Morteratsch glaciers, these two cheese specialities from the Pontresina dairy are a treat for the taste buds. Our legendary croffles and homemade soups round off the winter feeling at the Pförtnerhaus.

Salty Croffles

HOME OF THE CROFFLE!

Our croffles are freshly prepared from high-quality dough pieces. We bake them in a special croffle iron, 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.

ALL-TIME FAVOURITES

Roastastic Beef 22
Roast beef, homemade tartar sauce, English cheddar, rocket, capers

Japan Delight 20
Chicken breast in homemade teriyaki sauce, Sriracha cream, mango, spring onions

Parma Bandito 20
Homemade Parmesan mousse, Parmesan cheese, Bündner raw ham, dried tomatoes, rocket

Croff'Monsieur 17
Farmhouse ham, Gruyère AOP, cherry tomatoes, chives

SWISS SALMON® SPECIAL

Salmon King 19
Swiss Salmon®, homemade horseradish mousse, capers

Green Salmon 19.5
Swiss salmon®, homemade avocado cream cheese spread, sprouts

VEGI LOVE

Bella Pesto 19.5
Homemade basil pesto, cherry tomatoes, Parmesan cheese, cashew nuts

Ruby Ruby Ruby 18.5
Homemade avocado cream cheese, pomegranate seeds, sprouts
Served with a side of fresh salad

Hummus Affair 18.5
Hummus, cucumbers, cherry tomatoes, spring onions

All croffles are served with salad.
Croffles without salad - 5

Winter Edition

GLACIER RACLETTE CROFFLES

Raclette-Croffle de Luxe 23
Raclette from the Pontresina dairy, figs, fig mustard,
silver onions, cornichons, sauce bourguignonne, potatoes

Raclette-Croffle Bündner Art 22.5
Raclette from the Pontresina dairy, Grisons raw ham,
silver onions, cornichons, sauce bourguignonne, potatoes

Raclette-Croffle rustikal 22
Raclette from the Pontresina dairy, pears, fried onions,
silver onions, cornichons, sauce bourguignonne, potatoes

Raclette-Croffle nature 20
Raclette from the Pontresina dairy, pearl onions, cornichons,
sauce bourguignonne, potatoes

GLACIER RACLETTE

Glacier raclette
Raclette from the Pontresina dairy, pearl onions, cornichons,
sauce bourguignonne, potatoes

Nature 26
Diavolo 28
Black pepper / Port wine 30
Truffle 32

Glacier raclette – unique and incomparable
Only the best cow's milk from animals raised in humane conditions is used to make the cheese for our glacier raclette. Carefully produced and lovingly nurtured for at least six months, this hearty raclette develops an incomparable aroma.

GLACIER FONDUE (From 5 p.m.)

House blend 36
Four select cheeses, white wine, cherry brandy and a spice mix

Engiadinais cun Prosecco 38
Two select Engadine cheeses, Prosecco and Kirsch

Champagne truffles 44
Four exquisite cheeses, French sparkling wine and champagne,
kirsch, black truffles and truffle oil

All fondues are served with our rustic fondue bread.

Gourmet fondue from the Engadin
The unique glacier fondue originated in the Pontresina dairy in the Engadin, where it has been produced with great passion for 20 years. Inspired by the nearby Roseg and Morteratsch glaciers, it represents the ultimate fondue experience.

Salads,soups&snacks

SALADS

Teriyaki salad 22
Chicken teriyaki, leaf salad, mango, spring onions

Large leaf salad with sprouts and seeds 12.5

Small leaf salad with sprouts and seeds 7.5

SOUP

	small / large
Lentil soup with bacon	12 / 16.5
Vegetable soup	11 /14.5
1 pair of Vienna sausages	8.5

GATEKEEPER SPECIAL

Macaroni with minced meat 26

Gruyère AOP, homemade apple sauce, small leaf salad

QUICHES AND TARTLETS

Quiche Lorraine with salad 15

Vegetable quiche with salad 15

Cheese tart with salad 15

Quiches and tarts without salad - 5

PLATES (From 4:30 p.m.)

Deluxe Graubünden platter (serves 2) 38
Engadine Salsiz and Salametti, Grisons raw ham, two types of Grisons hard cheese, homemade red onion chutney, fig mustard, toasted bread with olive oil

Graubünden platter 22
Engadine Salsiz sausage, Grisons raw ham, homemade red onion chutney, toasted bread with olive oil

Pförtiplättli meat 28
Raw ham, hummus, Parmesan cheese, tomatoes, olives, focaccia

Vegetarian Pförtiplättli 28
Antipasti, hummus, Parmesan cheese, tomatoes, olives, focaccia

Hummus and olive platter 11
Hummus, olives, focaccia

Olives in a jar 4

Hummus 4

Focaccia 3

Desserts

SWEET CROFFLES

Grand Chocolat 9.5
Toblerone mousse, chocolate sauce, chocolate sprinkles

Lotus Queen 9.5
Homemade vanilla mascarpone mousse, lotus cream, lotus crunch

Salty Caramel 9.0
Pastry cream, salty caramel

La Pistache 9.5
Pistachio mousse, praline cream

Big Apple 9
Applesauce, cinnamon sugar

Berry Mary 8.5
Cream, blueberry sauce, fresh blueberries

Big Schoko 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 12
Sweet Blanco, powdered sugar, ice cream

MASCARPONE DREAM (in the glass)

Apple and cinnamon mascarpone dream à la Säbu 11
Vanilla mascarpone mousse, caramelized almonds, cinnamon sugar apple

Mascarpone-Berry-Crunch-Dream 9
Vanilla mascarpone mousse, berries, lotus crunch

Mascarpone-Lotus-Crunch-Dream 9
Vanilla mascarpone mousse, lotus cream, lotus crunch

CLASSIC DESSERTS

Affogato 8.5
Vanilla ice cream, espresso

Homemade Toblerone mousse 9
Toblerone mousse, cream, chocolate sprinkles

Coupe Colonel 9
Lemon sorbet, vodka

Ice cream 5
Various types

Serving of cream	+1
Sauces	+1
Chocolate sprinkles	+0.5

Breakfast

Croff'Monsieur 12
Farmhouse ham, Gruyère cheese, cherry tomatoes, chives

Pförti Breakfast 12
Croissant and bread with butter, jam, and cheese

Mountain breakfast 22
Graubünden hard cheese, salsiz sausage, fig mustard, bread

Birchermuesli with fruit and cream 8.5

Swiss Salmon® with horseradish mousse 6
Grisons raw ham with Parmesan mousse 6
Engadine salami 6
Engadine salametti 5.5
Cheese 4
Croissant 3

GOOD MORNING CHAMPAGNE

Pol Roger, Champagne Brut Réserve 17
Chardonnay, Pinot Noir, Pinot Meunier
Champagne, France

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«I only drink champagne
on two occasions, when I am in love
and when I am not.»

Coco Chanel

Prosecco&Champagner

	1 dl / Bottle
Prosecco Spumante DOC Brut Il Fresco / Villa Sandi Glera Veneto, Italy	**9 / 54**
Prosecco DOC Rosé Millesimato Il Fresco / Villa Sandi Glera, Pinot Noir Veneto, Italy, 2023	**9.5 / 57**
Pol Roger, Champagne Brut Réserve Chardonnay, Pinot Noir, Pinot Meunier Champagne, France	**17 / 89**
Champagne Blanc de Blancs Réserve / Charles Heidsieck Chardonnay Champagne, France	**120**

Wines

WHITE

	1 dl / Bottle
Bianco Rovere / Guido Brivio Glera Veneto, Italy Full-bodied and smooth on the palate with a fresh, fruity variety. Long-lasting mineral finish.	**12.5 / 73**
Albo Bianco / Colle Bereto Chardonnay, Pinot Bianco Tuscany, Italy Fresh bouquet with sweet citrus aromas.	**9 / 62**
Sauvignon Blanc / Rippa Dorii Sauvignon Blanc Spain Soft, very elegant mouthfeel with a beautiful acidity-alcohol balance and a lingering, powerful finish.	**8 / 54**
Sanct Valentin Sauvignon / St. Michael-Eppan Sauvignon Blanc South Tyrol - Alto Adige With an expressive Sauvignon aroma, this wine clearly belongs in the top class category. Perfect as a fine aperitif at any time.	**74**
Le Blanc Klus 177 (Bio) Aesch, Switzerland Blend of Räuschling, Souvignier Gris, Gutedel, Sauvignac, and Cabernet Blanc Delicate floral notes, light hints of citrus fruit, very pleasant, well-integrated barrique notes.	**66**
Lumano Bianco / Tamborini Carlo Chardonnay, Merlot, Viognier Ticino Delicate aromas of peach and apricot, accompanied by floral nuances and a hint of vanilla from aging in wooden barrels.	**62**

Wines

ROSÉ

	1 dl / FLasche
Whispering Angel / Caves d'Esclans France / Provence Grenache, Cinsault, Rolle (Vermentino), Syrah, Tibouren Bright rosé, with fresh Provençal herbs on the nose, a fruit cocktail of strawberries and raspberries, and hints of peach.	**9.5 / 64**
Oeil de Perdrix / Albert Mathier Pinot Noir Valais, Switzerland A top-class Oeil de Perdrix with the complexity of a red wine and the finesse of a white wine.	**9 / 59**

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«There is a time and place for wine.
In my hand and now.»

NON-ALCOHOLIC

	1 dl / FLasche
Sparkling Cuvée Blanc No1 Kolonne Null Ein harmonisches Spiel zwischen gelber Frucht von Birne und Mirabelle.	**9 / 48**
Riesling Kolonne Null Notes of dark fruits and black berries, accompanied by spicy nuances of pepper.	**8 /46**
Red Cuvée No. 2 (Edition Mas Que Vino) Kolonne Null A lively bouquet, both powerful and youthful.	**9 /48**

RED

	1 dl / FLasche
El Sueco Tempranillo / Bodegas Virtus Tempranillo Ribera del Duero, Spain A delightful Tempranillo wine, modern, with plenty of oak and body.	**11.5 / 70**
Amaranta / Tenuta Ulisse Montepulciano Abruzzo, Italy A wonderful tribute to Abruzzo's most important grape variety.	**10.5 / 68**
Ceccante / Azienda Il Grillesino Cabernet Sauvignon Tuscany, Italy Strong character with dark berries such as cassis and black cherry.	**9 / 58**
Riflessi d'Epoca / Guido Brivio Merlot, Cabernet Sauvignon, Sangiovese, Petit Verdot Tuscany, Italy Multiple award-winning, impressive wine with wonderful length.	**78**
Meria Rosso Maremma Toscana IGT / Serpaia di Endrizzi Aesch, Switzerland Blend of Räuschling, Souvignier Gris, Gutedel, Sauvignac, and Cabernet Blanc Delicate floral notes, light hints of citrus fruit, very pleasant, well-integrated barrique notes.	**76**
Masseri Primitivo / Tenuta Ulisse Primitivo Abruzzo, Italy For connoisseurs and aficionados: a powerful Primitivo from Abruzzo.	**68**
La Atalaya del Camino / Bodegas Atalaya Garnacha Tintorera, Monastrell Almansa, Spain Intense bouquet with aromas of red and dried fruit.	**67**
Rioja DOC Egomei / Egomei Tempranillo, Graciano La Rioja, Spain The pearl of Rioja. Juicy, aromatic, and with great finesse and elegance.	**67**

Aperitif

Lady Di 15
Lillet rose, Prosecco, Schweppes Wildberry

Famosa Spritz 14.5
Anna Famosa, Prosecco, Soda

Ginger Spritz 14
Amicero, Prosecco, Soda

Limoncello Spritz 14
Limoncello, Prosecco, Soda

Aperol Spritz 14
Aperol, Prosecco, Soda

Hugo 14.5
Prosecco, elderflower syrup, soda water, mint

Martini Spritz 14.5
Prosecco, Martini Bianco, Soda

Wildberry Spritz 14.5
Lillet blanc, wild berry tonic, berries, mint

Déjà Vista 13.5
Déjà vu, tonic, grapefruit, rosemary

Campari Spritz 14
Campari, Prosecco, Soda

Campari Orange 13.5
Campari, orange juice

Campari Soda 8.5
Campari, Soda

Cocktails

CLASSICS

Moscow Mule 17
Vodka, ginger beer, lime

Cosmopolitan 17
Vodka, Cointreau, lime juice, cranberry juice

Dark & Stormy 17
Dark rum, ginger beer, lime

Gin Basil Smash 17
Gin, lemon juice, sugar syrup, basil

Tom Collins 16
Gin, lemons, soda

Gin (F) all over 17
Gin, lemon, apple juice, ginger beer

Gentleman's Mule 14
Pimm's, Ginger Ale

Milano Torino 16
Martini Rosso, Campari

Espresso Martini 18
Vodka, Kahlua, Espresso

Appletini 18
Vodka, apple liqueur, Cointreau

Vodka Martini 17
Vodka, Dry Martini

The Alchemist 18.5
Absinthe de Bale, lime, sugar syrup, Jägermeister, Angostura

NEGRONIS

Classic Negroni 17
Gin, Martini, Campari

Sloe Negroni 17.5
Gin, Sloe Gin, Campari

Coffee Negroni 18
Vodka, Kahlua, Martini, Campari

Caribbean Negroni 18
Overproof Rum, Sherry, Campari

Negroni Sbagliato 17
Campari, Martini, Prosecco

Absinth Negroni 19
Absinth, Martini, Campari

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«We love Water. Especially frozen into cubes and completely surrounded by Negroni.»

NON ALCOHOLIC DRINKS

Virgin Hugo 13.5
Ginger Ale, Holundersirup, Soda, Minze

Bitter Sunshine 13
Sanbittèr, Apfelschorle, Soda

Ginger Spritz 12.5
Amicero, Tonic, Soda

Amalfi 15
Sanbittèr, grapefruit juice, bitter lemon, grapefruit

Beer & Cider

OPEN

Moritz Barcelona	3dl / 5dl	5.6 / 8.6
Panaché	3dl / 5dl	5.6 / 8.6
Guinness	5dl	9.5

BOTTLE

Leffe Brune	3.3 dl	7
Leffe Blonde	3.3 dl	7
Our Amber Beer	3.3 dl	7
Weihenstephan wheat beer	5 dl	9
Lagunitas IPA	3.55 dl	8.5
Kirin Free	3.3 dl	7
Thatchers Gold	5 dl	9.5

BOTTLES

Chérie Bière Blanche 3.5 Vol

à la Peche	3.3 dl	7
à la Framboise	3.3 dl	7

Cold drinks

MINERAL AND FRUIT JUICES

Gazosa Mirtillo, Citro, Mandarin	3.5 dl	6.5
Cucumis Cucumber, lavender	3.3 dl	6
El Tony Mate	3.3 dl	6
Coca Cola / Zero	3.3 dl	5.5
Apple spritzer	3.3 dl	5.5
Schweppes Wildberry	3 dl	5.5
Ginger Ale	3 dl	5.5
Thomas Henry Tonic, Bitter Lemon, Ginger Beer	2 dl	6
Orange juice Demeter quality	2 dl	5.5

WATER

Basler water With and without	3 dl/5 dl	4 / 5

SMOOTHIES

Fruity, fresh, and 100% natural. Our smoothies are made exclusively from fruit–with no added sugar, colorings, or preservatives.

Crazy Carrot, Mint Avocado, Berry Passion, **Strawberry Split, Mango Paradise, Tropi-Colada**	8.5

Coffee & Co

KAFFEE

Espresso	4.5
Espresso Macchiato	5
Doppio	6
Cappuccino	5.5
Café Crème	4.5
Schale	5.5
Latte Macchiato	6.5
Flat White	6.5
Iced Coffee Latte	6.5
Schoggi / Ovo	5.5
Freddo Cappuccino	8
Freddo Espresso	6

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«Today's good mood is sponsored by our Coffee & Matcha»

PFÖRTI SPECIALS

Chai Latte iced / hot	3 dl	6.5
Dirty Chai Latte iced / hot	3 dl	8.5
Homemade icetea	3 dl/5 dl	6 / 8.5
Homemade lemonade	3 dl/5 dl	6 / 8.5
Ginger lemon soda	3 dl/5 dl	6 / 8.5
Ginger and lemon tea (Amicero, fresh ginger, lemon)	3 dl	9.5

MATCHA

Chai Matcha Latte iced / hot	6.5
Vanille Matcha Latte iced / hot	6.5

My selection

Cow's milk	
Lactose-free milk	+0.5
Oat milk	+0.5

TEA (by Teegarten Miniatures)

English lace blend 5.5
Black tea blend, smooth, mellow, full-bodied leaf tea, Assam-Darjeeling blend

Pai Mu Tan 5.5
White tea, sun-dried, tangy and clear tea, loose leaf

Roibush Kalahari 5.5
citrusy and spicy

Caribic Blend 5.5
The sensually exotic. Mango and passion fruit flavor.

Holder apple 5.5
elderberry-apple flavor

Red Clara 5.5
Hibiscus, wine and elderberries, cassis and blueberry flavor

Nana Mint 5.5
small mint; more ethereal than peppermint

Verveine 5.5
Verbena

Dear guest

Our staff will be happy to provide information on request about ingredients in our dishes that may trigger allergies or intolerances.

Fish and meat declaration

Swiss raw ham, Swiss beef, Swiss chicken breast, Swiss salmon, Swiss cold cuts

All prices include statutory VAT and are in Swiss francs.