



Starters

Soup of the day

Ask about our offer
11.-

Cream of pumpkin soup

Dollop of cream, pumpkin seeds
12.50

Beef tartare (CH)

Capers, cornichons, onion, mustard, anchovies
toast (CH) mild, medium, or spicy
25.- | 70g
35.- | 150g
+4.50 | with Cognac

Mezze

Hummus, baba ganoush, tabbouleh
Falafel, yogurt and mint dip, pita bread
19.50

Caesar salad

Romaine lettuce, Caesar dressing, croutons
anchovies, parmesan, bacon
18.00 | small
26.00 | large
+8.00 | with chicken
+12.00 | with prawns

Green salad

Colorful leaf salad, seeds, sprouts, croutons
12.50

Our dressings:

Euler dressing (raspberry)
French
Balsamic

Main courses

„Züri Geschnetzelt“

Veal (CH), mushroom cream sauce, butter roesti
51.-

Rib Eye Steak (200g, CH)

Bimi, young rosemary potatoes, jus
54.-

Pink roasted duck breast (FR)

Sweet potato, pak choi, orange sauce
49.-

Roasted chicken breast (CH)

Creamy mushroom risotto
42.-

Pink roasted lamb chops (AU/NZ)

Bimi, young rosemary potatoes, jus
54.-

Roasted sea bream (TR)

Bulgur, parsley, tomato, lemon, yogurt,
peppermint
42.-

Seasonal

Venison entrecôte (180g, DE)

Spaetzle, red cabbage, mushrooms, glazed pear,
pumpkin, jus
54.-

Sliced deer (DE)

Spaetzle, red cabbage, mushrooms, glazed pear,
pumpkin, cranberry pepper sauce
46.-

Cheese Spaetzle*

Spaetzle, cheese, bacon (CH), red cabbage ,
glazed pear, fried onions
35.-

*also available as vegetarian

Vegetarian

Ravioli (vegetarian)

Pumpkin, ginger, pear, chives
34.-

Spicy vegetable curry (vegan)

Tofu, basmati rice
35.-

Creamy mushroom risotto (vegetarian)

Pumpkin, glazed pear, parmesan cheese
35.-



If you have any allergies or intolerances, please contact our staff | All prices are in CHF and include 8.1% VAT.

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