

CHEZ JEANNOT

BISTRO | RESTAURANT



BANQUET INFORMATIONEN
Winter

CONTENTS

	page
BISTRO RESTAURANT CHEZ JEANNOT Location / Seating / Flowers / Solitude Park	3
APÉRO SUGGESTIONS	4-6
MENU SUGGESTIONS	7
EVENTS / SPECIAL OFFERS	
Etagéren Brunch	8
Outdoor-Aperitif Fondue charm	9
TERMS AND CONDITIONS	10
CONTACT	11



■ BISTRO | RESTAURANT CHEZ JEANNOT

The Chez Jeannot team welcomes you in an artistic setting on the Rhine!
Please tell us your wishes, we will be happy to implement them and transport you into the unique world of our ARTistically designed Bistro | Restaurant directly on the shore of the Rhine.
Everyone is welcome and invited to enjoy our seasonal, home-style cuisine – we look forward to your visit!

LOCATION

The architecture was designed by Mario Botta.

Chez Jeannot has undergone a general renovation after more than 20 years of operation. The guest room presents itself in a completely new ambience, the kitchen has been completely renewed. A modern, French bistro has been created with furniture that exudes the cosiness and atmosphere of a Parisian restaurant and is artistically furnished with works by Jean Tinguely. In return, you can take a break in nature on the terrace, with a direct view of the Rhine.

BISTRO | RESTAURANT CHEZ JEANNOT

Size: 140 m²

Receptions from 35 to 100 people, up to 300 people including the terrace

Banquets with set meals from 35 to a maximum of 100 people

SEATING

We will be happy to provide a seating plan for your event.

FLOWERS

We will be happy to order beautiful floral decorations for you from our florist. Small bouquets are available from approx. CHF 30.

■ APÉRO SUGGESTIONS

Dear guest

We have put together some delicious aperitif packages for you.

Below you will find the perfect combination of hot and cold snacks. Treat yourself to the range of delicacies from our kitchen.

APERO CLASSIC | CHF 16 PER PERSON

Seasonal soup

Seasonal bruschetta (vegetarian, fish, meat)

Olives, Sbrinz and salted almonds

Tarte flambée

APERO TINGUELY | CHF 29 PER PERSON

Seasonal soup

Dates wrapped in bacon

Salmon tartare apple and celery salad

Chicken wings with mango chutney

Vegetable quiche

Stuffed vegetarian crepes

Prawns in a crispy coating on winter vegetables

APERO RICHE | CHF 49 PER PERSON

Olives, Sbrinz and nuts

Seasonal soup

Beef tartar with brioche

Vegetarian tartar

Tuna with marinated cucumber

Entrecôte with lemon potatoes

Risotto with fresh wild mushrooms

Scallop on winter vegetables

Filled Mille Feuille

Crème brûlée

■ APÉRO SUGGESTIONS

Add on our year-round classics:

Mini Tinguely croque monsieur	each	CHF 3.00
Toasted salted almonds	100g	CHF 6.00
Suunereedli	100g	CHF 6.00
Sandwich (vegetarian, meat, fish)	each	CHF 3.50
Grissinis wrapped in Parma ham	each	CHF 3.00
Cherry tomato and mozzarella skewer	each	CHF 2.50
Mini Wiener schnitzel	each	CHF 3.00
Dates wrapped in bacon	each	CHF 2.50
Seasonal quiche	each	CHF 3.00
Tarte flambée	each	CHF 3.00

BEVERAGES

Non-alcoholic drinks

Chez Jeannot water, still or sparkling	1 liter	CHF 8.50
Orange juice (carton)	1 liter	CHF 11.50
Orange juice (fresh)	1 liter	CHF 26.00

Beer

Unser Bier, on tap	2dl	CHF 5.00
	5dl	CHF 8.00
Kitchen Brew American Pale Ale, bottle	3.3dl	CHF 5.50
Chopfab bleifrei (alcohol-free), bottle	3.3dl	CHF 5.50

Sparkling wine

Crémant d'Alsace Brut AC	7.5dl	CHF 52.00
Alsace, France		
Grape varieties: Chardonnay, Pinot Noir, Riesling		
Laurent-Perrier Brut	7.5dl	CHF 90.00
Champagne, France		
Grape varieties: Chardonnay, Pinot Meunier, Pinot Noir		

■ APÉRO SUGGESTIONS

White wine

Aigle Jean Tinguely AOC Cuvée 7.5dl CHF 49.00
Vaud, Switzerland
Grape variety: Chasselas

Petite Arvine de Molignon AOC Les Pyramides 7.5dl CHF 52.00
Wallis, Switzerland
Grape variety: Petite Arvine

Paien Heida AOC, Mabillard-Fuchs 7.5dl CHF 60.00
Champagne, France
Grape varieties: Chardonnay, Pinot Meunier and Pinot Noir

Kumarod Cuvée, Johann Schwarz 7.5dl CHF 52.00
Burgenland, Austria
Grape varieties: Chardonnay, Sauvignon Blanc and Scheurebe

Sancerre AC Les fines Bouches 7.5dl CHF 56.00
Loire, France
Grape variety: Sauvignon Blanc

Chablis 1er Cru Montmain 7.5dl CHF 69.00
Burgundy, France
Grape variety: Chardonnay

Red wine

Blauburgunder, Urs Imhof 7.5dl CHF 45.00
Maisprach, Switzerland
Grape variety: Pinot Noir

Bolgheri, Villa Donoratico DOCG 7.5dl CHF 56.00
Tuscany, Italien
Grape varieties: Cabernet Franc, Cabernet Sauvignon, Merlot and Petit Verdot

Château La Tour Sieujean Cru Bourgeois AC 7.5dl CHF 69.00
Pauillac, Bordeaux, France
Grape varieties: Cabernet Sauvignon and Merlot

Mercurey 1er Cru Clos de Barraults, Domaine Michel Juillot 7.5dl CHF 69.00
Côte Chalonnaise, Burgundy, France
Grape varieties: Pinot Noir

We would be happy to send you our complete wine menu.

MENU SGGESTIONS WINTER

■ APPETIZER

Puff pastry tart filled with Mont d'Or, served with frisée salad and Dijon dressing	CHF 12.00
Winter salad with tempura wild prawns and chilli cream fraîche	CHF 14.00
Tempered salmon fillet on Waldorf salad with horseradish mousse	CHF 13.00
Pumpkin cream soup with raw ham, figs and brioche	CHF 12.00

■ MAIN COURSE

Chicken Involtini filled with basil ricotta and herb string, jus, chicory, Brussels sprouts and potato mousseline	CHF 31.00
Saddle of lamb on celery puree with pumpkin and chicory, served with apple-potato gratin	CHF 38.00
Saddle of veal with bacon, gravy, winter vegetables and homemade spaetzle	CHF 42.00
Roasted Angus Entrecote Double from Ennetbürgen on tomato risotto with lemon butter	CHF 55.00
Fried pike-perch fillet, Noilly Prat sauce, lemon potato mousseline, artichoke and celery	CHF 33.00

■ VEGETARIAN

Potato gnocchi with wild mushrooms, parmesan and basil foam	CHF 28.00
White wine risotto with edge, parmesan, orange filets and chicory	CHF 27.00
Potato mousseline with minutes egg and truffle foam	CHF 29.00

■ DESSERT

Seasonal dessert variation or tell us what you would like.	CHF 10.00-16.00
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EVENTS - SPECIAL OFFERS

■ ETAGÉREN-BRUNCH

KLAMAUK BREAKFAST | CHF 14.50 PER PERSON

Bread, bread plait, croissants, homemade jam, butter and one warm beverage

MÉTA-HARMONIE-BRUNCH | CHF 28.00 PER PERSON

Bread, bread plait, croissants, homemade jam, butter, fruit, sliced meat, cheese, homemade birchermuesli, one organic egg dish, one glass of freshly pressed orange juice and one warm beverage

PANDÄMONIUM-BRUNCH | CHF 39.00 PER PERSON

Bread, bread plait, croissants, homemade jam, butter, fruit, sliced meat, cheese, homemade birchermuesli, Scottish salmon with horseradish foam, one organic egg dish, one glass of freshly pressed orange juice, one glass of Crémant d'Alsace and one warm beverage

SUPPLEMENT

Bacon	CHF 2.50
Plain yogurt with honey and granola	CHF 4.50
Homemade birchermuesli	CHF 5.50
Organic fried egg	CHF 5.50
Organic scrambled eggs with herbs	CHF 6.50
Scottish salmon with horseradish foam	CHF 8.50
Omelette with organic eggs, herbs and tomatoes	CHF 14.00

Gluten free bread is available on request.

EVENTS - SPECIAL OFFERS

■ OUTDOOR - APERITIF

Offer only available in winter (October - March)

APERITIF 1 | CHF 16.00 PER PERSON

2 Glühwein or 2 punch, homemade, served with Tarte flambée

APERITIF 2 | CHF 21.00 PER PERSON

2 Glühwein or 2 punch, homemade, served with dates in bacon and seasonal soup

APERITIF 3 CHF 28.00 PER PERSON

2 Glühwein or 2 punch, homemade, served with pineapple date skewer, seasonal soup, and mini cervelats to grill yourself

■ FONDUE CHARM

Offer only available on evenings

FONDUE CHARM CLASSIC | CHF 49.50 PER PERSON

Dried meat on wooden board with onions, pickled cucumbers and farmhouse bread

Moitié-moitié Fondue Vacherin Fribourgeois AOP

Cream caramel with caramelised apples

FONDUE CHARM JEANNOT | CHF 55.50 PER PERSON

Lamb's lettuce with egg, bacon and croutons

Fondue-Jeannot with autumn truffles and champagne

Plums in red wine, vanilla ice cream and whipped cream

FONDUES

All fondues are served with farmhouse bread and potatoes.

Moitié-moitié Fondue with Vacherin Fribourgeois AOP cheese	CHF 28.00
Steinbock Fondue with Grisons mountain cheese and porcini mushrooms	CHF 32.00
Gotthard Fondue with Gotthard cheese, autumn truffles and champagne	CHF 34.00
Sennen-Fondue with Appenzeller cheese and fresh herbs	CHF 28.00

EXTRAS

Silver onions and gherkins per portion CHF 5.00

■ GENERAL TERMS AND CONDITIONS OF BUSINESS

VALIDITY PERIOD OF THE OFFER

Please confirm your reservation in writing, by fax or by e-mail within 7 days. Until then, the reservation is only provisional. After this period, we reserve the right to rent out the facilities to other parties.

DETAILED CONSULTATION

Please contact us in good time (approx. 2 weeks before the event) for a consultation, tel. +41 (0)61 688 94 58. We will be pleased to help.

NUMBER OF GUESTS

Set an early registration deadline for your guests and please give us the actual number of guests at least 10 days in advance. The number you give us 48 hours (two working days) before the event is binding and will be invoiced accordingly.

CANCELLATION

Cancellation of an event that has been confirmed will be charged as follows:

7 to 3 calendar days before – 65% of the arranged fee

2 to 0 calendar days before – 100% of the arranged fee

The arranged fee comprises the set menu price multiplied by the number of people.

To avoid misunderstandings, we can only accept cancellations in writing.

OPENING HOURS

Mondays: closed

Tuesday – Sunday

10 a.m. – 6 p.m.

Tuesday – Friday

From 6:30 p.m. – midnight, by arrangement

for private functions, events and receptions (from 35 people)

DIRECTIONS

The Museum Jean Tinguely is located on Grenzacherstrasse, right next to Solitude Park, which provides direct access to our terrace. The museum recommends that people traveling in from outside Basel use public transport.

From Basel SBB station take tram no. 2 to Wettsteinplatz, then change onto bus no. 31 for Habermatten/Hörnli until the „Tinguely Museum“ stop.

From Badischer Bahnhof station, take bus no. 36 towards Schifflande.

Guests arriving by car can use the parking lot at the Badischer Bahnhof.

INVOICING

We accept cash and credit cards. We will be pleased to send you an invoice to pay the balance of an event from CHF 500.

Lukas Burkart
Restaurant Manager

Paul Sacher- Anlage 1
CH-4058 Basel

Tel. 061 688 94 58
Fax 061 688 38 54

Email: restaurant@tinguely.ch
www.chezjeannot.ch