



GRACE

RESTAURANT & LOUNGE



WELCOME!

Dear guests,

Thank you very much for your interest in Grace Restaurant & Lounge. Our bar with its exceedingly elegant yet intimate atmosphere covering two stories is well-suited for banquets up to 130 guests and for standing aperitifs up to 250 guests. Turn your event into an extra special celebration – whether formal, festive or cheerful – we can meet all of your individual requirements.

Our modular menus are available for events with a minimum of 10 guests. In order to provide the accustomed excellent GRACE quality, we kindly ask you to select a uniform menu consisting of a starter, a main course and a dessert for all of your guests from our available selection. Menus for vegetarians, special dietary needs and for children can of course also be ordered. If you can't find your favorite dish or have any further adaptations please let us know.

In addition we also provide some suggestions for entertainment programs. We cordially invite you to visit our restaurant so that you can make your own impressions of our venue and its possibilities.

Enjoy the warm hospitality and excellent quality of service supplemented through one extensive experience in planning and implementation of many events.

Let us be a part of your event's success.

Your Grace Restaurant & Lounge Team

Marina Scheurer
Events & Marketing
Tel. 061 261 96 31



ENTERTAINMENT

Turn your celebration into an unforgettable experience. We offer you the possibility of engaging a live band or artists to perform on our stage or hiring a DJ, to use our music system and put everyone in a real party mood! On our homepage you will find more details about our partners. Here are a few ideas...

SAND PAINTER

A special kind of art form! Watch, relax, marvel – and listen: Artist Urs Rudin «paints» his pictures accompanied by music specially composed and arranged by himself. Combining sand painting and self-composed music in this way is absolutely unique!

PHOTO BOOTH

Photo booth provides memorable moments for your guests. Self-portraits in the mobile photo studio produce professional photographs and are printed on the spot in seconds. They therefore become a unique "quick gift".

COMEDIANS, ACTORS AND MAGICIANS

United Nonsense – four professional actors, comedians, clowns and directors add a certain flair to your event. They can perform as comical waiters, uninvited guests, as a press team or security personnel. The comedy is subtle and can be customized to suit your event, your seminar or your party. The magician Florian Klein is known around the world for his breathtaking magical tricks.

KARAOKE - LET'S SING

Karaoke's prime purpose is to have fun. An experienced host and DJ encourages the guests to sing and ensures high spirits and good humor. The song lists include the biggest hits in English, German, French, Italian, dialects and Latin-American languages.

CASINO ROYAL

Gambling is almost as old as humankind itself and games of chance have evoked powerful feelings ever since. Red or black, double or split, all in or fold. A Casino Night is an event that makes a deep impression.



APERITIF

Enjoy a relaxing evening in beautiful surroundings.
 The aperitifs take place on the ground floor at the longest wooden bar in Basel.
 Feel free to plan your aperitif individually to suit your taste or contact us for personal advice.

WARM

- Asian chicken on a skewer
- Meatballs in a spicy sauce
- Mixed tartlets with cheese, spinach and leek filling
- Mini-croissants with ham
- Baked spring rolls vegetarian
- Jalapenos & cream cheese
- Samosas with vegetables

SEASONAL RISOTTO

- Risotto with asparagus (spring)
- Risotto with toscanic vegetables (summer)
- Risotto with mushrooms (autumn)
- Risotto with pumkin (winter)

MINI WRAPS

- Tomatoes - feta cheese
- Salmon mousse
- Oriental vegetables
- Prawns
- Chicken and cream cheese
- Minced meat and corn

MINI APERITIF

3 pieces per person
 (3 different types)
 CHF 14.- per person

APERITIF GRACE

6 pieces per person
 (6 different types)
 CHF 26.- per person

LARGE APERITIF

9 pieces per person
 (9 different types)
 CHF 37.- per person

STAND-UP LUNCH

12 pieces per person
 (12 different types)
 CHF 46.- per person

BEVERAGE SNACK

(Cheese as Parmesan, le Gruyère and Appenzeller, black and green olives, nuts and crisps)
 CHF 7.50 per person

for 10 guets or more

Origin: Please ask our staff.
 All prices are in CHF and include 8% Swiss VAT

COLD

- Tomato - mozzarella sticks
- Feta & eggplant
- Mixed vegetable sticks with cream cheese
- Antipasti selection with feta, tomato, zucchini & olives

CROSTINI

- Pure Simmental beef tartare
- Tomatoes and basil
- Olivetapenade
- smoked ham, cheese, rocket
- salami and cucumbers
- camembert & sweet mustard
- smoked salmon & horseradish

COLD SOUPS

- caspacho andaluz
- cucumber soup
- melon bowl

SWEETS

- Creme brûlée
- Chocolate mousse
- Panna cotta with fruits
- Brownies
- Passionsfruit cream
- Mini fruit salad



MENU INSPIRATION

MENU 1

Mixed salad - Lettuce, cucumbers, corn,
carrots, tomatoes and radish

&

English roast beef with sauce bernaise
and potato gratin

or

Spicy red vegetable curry with basmati rice

&

Crème brûlée with vanilla ice cream
and seasonal fruits

meat CHF 68.00 / vegetarian: CHF 49.50

MENU 2

Mozzarella with fresh tomatoes, basil
dressed with oliveoil and white balsamico

&

Roast veal on rosmarinjus, served with risotto
and mediterranean vegetables

or

Beetroot risotto with goat cheese,
mixed vegetables and rocket

&

Grace cheesecake served with seasonal fruit confit

meat CHF 62.50 / vegetarian: CHF 54.00

MENU 3

Topinambur cream soup served with
sautéed salmon square and mild peperoni salsa

&

Irish filet of beef served with a trio of bell peppers,
sautéed sweet potatoes & avocado mousse

or

Grilled truffle-polenta medallions on a bed of grilled
vegetable ratatouille and roasted pine nuts

&

Homemade mousse au chocolat with chocolate
sanddornan crumble and seasonal fruits

meat CHF 79.50 / vegetarian: CHF 56.50

MENU 4

Lettuce varieties of the season
with vegetables, roasted seeds & nuts

&

Roasted corn-fed chicken breast,
basil - champagne risotto and seasonal vegetables

or

Ricotta - spinach tortelli on a light
cream sauce with rocket

&

Chocolate cake with a liquid core, on a ragout
of pineapple - passion fruit and vanilla ice cream

meat CHF 52.50 / vegetarian: CHF 47.00

MENU 5

Toscanic tomato soup with
fresh basil and parmesan crisps

&

Braised beef, prepared in the classic style,
Risotto and seasonal vegetables

or

Seasonal vegetables and pasta
with a mediterranean pesto and parmesan

&

Homemade seasonal fruitsalad

meat CHF 52.00 / vegetarian: CHF 44.50

MENU 6

Lamb's lettuce salad with fig-mustard dressing,
sautéed mixed mushrooms and crisp croûtons

&

Boeuf Bourguignon - tender beef
with homemade spätzli and a duo of carrots

or

Toscanic risotto with mediterranean
grill - vegetables and parmesan crisps

&

Homemade apple pie with
cinnamon ice cream and vanilla sauce

meat CHF 63.00 / vegetarian: CHF 53.50



APPETIZERS

SPRING

Lettuce varieties with asparagus served with our housedressing	CHF 14.00
Asparagus cream soup with fresh asparagus	CHF 13.00

SUMMER

Mozzarella with fresh tomatoes, basil dressed with oliveoil and white balsamico	CHF 14.00
Caspacho andaluz - cold tomatoe soup with bell peppers and cucumbers	CHF 11.00

AUTUMN

Lamb's lettuce salad with fig-mustard dressing, sautéed mixed mushrooms and crisp croûtons	CHF 14.00
Mushroom cream soup with croûtons	CHF 13.00

WINTER

Lamb's lettuce salad with bacon, egg and crisp croûtons	CHF 14.00
Pumpkin soup with its own seeds and finest oil from first pressing	CHF 13.00

SALADS

Lettuce varieties of the season with vegetables, roasted seeds & nuts	CHF 9.00
Mixed salad - lettuce, cucumbers, corn, carrots, tomatoes and radish	CHF 12.50
Tiger prawns on sweet - sour cucumber salad with roasted sesam	CHF 16.00
Vitello Tonato - cold sliced veal on a tuna sauce	CHF 18.50
Carpaccio - sliced beef with truffle oil, rocket and parmesan	CHF 24.00

SOUPS

Toscanic tomato soup with fresh basil and parmesan crisps	CHF 11.00
Topinambur cream soup served with sautéed salmon square and mild peperoni salsa	CHF 14.00
Champagne cream soup with braised strips of chicken breast and roasted sesame	CHF 14.00



SEASONAL MAIN COURSES

SPRING

Roasted veal with fresh asparagus, hollandaise sauce and spring potatoes	CHF 36.00
Asparagus risotto with fresh asparagus and parmesan crisps	CHF 26.50

SUMMER

Mixed Grill with chicken and mediterranean vegetables served with basmati rice and ratatouille	CHF 29.50
Toscanic risotto with mediterranean grill - vegetables and parmesan crisps	CHF 26.50

AUTUMN

Boeuf Bourguignon - tender beef with homemade spätzli and a duo of carrots	CHF 36.00
Mushroom risotto with parmesan crisps	CHF 26.50

WINTER

English roast beef (Entrecôte) with mushrooms, potato gratin and seasonal vegetables	CHF 42.00
Pumpkin risotto with a curry froth	CHF 26.50



MAIN COURSES

VEAL

Gourmet saddle of veal with sauce bernaïse, potatoe gratin and seasonal vegetables	CHF 45.00
Veal steak on champignon cream sauce with homemade spätzli and vegetables	CHF 44.00
Roast veal on rosmarinjus, served with risotto and mediterranean vegetables	CHF 36.00

BEEF

Braised beef, prepared in the classic style, Risotto and seasonal vegetables	CHF 31.00
English roast beef (Entrecôte) with sauce bernaïse, potato gratin and a variety of vegetables of the season	CHF 42.00
Irish filet of beef served with a trio of bell peppers, served with sautéed sweet potatoes and avocado mousse	CHF 51.00

CHICKEN & FISH

Roasted corn-fed chicken breast, served with basil-champagne risotto and a variety of vegetables of the season	CHF 29.50
Scottisch salmon steak on a bed of seasonal vegetables and champagne risotto	CHF 34.00
Filet de sole meunière on a light citron - butter sauce on a bed of spinach and potatoes	CHF 42.50

VEGETARIAN

Seasonal vegetables and pasta with a mediterranean pesto and parmesan	CHF 23.50
Beetroot risotto with goat cheese, mixed vegetables and rocket	CHF 27.50
Grilled truffle-polenta medallions on a bed of grilled vegetable ratatouille and roasted pine nuts	CHF 28.00
Spicy red vegetable curry with basmati rice	CHF 23.50
Ricotta - spinach tortelli on a light cream sauce with rocket	CHF 24.00



DESSERT DELIGHTS

SPRING

Strawberry creation with vanilla ice cream in a biscuit basket CHF 13.00

SUMMER

Exotic fruits with mango- and passionfruitsorbert CHF 13.00

AUTUMN

Vermicelle with meringue, vanilla ice cream and caramelised marroni CHF 13.00

WINTER

Homemade apple pie with cinnamon ice cream and vanilla sauce CHF 13.00

DESSERTS

Crème brûlée with vanilla ice cream and seasonal fruits CHF 13.50

Chocolate cake with a liquid core served on a ragout of pineapple –
passion fruit and vanilla ice cream CHF 14.00

Homemade mousse au chocolat with chocolate sanddornan crumble and seasonal fruits CHF 14.50

Grace cheesecake served with seasonal fruit confit CHF 12.50

Classic tiramisù CHF 12.00

Sorbet varieties with seasonal fruits CHF 14.50

Homemade seasonal fruitsalad CHF 10.00



WINE RECOMMENDATIONS

WHITE WINES 75CL

PINOT GRIGIO BORGO MAGREDO 2015	CHF 43.00
LES JAMELLES SAUVIGNON BLANC VIN DE PAYS D'OC 2015	CHF 48.00
CHARDONNAY GRAND ARDECHE 2014	CHF 56.00
ALBO BIANCO COLLE BERETTO TOSCANA 2016	CHF 59.00
ST. - SAPHORIN DUBOIS AOC 2014	CHF 58.00
ARNEIS LANGHE DOC CORDERO DI MONTEZEMOLO 2015	CHF 59.00
SANCERRE AOC DOM. DAULNY 2015	CHF 62.00
APHRODINE PETITE ARVINE AOC VALAIS 2015	CHF 64.00
CHABLIS 1ER CRU AC FOURCHAUME 2013	CHF 68.00
DÉZALEY GRAND CRU L'ARBALÈTE 2015	CHF 72.00

PROSECCO & CHAMPAGNE 70CL

PROSECCO	CHF 58.00
CHAMPAGNER LOUIS ROEDERER BRUT	CHF 97.00



WINE RECOMMENDATIONS

RED WINES 75CL

COL DI SASSO CASTELLO BANFI 2015	CHF 43.00
PRIMITIVO LUCCARELLI PUGLIA IGP 2015	CHF 48.00
MALBEC ELSA VALENTIN BIANCHI 2016	CHF 53.00
CELESTE 2013	CHF 56.00
AMARANTA MONTEPULCIANO D'ABRUZZO 2013	CHF 59.00
CHIANTI CLASSICO COLLE BERETO DOCG 2014	CHF 59.00
LE VOLTE DELL' ORNELLAIA TOSCANA IGT 2014	CHF 64.00
LA ATALAYA 2014	CHF 65.00
TRE TALENTI – 3 SORTEN AUS 3 REGIONEN DER SCHWEIZ 2014	CHF 65.00
BARBERA D'ALBA ELENA LA LUNA DOC 2013	CHF 66.00
RIOJA EGOMEI DOCA 2012	CHF 67.00
CLOS D' AGON VALMANA TINTO 2013	CHF 68.00
CHÂTEAUNEUF-DU-PAPE CHÂTEAU CABRIÈRES 2013	CHF 72.00
SARGET DE GRUAUD LA ROSE 2012	CHF 78.00
ENEO IGT TOSCANA 2011	CHF 79.00
LE SERRE NUOVE DELL' ORNELLAIA BOLGHERI DOC 2014	CHF 93.00
AMARONE CLASSICO DOC MASI COSTASERA 2011	CHF 94.00
TIGNANELLO TOSCANA IGT 2013	CHF135.00



BEVERAGES

SOFT DRINKS

San Pellegrino (carbonated), Aqua Panna (uncarbonated)	75cl	CHF 8.50
Orange juice	100cl	CHF 12.00
Coca Cola / Coke Zero / Ice tea / Apple spritzer / Rivella etc.	33cl	CHF 5.00

BEER

Feldschlösschen Lager / Shandy on tap	30cl	CHF 5.00
Grimbergen	25cl	CHF 5.50
Feldschlösschen non-alcoholic	33cl	CHF 5.00

HOT BEVERAGES

Coffee / espresso / tea	CHF 4.50
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COCKTAILS & LONG DRINKS

Aperol Spritz, Hugo, Lillet Spritz	CHF 12.50
Mojito, Caipirinha	CHF 14.50
Cuba Libre, Gin Tonic, Vodka Orange, Whisky Coke	CHF 13.00
Non-alcoholic cocktails : Coconut Cream Kiss, Virgin Caipi, Peach Virgin Mojito	CHF 11.00



BEVERAGE PACKAGES

2 GLASSES OF WINE, MINERAL WATER & COFFEE

2 glasses of wine per Person (white: Pinot Grigio Magredo, red: Col di Sasso) Mineral water San Pellegrino, Acqua Panna (carbonated & uncarbonated) coffee / espresso / tea	3 hours	CHF 25.00
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WINE, BEER AND ALCOHOL-FREE DRINKS

White wine: Pinot Grigio Magredo, red wine: Col di Sasso, Feldschlösschen Beer, alcohol free drinks - see above	2 hours	CHF 30.00
	3 hours	CHF 38.00
	4 hours	CHF 48.00

PROSECCO, WINE, BEER AND ALCOHOL-FREE DRINKS

Prosecco, white wine: Pinot Grigio Magredo, red wine: Col di Sasso, Feldschlösschen Beer, alcohol free drinks - see above	2 hours	CHF 45.00
	3 hours	CHF 50.00
	4 hours	CHF 55.00

COCKTAILS, PROSECCO, WINE, BEER AND ALCOHOL-FREE DRINKS

2 Cocktails of your choice: Aperol, Hugo, Mojito, Whiskey Coke, Gin Tonic, Cuba Libre, Wodka Orange, Prosecco, white wine: Pinot Grigio Magredo, red wine: Col di Sasso, Feldschlösschen Beer, alcohol free drinks - see above	2 hours	CHF 55.00
	3 hours	CHF 60.00
	4 hours	CHF 65.00
	6 hours	CHF 70.00



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