



Events
at
GRACE
RESTAURANT & LOUNGE





Welcome!

Dear guests,

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.

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.

We cordially invite you to visit our restaurant so that you can make your own impressions of our venue and its possibilities. On our website you will find some suggestions for the entertainment.

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
Event- & Marketing
Tel. 061 261 96 31



Worth Knowing

To plan and prepare your event please note the following details:

Speeches & Performances

Please let us know if you are planning to have speeches or performances in prior to your event. The time after the main course or the dessert are perfect to have some entertainment. We gladly provide you with our microphone and beamer with screen for free. Both can be used on the ground and first floor.

Music

We are very happy to provide you or your DJ with our soundsystem for free. According to the Gastgewerbe-Inspektorat Basel the volume is limited to 84DB and the doors and windows have to be kept closed (especially from 22:00 on).

Wines & Beverages

To a delicious dinner belongs a marvellous wine. If you can't find a wine on our wine menu, you can bring your own wine with a corkage per bottle.

Menu

We print the menu with your wished title or Logo in colour.

Reservation & Number of Guests

After giving us a definite assurance, we confirm the reservation by mail with the agreed details. A change of number of guests is accepted until 4 days in prior to your event. This number of guests and the allocation of menu will be 100% invoiced.

Payment conditions

We accept cash and all frequent credit-, EC- or postcard. We can also send you an invoice with a deadline of 10 days. Please let us know your address. We do not send invoices uproad.

For more infos please read our general terms and conditions.



Aperitif

The aperitifs take place on the ground floor at our long wooden bar.
Arrange your Aperitif: Choose a size and the corresponding canapés.

WARM

- Asian chicken on a skewer
- Meatballs in a spicy sauce
- Mini croissants with ham
- Mini croissants with ricotta and spinach
- puff pastry with mushrooms

SEASONAL RISOTTO

- Grilled vegetables
- Mushroom (autumn)
- Pumpkin (winter)
- Asparagus (spring)

TARTE FLAMBÉE

- gorgonzola and pear
- bacon and onions
- bell pepper, olives and feta
- mushroom and zucchini

MINI-WRAPS

- Salmon & hoseradish
- Avocadocream and tomato
- Chicken and cream cheese

MINI APERITIF
3 different canapés
CHF 13.00 per person

APERITIF GRACE
5 different canapés
CHF 21.50 per person

LARGE APERITIF
9 different canapés
CHF 38.50 per person

STAND-UP DINNER
12 different canapés
CHF 46.- per person

BEVERAGE SNACK
Gruyère, Grana Padano
and Appenzeller,
black & green olives,
crisps, nuts and Popcorn
CHF 7.50 per person

for 10 guets or more

Origin: Please ask our staff.
All prices are in CHF and
including 7.7% Swiss VAT

COLD

- Tomato-mozzarella-sticks
- Feta & eggplant
- Mixed vegetable sticks
with cream cheese
- Feta, tomato,
zucchini & olives
- Quinoa salad
- Mixed vegetable sticks
with hummus

SOUPS

- tomato (warm)
- Pumpkin (warm, winter)
- mushroom (warm, winter)

CROSTINIS

- beef tartare traditional
- Tomatoes and basil
- Olivetapenade
- Smoked ham, cheese, rocket
- Camembert & pear
- Smoked salmon & horseradish

SWEETS

- Creme brûlée
- Chocolate mousse
- Panna cotta with fruits
- Honey-cheese cake
- Mini fruit salad



Menu inspiration

We kindly ask you to select a uniform menu consisting of a starter, a main course and a dessert for all of your guests. Menus for vegetarians, special dietary needs and for children can also be ordered.

MENU 1

Lamb's lettuce salad with bacon,
egg and crisp croûtons (autumn/winter)

&

English roast beef (sirloin steak) with sauce béarnaise
potato gratin and vegetables

or

Sweet potato fillet with chimichurri-chickpeas
avocado, peppers & sesame, with it a salad (vegan)

&

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

meat CHF 70.00 / vegetarian: CHF 50.50

MENU 3

Tomato-mozzarella salad,
with cherry tomatoes and fresh basil

&

Roast veal on rosmarinjus, served with
cream cheese-risotto and grilled vegetables

or

Mediterranean risotto
with grilled vegetables and Grana Padano crisps

&

Crème brûlée with vanilla ice cream & fruits

meat CHF 63.50 / vegetarian: CHF 54.00

MENU 5

Colourful leaf salad with vegetables,
roasted seeds & nuts

&

Braised beef, prepared in the classic style,
served with risotto and grilled vegetables

or

Ricotta - spinach tortelli on a light
cream sauce with arugula

&

Classic tiramisù

meat CHF 49.50 / vegetarian: CHF 39.50

MENU 2

Tex-mex-salad with lettuce, corn,
kidney beans, cherry tomatoes and chilli

&

Boeuf Bourguignon – tender beef
with Spätzli and a duo of carrots

or

Seasonal vegetables and tagliatelle
with a red pesto and Grana Padano

&

American honey-cheesecake
served with seasonal fruits

meat CHF 62.00 / vegetarian: CHF 49.50

MENU 4

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

&

Fillet of beef on a confit of bell peppers and
pineapples, with sweet potatoes & avocado mousse

or

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

&

Mousse au chocolat with a confit of berries

meat CHF 78.50 / vegetarian: CHF 55.00

MENU 6

Pumpkin soup
with sweet potato and cocos milk

&

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

or

Massaman vegetables curry
with basmati rice (vegan)

&

Fresh fruit salad

meat CHF 48.50 / vegetarian: CHF 43.00



Starters

SALADS

Colourful leaf salad with vegetables, roasted seeds & nuts	CHF 9.00
Hasta la Mista – colorful lettuce, cucumbers, corn, carrots, tomatoes and radish	CHF 12.50
Tex-mex-salad with lettuce, corn, kidney beans, cherry tomatoes, chilli and homemade herb-croûtons	CHF 12.50
Two Black Tiger prawns in love with mango cubes, served with a saladheart	CHF 14.50
Tomato-mozzarella salad, with cherry tomatoes and fresh basil	CHF 14.00
Colourful leaf salad with green asparagus, roasted seeds and nuts (spring)	CHF 14.00
Lamb's lettuce salad (autumn/winter) choose between: - bacon, egg, crisp croûtons and fillets of citrus fruits - sautéed mixed mushrooms and crisp croûtons	CHF 14.00
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, arugula, pine nuts and Grana Padano	CHF 24.00

SOUPS

Caspacho andaluz – cold tomato soup with bell peppers and cucumbers	CHF 11.00
Sweetpotato-pear-soup served with apricot crunch on the side	CHF 11.50
Mushroom cream soup with croûtons (autumn/winter)	CHF 13.00
Pumpkin soup with sweet potato and cocos milk (vegan, autumn/winter)	CHF 9.50
Apple parsnip soup with carrot chips and roasted pumpkin seeds (autumn/winter)	CHF 11.50
Tomato soup with fresh basil and Grana Padano crisps	CHF 8.50
Topinambur cream soup served with sautéed salmon and mild peperoni salsa	CHF 14.00
Prosecco cream soup with braised strips of chicken and roasted sesame	CHF 13.00
Asparagus cream soup (spring)	CHF 13.00
Cress soup with homemade herb-croûtons (spring)	CHF 11.50



Main courses

VEAL

Roast veal on rosmarinjus, served with cream cheese-risotto and grilled vegetables	CHF 36.00
Roasted veal with green asparagus, hollandaise sauce and spring potatoes (spring)	CHF 39.00
Veal cutlet on common mushroom cream sauce, Spätzli and a trilogy of vegetables	CHF 41.00
Veal Ossobuco à la Milanaise, served with saffron risotto, broccoli, romanesco and cauliflower	CHF 36.00
Saddle of veal roast with sauce béarnaise, potato gratin and a tomato provençale	CHF 45.00
Veal steak on common mushroom cream sauce, served with lingonberries, Spätzli and a trilogy of vegetables	CHF 44.00

BEEF

Braised beef, prepared in the classic style, served with risotto and grilled vegetables	CHF 31.00
Beef goulash with mashed potatoes and red cabbage	CHF 33.00
Boeuf Bourguignon – tender beef cooked in red wine, served with Spätzli and a duo of carrots	CHF 36.00
English roast beef (sirloin steak) with sauce béarnaise, potato gratin and a variety of vegetables of the season	CHF 42.00
English roast beef (sirloin steak) with mushrooms, polenta medaillons and a trilogy of vegetables (autumn)	CHF 42.00
Fillet of beef on a confit of bell peppers and grilled pineapples, served with sautéed sweet potatoes and avocado mousse	CHF 52.00
Fillet of beef with sauce béarnaise, potato gratin and a trilogy of vegetables	CHF 52.00

CHICKEN

Roasted corn-fed chicken breast, served with basil-risotto and a variety of vegetables of the season	CHF 29.50
Skewer of chicken and Mediterranean vegetables, served with almond-basmati rice and ratatouille	CHF 29.50
Coq au vin granny's style, served with polenta and zucchini	CHF 29.50
Massaman chickencurry with basmati rice and vegetables	CHF 28.50



Main courses

FISH

Scottish salmon steak with a light lemon sauce, served with risotto and colorful vegetables	CHF 34.00
Filet of sea bass on grilled vegetables, served with fried potatoes and a white wine sauce	CHF 37.00
Pikeperch fillet served with saffron risotto and a zucchini-flan	CHF 38.00
Arctic char served with red curry sauce, rice and leaf spinach	CHF 39.00
Fillet de sole meunière on a light citron-butter sauce, served on a bed of spinach and potatoes	CHF 42.50
Fillet of turbot on saffron risotto, surrounded by broccoli florets	CHF 44.00

JAMBALAYA

Jambalaya is the name of a rice dish that is typical for the Cajun and Creole cuisine in New Orleans, Louisiana.

The rice stewed with the so-called „Holy Trinity“ pepperoni, onions and celery and seasoned with Cajun.

We serve our Jambalayas in the following combinations:

Jambalaya traditional with sliced chorizo, prawns and chicken	CHF 32.00
Jambalaya with sliced chicken	CHF 26.00
Jambalaya with sliced beef	CHF 33.00
Jambalaya with sliced prawns	CHF 26.00
Jambalaya with colourful vegetables	CHF 24.00



Main courses

VEGETARIAN

Zoodles of zucchini and carrots surrounded by red pesto with a crunch of peanuts and almonds	CHF 19.00
Spaghetti on ricotta-tomato-sauce, refined with gin, bell peppers and basil	CHF 19.00
Seasonal vegetables and tagliatelle with a red pesto and Grana Padano	CHF 19.00
Ricotta - spinach tortelli on a light cream sauce with arugula	CHF 21.00
Cream cheese-risotto with peas, garnished with Grana Padano slices	CHF 22.00
Saffron gersotto with barley, carrots and radish, garnished with fresh arugula	CHF 22.00
Mediterranean risotto with grilled vegetables and Grana Padano crisps	CHF 22.00
Lime risotto with zucchini and sautéed chanterelles	CHF 23.00
Asparagus risotto with green asparagus and Grana Padano crisps (spring)	CHF 24.00
Mushroom risotto with Grana Padano crisps (autumn)	CHF 24.00
Grilled truffle-polenta medaillons on a bed of grilled vegetable ratatouille	CHF 28.00
Pumpkin risotto with a curry froth (autumn/winter)	CHF 24.00
Beetroot risotto without or with goat cheese, mixed vegetables and arugula	CHF 24.00 / CHF 27.50

VEGAN

Vegetable massaman curry with basmati rice	CHF 24.50
Grilled vegetable ratatouille served with fusilloni and aragula	CHF 23.50
Sweet potato fillet with chimichurri-chickpeas garnished with avocado, peppers and sesame, with a small salad	CHF 22.50



Dessert delights

American honey-cheesecake served with seasonal fruits	CHF 13.50
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
Vermicelle and meringue, with it vanilla ice cream and caramelised marroni (autumn/winter)	CHF 13.00
Homemade apple pie with vanilla sauce and cinnamon ice cream	CHF 14.50
Key lime pie – a sweet-sour lime and lemon pie	CHF 9.50
Fresh fruit salad	CHF 9.00
Gingerbread mousse with red wine plums (glass, winter)	CHF 9.00
Classic tiramisu	CHF 9.50
Organge-tiramisu	CHF 9.50
Mousse au chocolat with a confit of berries	CHF 12.50
Berry mousse garnished with fresh berries and mint	CHF 12.50
Trio de Sorbets Coupe with seasonal fruits	CHF 13.50
Fresh strawberries in a biscuit basket with vanilla ice cream (spring/summer)	CHF 13.00
Ragout of pineapple and passion fruit, served with passionfruit & mango sorbet	CHF 12.50

We receive our ice creams and sorbet from Mövenpick.



Wines

WHITE WINES 75CL

PINOT GRIGIO BORGO MAGREDO 2017	CHF	43.00
VEGA REAL VERDEJO 2016	CHF	46.00
TOURRAINE AC 2017	CHF	49.00
BLACK TIE. PINOT GRIS-RIESLING 2017	CHF	52.00
ARNEIS LANGHE DOC CORDERO DI MONTEZEMOLO 2017	CHF	52.00
CHARDONNAY GRAND ARDÈCHE 2016	CHF	57.00
SAINT SAPHORIN DUBOIS AOC 2014	CHF	58.00
APHRODINE PETITE ARVINE AOC 2016	CHF	66.00

ROSÉ 75CL

ROSA DEL GOLFO, ROSATO DEL SALENTO IGT 2017	CHF	43.00
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PROSECCO & CHAMPAGNE 75CL

PROSECCO	CHF	58.00
CHAMPAGNE LOUIS ROEDERER BRUT	CHF	125.00



Wines

RED WINES 75CL

COL DI SASSO CASTELLO BANFI 2016	CHF 43.00
PRIMITIVO LUCCARELLI PUGLIA IGP 2017	CHF 48.00
CANNONAU DI SARDEGNA RISERVA 2016	CHF 52.00
CELESTE RIBERA DEL DUERO 2015	CHF 57.00
BOLGHERI ROSSO DOC 2017	CHF 62.00
MONTEABELLON TINTO 2016	CHF 62.00
AMARANTA MONTEPULCIANO D'ABRUZZO 2015	CHF 63.00
LE VOLTE DELL'ORNELLAIA TOSCANA IGT 2016	CHF 64.00
SANGIOVESE DI ROMAGNA SUPERIORE RISERVA DOC 2015	CHF 64.00
ZINFANDEL BONESHAKER 2015	CHF 64.00
BARBERA D'ALBA ELENA LA LUNA DOC 2015	CHF 66.00
RIOJA EGOMEI DOCA 2014	CHF 67.00
TANCREDI, TERRE SICILIANE IGT 2014	CHF 76.00
AMARONE CLASSICO DOC MASI COSTASERA 2012	CHF 94.00



Beverages

LONGDRINKS & COCKTAILS

Aperol Spritz, Hugo, Lillet Spritz	CHF 12.50
Mojito, Caipirinha	CHF 12.50
Amaretto Sour	CHF 12.50
Gin Tonic (Bickens London Dry Gin with Fever Tree Indian Tonic)	CHF 12.50
Cuba Libre, Wodka Orange, Whisky Cola	CHF 13.00
Non-alcoholic cocktails	CHF 9.50

BEER

Feldschlösschen draught beer/shandy	30cl / 50cl	CHF	5.30 / 7.90
Grimbergen draught beer	25cl / 50cl	CHF	6.30 / 8.40
Ueli Bier Spezial bottle	33cl	CHF	6.50
Leffe Brune bottle	33cl	CHF	6.80
Brooklyn Lager bottle	33cl	CHF	7.20
Franziskaner Hefe Weissbier bottle	50cl	CHF	8.50
Feldschlösschen non-alcoholic bottle	33cl	CHF	5.30
Feldschlösschen weizenfrisch non-alcoholic bottle	33cl	CHF	5.30

SOFTDRINKS

Mineral water (still/sparkling)	75cl	CHF	8.50
Orangejuice	100cl	CHF	12.00
Coca Cola, Coke Zero, ice tea, Appel spritzer, Rivella bottle	33cl	CHF	5.30

HOT BEVERAGES

Coffee, espresso, tea	CHF	4.50
Cappuccino, latte macchiato, double espresso	CHF	5.50

Further drinks are listed on our beverage menu.



Beverage packages

WINE, BEER AND NON-ALCOHOLIC DRINKS

White wine: Pinot Grigio Magredo, red wine: Col di Sasso,	2 hours	CHF 30.00
Feldschlösschen Beer, Mineral water still & sparkling, soft drinks,	3 hours	CHF 38.00
orange juice, coffee, espresso and tea	4 hours	CHF 48.00

PROSECCO, WINE, BEER AND NON-ALCOHOLIC DRINKS

Prosecco, white wine: Pinot Grigio Magredo, red wine: Col di Sasso,	2 hours	CHF 45.00
Feldschlösschen Beer, Mineral water still & sparkling, soft drinks,	3 hours	CHF 50.00
orange juice, coffee, espresso and tea	4 hours	CHF 55.00

COCKTAILS, PROSECCO, WINE, BEER AND NON-ALCOHOLIC DRINKS

2 Cocktails of your choice (Aperol, Hugo, Mojito, Whiskey Coke, Gin Tonic,	2 hours	CHF 55.00
Cuba Libre, Wodka Orange), Prosecco, white wine: Pinot Grigio Magredo,	3 hours	CHF 60.00
red wine: Col di Sasso, Feldschlösschen Beer, Mineral water still & sparkling,	4 hours	CHF 65.00
soft drinks, orange juice, coffee, espresso and tea	6 hours	CHF 70.00

CONSUMPTION AT DISCRETION FOR THE REQUESTED PERIOD – PRICES ARE PER PERSON

All prices are in CHF and including 7.7% Swiss VAT.

On request we will gladly inform you about our ingredients concerning possible allergies and intolerances.



Entertainment

Turn your event into an unforgettable experience. Here 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 especially 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 produces professional photographs and are printed on the spot in seconds.

COMEDIANS

United Nonsense – four professional actors, comedians, clowns and directors add that little extra to your event. They perform as comical waiters, uninvited guests, as a press team or as security personnel.

CARTOONIST

Let cartoonist Carlo Schneider make you and your guests laugh with his cartoons. He portrays the guests into cartoons directly on site. A present which will long be remembered.

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.



GRACE

RESTAURANT & LOUNGE

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