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Gasthof zum Goldenen Sternen | GROUP MENUS

Menu Grosser Sternen

4 courses: CHF 109.00 | vegetarian: CHF 79.00 per person

Starter

Graved salmon; fennel salad, saffron mayonnaise, herb oil and nut crumble.

Vegetarian starter

Fennel salad, saffron mayonnaise, herb oil and nut crumble.

Soup

Mushroom cream soup with mushrooms and croutons.

Main course

Roasted whole fillet of beef, truffle jus, potato gratin and vegetable bouquet.

Vegetarian main course

Stuffed bell pepper, Ebly and herb sauce.

Dessert

Duo of chocolate mousse, orange segments and almond brittle.

Prices in CHF, VAT included. Beverages priced separately. Please agree the 3- or 4-course selection with the venue.

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Gasthof zum Goldenen Sternen | GROUP MENUS

Menu Typisch Basel

3 courses: CHF 79.00 | vegetarian: CHF 59.00 per person

Starter

Jenzer’s Swiss pasture-fed beef tartare, salad bouquet and crostini made from Basler Kult-Brot.

Vegetarian starter

Cured red cabbage tartare, apple, pomegranate and Kult-Brot chip.

Main course

Salmon “Basler Art”, roasted onions, leaf spinach and boiled potatoes.

Vegetarian main course

Stuffed bell pepper, Ebly and herb sauce.

Dessert

Basler Läckerli mousse, seasonal fruit compote and Läckerli crumble.

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Gasthof zum Goldenen Sternen | GROUP MENUS

Menu Mediterranean

3 courses: CHF 84.00 | vegetarian: CHF 64.00 per person

4 courses: CHF 104.00 | vegetarian: CHF 79.00 per person

Starter

Burrata, Parma ham, peach, pistachio and aged balsamic vinegar.

Vegetarian starter

Burrata, peach, pistachio and aged balsamic vinegar.

Fish course

Black-Tiger prawn, saffron risotto, Pernod sauce and dill oil.

Vegetarian alternative

Saffron risotto, grilled vegetables and mushrooms.

Main course

Ossobuco gremolata, mashed potatoes and vegetables.

Vegetarian main course

Stuffed bell pepper, Ebly and herb sauce.

Dessert

Wild berry tiramisu in a glass, berries and chocolate garnish.

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Gasthof zum Goldenen Sternen | GROUP MENUS

Menu Classic

3 courses: CHF 79.00 | vegetarian: CHF 59.00 per person

4 courses: CHF 92.00 | vegetarian: CHF 74.00 per person

Starter

Seasonal leaf salad, house dressing, croutons, garden cress and roasted nuts.

Soup

Seasonal vegetable soup, served cold or warm.

Main course

Medium-rare roast beef, Pommery mustard jus, potato gratin and vegetable bouquet.

Vegetarian main course

Stuffed bell pepper, Ebly and herb sauce.

Dessert

Tarte Tatin, caramel sauce and vanilla ice cream.

Prices in CHF, VAT included. Beverages priced separately. Please agree the 3- or 4-course selection with the venue.

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Gasthof zum Goldenen Sternen | GROUP MENUS

Menu Little Star

3 courses: CHF 69.00 | vegetarian: CHF 59.00 per person

Starter

Mesclun salad, vinaigrette, croutons and roasted nuts.

Main course

Corn-fed chicken breast, thyme sauce, Spätzli and vegetables.

Vegetarian main course

Stuffed bell pepper, Ebly and herb sauce.

Dessert

Panna cotta, berries and fruit coulis.

Prices in CHF, VAT included. Beverages priced separately. Please agree the 3- or 4-course selection with the venue.

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Gasthof zum Goldenen Sternen | GROUP MENUS

Menu Winter

January - March 2027

4 courses: CHF 92.00 | vegetarian: CHF 74.00 per person

Starter

Beetroot salad, goat cheese, lamb’s lettuce and roasted walnuts.

Soup

Seasonal vegetable soup.

Main course

Braised beef cheek, red wine sauce, celeriac purée and glazed Brussels sprouts.

Vegetarian main course

Pumpkin risotto, diced pumpkin, spinach and Parmesan.

Dessert

Lemon tartlet and ginger sorbet.

Prices in CHF, VAT included. Beverages priced separately. Please agree the 3- or 4-course selection with the venue.

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Gasthof zum Goldenen Sternen | GROUP MENUS

Menu Spring

April - June 2027

4 courses: CHF 109.00 | vegetarian: CHF 79.00 per person

Starter

Duo of asparagus, wild garlic pesto and raw ham.

Vegetarian starter

Duo of asparagus and wild garlic pesto.

Soup

Seasonal vegetable soup, served cold or warm.

Main course

Medium-rare saddle of veal, morel cream sauce, carrots and potato gratin.

Vegetarian main course

Asparagus risotto and morels.

Dessert

Rhubarb compote and strawberry sorbet.

Prices in CHF, VAT included. Beverages priced separately. Please agree the 3- or 4-course selection with the venue.

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Gasthof zum Goldenen Sternen | GROUP MENUS

Menu Summer

July - September 2027

4 courses: CHF 89.00 | vegetarian: CHF 69.00 per person

Starter

Colorful tomato Caprese and buffalo mozzarella.

Soup

Gazpacho.

Main course

Pan-fried pike-perch fillet, herb risotto and confit cherry tomatoes.

Vegetarian main course

Vegetable skewer, herb risotto and confit cherry tomatoes.

Dessert

Marinated berries and yogurt-mint cream.

Prices in CHF, VAT included. Beverages priced separately. Please agree the 3- or 4-course selection with the venue.

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Gasthof zum Goldenen Sternen | GROUP MENUS

Menu Autumn

October - December 2027

4 courses: CHF 98.00 | vegetarian: CHF 79.00 per person

Starter

Lamb’s lettuce, raspberry dressing, egg and croutons.

Soup

Chestnut soup.

Main course

Saddle of venison, lingonberry jus, apple-cider red cabbage and Spätzli.

Vegetarian main course

Autumn plate: Spätzli, red cabbage, Brussels sprouts and chestnuts.

Dessert

Vermicelles, meringues and whipped cream.

Prices in CHF, VAT included. Beverages priced separately. Please agree the 3- or 4-course selection with the venue.

Apéro packages

The Little Sternen | CHF 15.00 per person

Sbrinz cheese chunks; Duo of olives; Vegetable chips; Puff pastry sticks with hard cheese.

Regio-Sternen 1412 | CHF 22.00 per person

Beef tartare in a tartlet; Smoked salmon, horseradish and blinis; Mini cheese quiche; Vegetable chips; Puff pastry sticks with hard cheese.

Der Goldene Sternen | CHF 26.00 per person

Seasonal soup shooter, cold or warm; Beef tartare in a tartlet; Smoked salmon, horseradish and blinis; Mini cheese quiche; Chicken skewers, curry and lemon; Puff pastry sticks with hard cheese.

VAT included. Beverages priced separately.

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Apéro riche

CHF 69.00 per person - VAT included

Seasonal soup shooter, cold or warm

Beef tartare in a tartlet

Smoked salmon with horseradish and blinis

Puff pastry sticks with hard cheese

Cream puffs with herb cream cheese

Caesar salad with croutons and egg

Mini cheese quiche

Chicken skewers with curry and lemon

Trout fillet on champagne risotto

Mini penne with truffled cream sauce and leek

Beef fillet cubes with Pommery mustard sauce and polenta

Seasonal tiramisu

Chocolate mousse

Panna cotta with fruit coulis

Beverages priced separately.

Beverages and wines

Prices in CHF, VAT included. Drinks are not included in menu prices.

Water and soft drinks

Henniez sparkling / still, 75 cl | CHF 9.50

Assorted soft drinks, 33 cl | CHF 5.50

Apfelschorle / Apfelsaft, 40 cl | CHF 5.50

Orange juice, 1 L | CHF 16.00

Homemade iced tea, 1 L | CHF 16.00

Beers

Draft beer / Panaché, 30 cl | CHF 5.50

Feldschlösschen alcohol-free, 33 cl | CHF 6.00

Unser Bier Blond / Amber, 33 cl | CHF 6.00

Unser Bier Weizen, 50 cl | CHF 9.00

White wines

L’Etoile d’Or - Edition Goldener Sternen, 75 cl | CHF 65.00

Petite Arvine du Valais Julius AOC, 75 cl | CHF 65.00

Epèsses Les Tourelles, Lavaux AOC, 75 cl | CHF 56.00

Chasselas-Arvine-Arneis, Wallis, 75 cl | CHF 56.00

Langhe Arneis, San Giorgio Monferrato, 75 cl | CHF 54.00

Colle dei Tigli, Lenotti, Venetien, 75 cl | CHF 54.00

Passolino Chardonnay, Apulien, 75 cl | CHF 59.00

Don Sebastian Verdejo, 75 cl | CHF 56.00

Red, rosé and sparkling wines

Prices in CHF, VAT included. Bottles are 75 cl unless otherwise stated.

Rosé

Legio Wallis Pinot Noir Lagrein | CHF 59.00

Red wines

Muttenzer Pinot Noir AOC | CHF 51.00

Baiocco Rosso Classico AOC | CHF 56.00

Figuero 12 DO | CHF 65.00

Primitivo, Merlot | CHF 56.00

Reserve de Don Carlos Especial | CHF 54.00

Villa Carena Monferrato DOC | CHF 61.00

Yantra, Tenuta Sette Cieli | CHF 62.00

Primitivo di Manduria, M. Pietrosa, 150 cl | CHF 119.00

Sparkling wines

Prosecco DOC Extra Dry Millesimato, Contarini | CHF 54.00

Laurent-Perrier Brut, France | CHF 119.00

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Information and bookings

Menu selection

The venue requests a uniform menu for the group. Alternatives are available for children, vegans and guests with specific dietary requirements. Many dishes can be prepared gluten-free or lactose-free on request.

Allergies and intolerances

Please communicate allergies and intolerances in advance. Information on product origin and allergens is available directly from the venue.

How to book

Provide the date, time and number of guests. The venue checks availability and suggests menus. Aperitif, menu and wine selection is followed by a detailed offer. Site visits are available on request.

Confirmation and guest numbers

The date is firmly reserved after the confirmation has been signed and returned. The final number of guests must be provided two days before the event and forms the billing basis.

Periods and prices

The seasonal proposals cover January-March, April-June, July-September and October-December 2027. All prices are in Swiss francs and include VAT. Beverages are priced separately. Cancellation conditions should be agreed directly with the venue.

Venue contact

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