



Restaurant
Schloss
Bottmingen

BASELWORLD

During the BASELWORLD 2017, there is no better setting than the 14th century Bottmingen castle, located southerly from Basel. To guarantee your place in our prestigious location, book your table or private salon now.

Dinners & Private Dining

Dinners can indulge within the gilded six halls or our historical gourmet restaurants. Enjoy a truly unforgettable dining experience with a selection of impeccably prepared fine-dining menus by our Chef de Cuisine Gilles Brunin and Chef Pâtissier Alain Schmidlin "Albarock".









Your host
Johannes Tschopp and Team



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Private rooms

Our castle promises superior historical rooms, offering not only spacious and bright locations but also individualism. For your happening you have the possibility to choose from our historical saloons, our garden terrace or the romantic castle garden.

	Private room	m ²	Diner	Cocktail
	Rittersaal Second floor	170	140 persons	200 persons
	Täfersaal First floor	45	34 persons	40 persons
	Baslersaal First floor	35	24 persons	30 persons
	Spiegelzimmer First floor	35	21 persons	30 persons
	Le Bar First floor	35	-----	20 persons
	Steinsaal groundfloors	70	40 Personen	40 Personen



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Menu Bijou

23. - 30. 03. 2016

Terrine de foie gras à la rhubarbe, brioche

Entenleberterrinen mit Rhabarber, Brioche

Duck liver terrine with rhubarb, brioche

Filet de skrei sur fondu de poireau, sauce au safran

Winterkabeljau auf Lauchgemüse, Safransauce

Codfish fillet on leek vegetables, saffron sauce

Granité Champagne et mandarine

Granite mit Champagner und Mandarinen

Sorbet with champagne and tangerines

Carré de veau rôti, sauce champignons citronné, cannelloni aux trompettes de la mort, bouquet de légumes

Gebratenes Kalbskarre, Zitronen-Champignonsauce,

Cannelloni gefüllt mit Totentrompeten, Gemüse Bouquet

Roasted veal lion, mushroom-citron sauce,

cannelloni filled with dead tromps, vegetables

Sablé au fruit de la passion, sorbet pomme grenade

Passionsfrucht Sablé mit Granatapfel-Sorbet

Passion fruit sable with pomegranate sorbet

Menu Bijou (5 courses) CHF 139.00

Menu Bijou (4 courses) CHF 128.00

Menu Bijou (3 courses) CHF 104.00

Our special offer

3-courses menu, included appetizer, Laurent Perrier Champagne
for CHF 125.00 per person (10 guests and more).