



svrestaurant

## **Catering & Events**

### **Novartis Campus Basel**

## **Welcome**

"Food should please the eye first and then the stomach" wrote Johann Wolfgang von Goethe once and we can't help but agree with the most important author of German literature here.

Whether you're inviting guests to a business lunch, for an aperitif or enjoying a festive occasion – we'll make sure that your event turns into an unforgettable culinary "eye catcher"!

From advice and planning, menu selection and presentation through to first-class service: you and your guests are in the best hands with us.

Only the best for every taste:  
We look forward to indulging you.

#### **Your point of contact:**

Head Catering  
**Valentine Molé**

Head Events  
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Catering Coordinator  
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## Breakfast

### À la carte & Brainfood

Butter, wholemeal and Pretzel croissants (mini/normal)	✓	ea.	1.60/2.00
Fruit rolls/ Wholemeal bread rolls	✓	ea.	2.50
Mini brioche classic or with chocolate	✓	ea.	2.50
Mini nut croissants/ mini almond croissants/ mini vanilla Danish pastries	✓	ea.	2.50
Cinnamon hazelnut rolls	✓	ea.	3.80

### Morning Booster

#### Classic

Bircher muesli	✓	ea.	4.00
Yoghurt, seasonal fruit, granola	✓	ea.	4.00
Linseed pudding	✓	ea.	4.00
Weekly special	✓	ea.	4.00

#### No Sugar

Bircher Muesli no sugar (5-grain flakes, yoghurt, nuts, berries)	✓	ea.	4.00
Yoghurt, seasonal fruit, granola	✓	ea.	4.00
Weekly special	✓	ea.	4.00

#### Vegan

Bircher muesli (Oat flakes, hazelnuts, raisins, apple, oat drink, New Roots natural)	✓	ea.	4.00
New Roots, fruit coulis, agave syrup, granola	✓	ea.	4.00
Weekly special	✓	ea.	4.00



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## **Fruits**

Seasonal fruit	ea.	1.50
Assorted sliced fruit (seasonal)	ea.	4.00
Fruit skewer	ea.	2.00

## **Brainfood**

Stoli nut mix	ea.	3.70
Stoli nut mix - dark chocolate/ milk chocolate	ea.	3.90
Trek Bar	ea.	3.80
Taste of Nature Bar	ea.	3.80
Clif Bar	ea.	4.40



## Lunch & Dinner

Whether a stand-up lunch, buffet or gala dinner – we make your wishes come true. We would be happy to advise you personally and prepare a suitable package for your event

### Lunch packages

#### Sandwich lunch

2 sandwiches

1 seasonal fruit

this package is also 100% vegetarian or vegan available ea. 15.50

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#### Apero Delight

8 cold appetizers

1 dessert of the day

this package is also available 100% vegetarian or vegan ea. 32.00

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#### Flavor Fusion

4 cold appetizers

5 canapés hot

1 dessert of the day

this package is also available 100% vegetarian or vegan ea. 39.50

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### Add On's

Salad of the day Chef's Choice ea. 5.00

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Soup of the day (October-March) ea. 4.00

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Mini Poke Bowl ea. 6.50

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### Sandwiches

Meat & Fish ea. 7.00

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Deluxe sandwich ea. 9.00

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Vegetarian ea. 7.00

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Vegan  ea. 9.00


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Mini Sandwich ea. 5.00

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Panino ea. 13.50

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Panino vegetarian  ea. 13.50

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Our weekly changing fillings and bread selections ensure variety in your sandwich lunch. We are happy to inform you about our current range. You can also order your sandwich gluten-free.



## Our Platters

### Mezze platter (350gr.)

Falafel, grilled vegetables, aubergine mezzaluna, feta cheese, hummus. Served with pita bread.

Ⓥ ea. 19.50

### Grison's platter (100gr.)

Selection of Grisons meat, raw ham, Salsiz, Mountain cheese, Tête de moine, sliced cheese and pickled vegetables.

Served with variation of bread.

ea. 19.50

### Mediterranean platter (100gr.)

Variation of Parma ham, Bresaola, salami, Parmesan, Provolone, grissini, olives and pickled vegetables.

Served with tomato focaccia.

ea. 22.50

### Smoked fish platter (150gr.)

Variation of sea fish, horseradish foam, dill-mustard sauce, gherkins, egg and capers. Served with blinis and brown bread.

ea. 23.50

### Cheese platter (150gr.)

Variation of soft and hard cheese, grapes, nuts and dried fruits. Served with variation bread.

Ⓥ ea. 23.50

### Plant power (200gr.)

Selection of hummus, tartar, New roots soft white, marinated tofu, No Salm, almond cream.

Served with various types of bread and mixed pickles.

Ⓥ ea. 23.50



## Poke Bowls

### Vitale Poke Bowl

Sushi rice, ginger carrots, edamame, broccoli ✔ ea. 16.50

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### Power Poke Bowl

Quinoa, spinach, radish, mango, fennel ✔ ea. 16.50

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## Salad bowls and our classics

### Panzanella salad with balsamic dressing

Rucola, mozzarella, tomatoes, ciabatta croutons, roasted almonds and parmesan cheese ✔ ea. 17.50

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### Caesar salad

Lettuce, egg, croutons, bacon and Parmesan cheese (also available as vegetarian) ea. 16.50

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### Niçoise salad

Iceberg, beans, potatoes, chilli peppers, cucumber, red onions, Tuna (also available as vegan) ea. 17.50

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### Green bowl

Green leaf lettuce, broccoli, edamame, cucumber, garden cress, wasabi nuts ✔ ea. 16.50

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## ...add your toppings

### Cold toppings

Chicken strips port. 7.50

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Sea bass port. 7.50

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Prawn Asian style port. 7.00

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Burrata ✔ port. 5.00

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### Warm toppings

Samosa ✔ port. 5.00

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Curry balls ✔ port. 4.50

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Vegetarian nuggets ✔ port. 5.50

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Empanadas ✔ port. 5.50

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Spring rolls ✔ port. 5.50

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## Appetizer

We recommend the following order quantity per serving:

For the small appetite 3-5 appetizers (short aperitif)

For the bigger appetite 6-8 appetizers (elegant aperitif)

As a meal replacement 9-10 appetizers (lunch/dinner)

Minimum order quantity is 15 pieces per appetizer. Please order our appetizers 48 hours in advance.

### ...our aperitif canapés

#### Meat

Serrano ham, five spiced cauliflower creme, pumpernickel crumble	ea.	4.50
Pastrami, mustard aioli, celery salad and radish	ea.	4.50
"Miso" chicken on pineapple and cucumber salad	ea.	4.50
Vitello rolls, Port wine mayonnaise, Parmesan	ea.	4.50
Roast beef, wasabi cream, mushroom, soya emulsion	ea.	5.00

#### Fish

Grilled tuna cube, avocado mango salad, fried onions	ea.	5.00
Marinated trout, lentil salad and lemon dressing	ea.	5.00
Salmon tartare, radish and passion fruit	ea.	5.00
Shrimps cocktail, herb Panna cotta	ea.	5.00
Tuna rilette, capers, polenta	ea.	5.00







#### Vegetarian <sup>Ⓟ</sup>

Beetroot ravioli with pea and wasabi cream, edamame salad	Ⓟ ea.	5.00
Aubergine Durum with bulgur and Feta cheese	Ⓟ ea.	4.50
Goat's cream cheese, polenta, figs, walnuts	Ⓟ ea.	4.50
Cottage cheese, tabouleh, dried dates	Ⓟ ea.	4.50
Glazed carrot sticks, lentil salad, paprika pesto	Ⓟ ea.	4.50
Smoked Burrata, confit cherry tomatoes	Ⓟ ea.	4.50







## Vegan


Courgette rolls, sweet potato and almond crème, sun-dried tomatoes		ea.	5.00
Mini potato, spiced ratatouille, vegan Crème fraiche		ea.	4.50
Mini pita, roasted carrot sticks, carrot hummus		ea.	4.50
Herb crêpe, no tuna and wasabi sour cream		ea.	5.00
Vegan salmon sashimi, lentils, passion fruit		ea.	5.00
Polenta antipasti canapés		ea.	5.00

## ...on the bread





### Snack Tartelettes

Feta cheese, carrot hummus and roasted almonds		ea.	4.00
Goat's cheese creme, caramelised fig, micro leaves		ea.	4.00
Crab and chive cocktail		ea.	4.00
Smoked salmon, cucumber and apple		ea.	4.50
Fried prawn, herb cottage cheese, orange		ea.	4.50
Roast beef, pesto ricotta, sun-dried tomato		ea.	4.50
Serrano, avocado and grilled vegetables		ea.	4.50

### Wraps

Tomato wrap, cottage cheese, lemon hummus and spinach		ea.	4.00
Beetroot wrap, smoked salmon, horseradish cream cheese		ea.	4.00
Herb crepe with tuna and avocado		ea.	4.00
Wrap with chicken curry and fennel		ea.	4.00
Herb crepe with cream cheese and cooked ham		ea.	4.00

### Pita

Grilled vegetables and Muhammara		ea.	4.50
Falafel and hummus		ea.	4.50
Greek salad and Tzatziki		ea.	4.50
Egg salad, chives, bell pepper		ea.	4.50
Chicken curry, pomegranate		ea.	4.50



### Blini's

Quail egg, sautéed mushrooms	Ⓥ	ea.	4.00
Roquefort, silver onion and walnut	Ⓥ	ea.	4.00
Goat's cheese, figs and sprouts	Ⓥ	ea.	4.00
Salmon tartare, horseradish foam		ea.	4.50
Tuna, marinated mango		ea.	4.50
Roast beef and cucumber relish, Pommery mustard dip		ea.	4.50
Raw ham, roasted carrot cream		ea.	4.50

### Our classics

Silserli, tomato mozzarella	Ⓥ	ea.	3.80
Cocktail roll, brie & grapes	Ⓥ	ea.	3.80
Silserli, grilled vegetables, basil pesto	Ⓥ	ea.	3.80
Brioche, cream cheese, cherry tomato & garden cress	Ⓥ	ea.	3.80
Pumpernickel, smoked salmon, horseradish		ea.	4.50
Cocktail roll, raw ham, gherkins		ea.	4.50
Cocktail roll, salami, mustard butter		ea.	4.00
Cocktail roll, Grison's meat, cress butter		ea.	4.50
Brioche, smoked turkey breast		ea.	4.00

### Tapas & apero supplements

Raw ham (120 gr.)		ea.	15.00
Olives (120 gr.)	Ⓥ	ea.	9.00
Parmesan (120 gr.)	Ⓥ	ea.	12.00
Hummus (120 gr.)	Ⓥ	ea.	5.00
Chips nature or paprika (280gr.)		ea.	9.50
Salted nuts (500gr.)		ea.	9.50
Grissini (200gr.)		ea.	12.00



## Soul Food

### Mini Burger

Planted pulled BBQ with BBQ sauce	Ⓥ	ea.	5.00
Beef with BBQ sauce		ea.	5.00
Crispy chicken with curry sauce		ea.	5.00

### Kebabs

Planted kebab, white cabbage, cucumber, tomatoes and yoghurt sauce	Ⓥ	ea.	5.00
Sweet potato falafel, cabbage, tomatoes, cucumber and yoghurt sauce	Ⓥ	ea.	5.00
Pulled chicken, kabis, cucumber, tomato and yoghurt sauce		ea.	5.00
Kofta, white cabbage, tomato, cucumber and yoghurt sauce		ea.	5.00

### Asia

Momo's with smoked tofu	Ⓥ	ea.	3.50
Momo's with vegetables and cheese	Ⓥ	ea.	3.50
Spelt Momo's Planted	Ⓥ	ea.	3.50
Momo's with chicken		ea.	3.50
Momo's with beef		ea.	3.50
Bao buns with edamame and miso	Ⓥ	ea.	3.00
Bao buns pork char siu		ea.	3.00
Bao Buns with Szechuan beef		ea.	3.00
Bao buns with chicken and lemongrass		ea.	3.00

**We serve our bao's and Momo's with Chilli or Soy sauce.**

### ...baked goods






#### Meat & Fish

Codfish crispy & tartar sauce		ea.	5.00
Arancini Bolognese		ea.	5.00
Albondigas with tomato salsa		ea.	5.00
Pizza rolls with chicken and sage		ea.	4.00
Chicken nuggets "Panko" with cocktail sauce		ea.	5.00






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## Vegetarian

Sweet rolls with Sweet & sour sauce		ea.	4.00
Vegetables samosa with Raita sauce		ea.	3.50
Vegetables pakora with mango relish		ea.	4.50
Gyoza's with Soy sauce		ea.	4.50
Planted Tenders with spicy Cocktail sauce		ea.	5.00

## Quiches

Cheese quiche		ea.	4.00
Lorraine		ea.	4.00
Tomato Mozzarella spinach quiche		ea.	4.00
Tortilla Vegetable muffin		ea.	4.50

## Tapas hot

Dates with Goat cheese & honey		ea.	4.50
Spanish omelette		ea.	4.50
Crevette skewer & Aioli		ea.	5.00
Dates with bacon		ea.	4.50
Chicken skewers		ea.	6.50
Quesadillas		ea.	4.50
Falafel, raita sauce		ea.	4.50



## Sweets & cakes

Muffins	Ⓥ	ea.	3.00
Mignardise	Ⓥ	ea.	3.00
Brownie	Ⓥ	ea.	3.50
Dutch tartelettes (seasonal)	Ⓥ	ea.	3.80
Panna cotta	Ⓥ	ea.	4.00
Tiramisu	Ⓥ	ea.	4.00
Tartelettes seasonal fruits, chocolate, Cheese cake, passionfruit	Ⓥ	ea.	3.80
Black forest cherry trifle	Ⓥ	ea.	4.00
Pavlova with chocolate und coffee	Ⓥ	ea.	4.00
Cheese Cake	Ⓥ	ea.	3.80
Creme brulee	Ⓥ	ea.	4.00
Lemon raspberries bites	Ⓥ	ea.	3.80
Chocolate passionfruit Petit four	Ⓥ	ea.	3.80
Mini Financier pistacia ganache	Ⓥ	ea.	3.80
Chocolate chili delice	Ⓥ	ea.	3.80
White pistacia cranberries brownie	Ⓥ	ea.	3.00
Salted caramel chocolate tarte	Ⓥ	ea.	3.80
Amaretti ganache	Ⓥ	ea.	4.00
Cookie XL	Ⓥ	ea.	3.80

All our cakes and pastries are freshly made for you in our in-house bakery. This means that we can guarantee consistent quality on a daily basis. We are happy to make birthday cakes and other cakes on request.



## Drinks

Coffee, tea	Cup	3.60
Tea	Cup	3.90
Coffee, espresso by Nespresso	Cup	4.10
Sparkling and still mineral water, glass bottle	33cl	3.80
A range of soft drinks (Cola, Cola Zero, Schorle), glass bottle	33cl	3.80
SV Ice Tea	100cl	9.50
Kukku Ice Tea (different flavours)	100cl	18.00
Freshly squeezed fruit juice (seasonal)	100cl	24.00
Michel fruit juice	20cl	3.80
Michel fruit juice	100cl	12.50
Smoothie	ea.	4.80
Lassi	ea.	4.80

## Beer

Unser Bier	33cl	4.90
Kitchen Brew Everyday Blond	33cl	5.10
Kitchen Brew Windstill alcohol-free (on demand)	33cl	5.10
Draught Unser Bier	2000cl	200.00

## Prosecco

Prosecco Armani Extra Dry	75cl	46.00
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## White wine

Mont-Sur-Rolle, La Colombe	75cl	29.50
Riesling-Silvaner, Weingut Jauslin	75cl	33.50
Petite Arvine, Grand Metral, Provins	75cl	45.50

## Red wine

Girapoggio, Bissoni	75cl	39.00
Pinot Noir, Weingut Jauslin	75cl	37.00
La Villa, Barbera d'Asti DOCG, Tenuta Olim Bauda	75cl	43.00
Abadia Retuerta Especial	75cl	57.00



## ...useful information & terms

### Declaration

Meat (Beef, veal, pork, chicken)		Switzerland
Lamb		Europe
Duck		France
Salmon	Farmed	Norway/England
Tuna	Wild-Catch	Northeast-Pacific
Trout	Farmed	Turkey/Italy
Black tiger	Farmed	Vietnam

### Ordering

We require your final order in advance as follows:

- catering deliveries                      2 working days
- Events    5 working days
- Special events                              by arrangement

We do our very best to deliver orders as quickly as possible, even at very short notice, but we ask for your understanding if you have to wait a little at peak times. Not all products are available at short notice. We would be happy to advise you.

For catering deliveries placed outside of the required order period, and confirmed by the caterer, we have to add an express charge of CHF 80.00

### Nespresso Coffee

We are happy to provide you with Nespresso machines free of charge.

Please note that we charge a minimum consumption of 50% of the ordered quantity of coffee portions.

(Example: You order coffee for 20 persons and only use 8 portions. In this case we charge 10 portions in order to attain 50%. If you use 14 portions, then we charge also 14 portions)

### Supply costs for deliveries

Supply costs	per hour	60.00
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The supply costs include quotation processing, customer service, set-up, dismantling, delivery and pick-up of the catering. The organizer is responsible for cleaning the premises and tidying up of the various rooms.



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### Employee costs per hour

	workdays/	80.00
Service manager, head chef	weekend	100.00
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	workdays/	60.00
Service employee, chef	weekend	75.00
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Our office opening hours: Monday to Friday 7am – 4pm (July & August 8am – 3pm)

### Prices & payment terms

The prices for food, drinks and the crockery provided include 8.1% VAT and are quoted in Swiss francs. The price does not include personnel and transport costs, floral decoration, table linen and crockery that are not returned.

Payment: Monthly invoice to your cost centre, pay-in slip, cash or credit card. Invoices are payable net within 10 days after receipt.