

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-language 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 of hands with us.

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

Your point of contact:

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Breakfast

À la carte & brain-food

Butter, wholemeal and lye croissants (mini/ normal)	each	1.60/ 2.00
Fruit bun	each	2.50
Mini brioche classic or with chocolate	each	2.50
Mini nut pastry/ Mini almond pastry/ Mini vanilla Danish pastry	each	2.50
Birchermüesli	each	4.00
Chia pudding with coconut milk	each	4.00
Greek yoghurt with honey and fruits	each	4.00
Yoghurt / fruit quark	each	1.60
Seasonal fruit	each	1.50
Assorted sliced fruits	each	4.00
Fruit skewer	each	2.00
Stoli mixed nuts	each	3.70
Stoli mixed nuts – dark chocolate	each	3.90
Treat bar	each	2.40
Taste of Nature bar	each	3.80
Clif Bar / Lifebar	each	4.40



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Lunch packages

Sandwich lunch	p. p.	15.50
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2 sandwiches
1 seasonal fruit

This package is also available 100% vegetarian 

Fingerfood lunch, small	p. p.	24.50
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6 cold appetisers
1 dessert of the day

This package is also available 100% vegetarian 

Fingerfood lunch, large	p. p.	32.50
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4 cold appetisers
4 warm appetisers
1 dessert of the day

This package is also available 100% vegetarian 

Possible additions

Chef's salad of the day	p. p.	5.00
Soup of the day	p. p.	4.00
Warm snack (2 pieces)	p. p.	7.00



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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.

Platters

Mezze platter  (approx. 350g)	p. p.	18.50
Falafel, grilled vegetables, aubergine mezzaluna, feta cheese, hummus. Served with flat bread.		
Bündner platter (approx. 100g)	p. p.	19.50
Selection of Grisons air-dried beef, dry-cured ham, Salsiz, Tête de Moine, Swiss Alpine hard cheese and pickled vegetables. Served with tomato focaccia.		
Mediterranean platter (approx. 100g)	p. p.	22.50
Variation of Parma ham, bresaola, salami, parmesan, provolone, crispy breadsticks, olives and pickled vegetables. Served with tomato focaccia.		

Portions

Mezze dish (Falafel, grilled vegetables, aubergine mezzaluna, feta cheese, hummus) Served with flat bread 	p. p.	17.50
Tomato and mozzarella (buffalo) salad with bread 	p. p.	16.50
Bresaola with parmesan, rucola and bread	p. p.	18.50
Vitello tonnato with bread (Minimum Order Quantity 10 portions)	p. p.	19.50

Please order 48 hours in advance. From the eleventh serving, the dish will be served on a platter.



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Sandwiches

Meat & fish	each	7.00
Vegetarian  , vegan & gluten-free	each	7.00
Deluxe (salmon, dry-cured ham, Bresaola, roast beef)	each	9.00
Mini Sandwich	each	4.50

Our weekly-changing fillings & bread varieties ensure your sandwich lunch is full of variety. We are happy to inform you about what is currently on offer.

Salads & Poke

...choose your basic

Mediterranean salad p.P. 14.90

Mixed lettuce, rucola, cherry tomatoes, avocado, parmesan cheese, pine nuts and bread 

Kukku Salad p.P. 17.50

Saisonal mixed salad with mango, bean sprouts, Edamame, pineapple, avocado and passion fruit dressing 

Kukku Signature Poke  p.P. 19.50

Sushi Rice, edamame, marinated mango, ginger, cashew nuts, avocado, daikon cress and fried onions

...add your topping

Marinated Feta cheese  (approx. 70g.)	p.P.	4.00
Shrimps Asian style (approx. 60g.)	p.P.	6.50
Chicken strips (approx. 100g.)	p.P.	7.50
Fried salmon (approx. 60g.)	p.P.	7.50
Gyoza  (2 pieces)	p.P.	8.00

Warm additions on request. We will be happy to advise you.



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Sweets & cakes

Muffins	each	3.00
Scones	each	3.00
Eclair filled with vanilla or chocolate	each	3.00
Assortment of mini desserts	each	3.00
Brownies	each	3.00
Dutch tartlets	each	3.50
Fruit tartlets	each	3.50
Cake pops	each	3.00
Homemade tiramisu	each	4.00
Fruit tiramisu	each	4.00
Panna cotta	each	4.00
Chocolate mousse	each	4.00
Creme brûlée	each	4.00
Cube Lamington with raspberry, coconut and chocolate	each	3.50
Amaretti with Chocolate-passionfruit ganache	each	4.00
Cheesecake	each	3.50
Seasonal tray bakes with fruits and crumbles	each	3.50
Russenzopf, 500g (approx. 10 portions)		16.00
Gugelhopf sweet/ with bacon, 750g (approx. 18 portions)		27.00

All our cakes and pastries are freshly made for you in our very own 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. Just give us a call if you need some advice.



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Appetisers

We recommend the following order quantity per serving:

For the small appetite	3-5 appetisers (short aperitif)
For the bigger appetite	6-8 appetisers (elegant aperitif)
As a meal replacement	9-10 appetisers (lunch/ dinner)

Minimum order quantity is 15 pieces per appetiser. Please order our appetisers 48 hours in advance.

Cold

Ginger beef "Sous-Vide", kalamansi sauce, Radish and edamame salad	each	4.00
Home-pickled trout fillet, cream of garden peas, pink pepper and corn pops	each	4.00
Praline of corn-fed poulard, lentil salad, orange jelly and watercress mayonnaise	each	4.00
Marinated beef entrecôte on a bed of cucumber and sesame relish	each	4.00
Serrano ham, chilli-tarragon cream and grilled vegetables	each	4.00
Home-smoked duck breast, quinoa salad, grapefruit and pomegranate stock	each	4.00
Tuna tataki on a bed of tomato relish and candied pistachios	each	4.00
Tranche of beef entrecôte with couscous salad, lime and black nuts	each	4.00
Turmeric prawn turrets with salmon caviar	each	4.00

Cold and

Red lentil salad with lime & chilli sauce, cream cheese praline and marinated mango 	each	3.50
Small Greek salad 	each	3.00
Herb tofu, marinated shiitake mushrooms, melted tomato and miso sauce 	each	3.50
Beetroot carpaccio with goat cheese, wasabi cream and baby sprouts 	each	3.50
Cream cheese praline with quinoa salad, grapefruit and pomegranate stock 	each	3.50



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On the skewer

Cold

Caprese skewers with tomatoes and mozzarella 	each	2.80
Lollipop of corn-fed poulard with pepper confit	each	3.50
Aubergine cream cheese involtini 	each	3.50
Skewers with smoked salmon, cucumber and dill	each	4.00
Glazed king prawns with tamarind and pineapple	each	4.50

Warm

Yakitori skewer marinated with honey & sesame seeds	each	4.50
Chicken satay skewer with peanut sauce	each	4.50
Kofta skewer with lime and chilli	each	4.50
Asian fish cakes	each	4.50
Vegetable-skewer 	each	3.50

Bread dishes

Mini brioche

with Grisons air-dried beef and cress butter	each	4.50
with smoked salmon and froth of horseradish	each	3.50
with cream cheese, garden herbs and cherry tomatoes 	each	3.50

Potato bread

with roast beef and fig mustard	each	4.00
with Mostbröckli (smoked, dried meat) and carrot-ginger cream	each	4.50
with grilled vegetables and mozzarella 	each	3.00

Pita bread

with grilled vegetables and yoghurt sauce 	each	4.00
with chicken curry	each	4.50
with tuna mousse	each	4.50
with hummus feta 	each	4.50

Fruit bread

with smoked duck breast	each	4.50
with goat cheese mousse and cherry tomato confit 	each	3.50
with Tête de Moine and fig chutney 	each	3.50



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Cold fingerfood

Basil tofu cream with hearty vegetable tartar and baked polenta 	each	3.50
Mini wraps with chicken	each	3.60
Herb crêpes with cream cheese and Bern ham	each	3.50
Italian sushi	each	3.50
Cocktail rolls/ mini lye rolls with various fillings	each	3.60

Warm fingerfood

Empanadas with beef	each	3.60
Assorted mini tarts	each	3.80
Mini samosa 	each	3.50
Beef balls with spicy dip	each	5.00
Mini beef burger	each	5.00
Falafel with raita sauce 	each	4.50
King prawns in a potato crust	each	
Arancini tomato and mozzarella 	each	4.00
Spring rolls 	each	4.00
Japanese style baked prawns with sweet chilli sauce	each	4.50
Gyoza (chicken, )	each	4.00
Mini döner with chicken, cucumber and tomato	each	5.00
Halloumi and zucchini rolls and tomato salsa 	each	5.00
Chicken & coconut nuggets	each	5.00

Appetiser side dishes

Chips Nature or paprika (280g)	9.50
Salt nuts (500g)	9.50
Crispy breadsticks (200g)	12.00
Olives (120g)	9.00
Parmesan (120g)	10.50



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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

Beer

Feldschlösschen	33cl	4.20
Unser Bier	33cl	4.90
Feldschlösschen alcohol-free (on demand)	33cl	4.20
Draught Unser Bier	2000cl	200.00

Prosecco

Prosecco di Valdobbiadene	75cl	44.00
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White wine

Fechy, La Colombe	75cl	26.50
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
Blacktiger	FARMED	VIETNAM

Ordering

We require your final order in advance as follows:

- catering deliveries 2 working days
- Events < 100 people 3 working days
- Events > 100 people 5 working days

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 gladly put our Nespresso machines at your disposal without renting fee

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 and dismantling and delivery and pick-up of the catering. The organiser is responsible for cleaning the premises and tidying up of the various rooms.



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Employee costs per hour

Service manager, head chef	Work days/	80.00
	Weekend	100.00
Service employee	Work days/	60.00
	Weekend	75.00
Cook	Work days/	60.00
	Weekend	75.00

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 creditcard. Invoices are payable net within 10 days after receipt.