

Prices include 7.7% VAT.

The amount billed in euro will be based on the day's exchange rate.

Restaurant Le Train Bleu, Hotel Victoria, Centralbahnplatz 3 – 4, CH-4002 Basel,
Tel. +41 61 270 78 17, www.victoria.balehotels.ch

Opening hours: Restaurant daily from 11.30 a.m. – midnight.
Bar daily from 6.30 a.m. – midnight.

LE TRAIN BLEU

BAR • BISTROT • RESTAURANT

«VICTORIA» MENU

Avocado, sautéed king prawn, walnut oil dressing or Lukewarm wild mushrooms in a strudel punnet, salad 	
Pumpkin cream soup with pumpkin seed oil from Styria 	
Gratinated organic salmon (Ireland), savoy a la crème, basmati rice 	
or Deer Entrecôte, (Europe) in a nut crust, spaetzli, Brussels sprouts	
White and dark Toblerone chocolate mousse * 	
or Sorbet, fruit 	
CHF 68.00	

STARTERS

Green salad *   	9.50
Mixed salad *   	13.00
Lamb's lettuce mimosa, garlic baguette, balsamic dressing * 	16.00
Goat cheese gratinated with honey, salad 	18.00
Avocado, sautéed king prawns, walnut oil dressing	24.00
Lukewarm wild mushrooms in a strudel punnet, salad 	22.00
Classic Natura Beef tartare * 70 g 26.00 <i>Prepared directly at your table in the evening</i> 140 g 36.00	

CHF

SOUP

Pumpkin cream soup with pumpkin seed oil from Styria 	13.00
Appenzeller cheese soup 	13.00

PASTA & VEGETARIAN

Ricotta ravioli, vegetable bolognese, sage 	26.00
Pizokel Puschlav style 	small portion 21.00 26.00
Risotto with porcini mushrooms, parmesan crisps 	27.00

FISH

Deep-fried perch fillets (Germany) in frying batter, tartare sauce boiled potatoes, seasonal vegetables	33.00 small portion 29.00
Gratinated organic salmon (Ireland), savoy cabbage a la crème, basmati rice 	36.00

CHF

MEAT AND POULTRY

Red Thai Chicken-Curry, basmati rice, papadums  	37.00 small portion 31.00
Veal cordon bleu Basel-Land-Style, French fries, seasonal vegetables*	45.00
Sliced veal Zurich style in a creamy sauce, roesti potatoes * 	44.00 small portion 38.00
Sliced calf's liver Provence style, roesti potatoes * 	36.00 small portion 31.00
Jugged venison (Europe) hunter' style, spaetzli, red cabbage, chestnuts	36.00
Escalope of venison (Europe), boletus, spaetzli, Brussels sprouts	44.00 small portion 40.00
Deer Entrecôte, (Europe) in a nut crust, spaetzli, Brussels sprouts	43.00
Natura Beef Entrecôte Café de Paris sauce * French fries and mixed salad <i>You choose which size you would like!</i>	100 g 34.00 150 g 42.00 200 g 50.00 per additional 50 g 8.00

We use Swiss meat. Any exceptions are clearly indicated.

DESSERT AND CHEESE

A selection of Swiss and French cheeses	17.00
Sorbet, fruit 	15.00
Plum crepes with cinnamon ice cream*	15.00
Chestnut purée, meringue, whipped cream	11.00
Coupe Nesselrode Chestnut purée, vanilla ice cream, meringue, whipped cream	14.00
White and dark Toblerone chocolate mousse * 	15.00
Emmental meringue, ice-cream, Gruyère double cream *	15.00
Lukewarm pear Madeleine, caramel sauce and fleur de sel	15.00

BEVERAGES INCLUDED

1 dl of house wine or 1 glass of prosecco + 1 dl of house red wine + 3 dl bottle of mineral water + 1 coffee/espresso/tea	20.00
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Our staff will inform you on demand about ingredients in our meals which can elicit hypersensitivity and intolerances.



available lactose free



available gluten-free



vegetarian

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