



KOHLMANNS

essen und trinken

Welcome

Our winter specialities

Savoury tarte flambée

The wild one

with grated potato, kale, smoked venison and honeyed walnuts..... 23.50

✓ For mushroom lovers

with mushroom cassalette, wild mushrooms and cabbage (savoy and red)..... 21.50

Crisp winter salads

✓ **Lamb's lettuce with KOHLMANNS house dressing, egg, crunchy pretzel croûtons and grapes** 16.50

with crispy smoked venison..... 24.50

with pulled salmon..... 25.50

Winter potato dishes

KOHLMANNS rösti

with raclette cheese, spicy regional bacon and onions..... 24.50

with smoked salmon, flat-leaf spinach and white wine sauce..... 29.50

✓ with Alsatian Munster cheese, pears and honeyed walnuts 24.50

✓ with goat's cheese, sweet and sour pumpkin and fried onions..... 26.50

Simple, yet indulgent winter dishes

Tender peppered venison (300 g)

garnished with bacon, silverskin onions and pretzel croûtons,
served with egg-fried noodles, red cabbage and glazed chestnuts..... 32.50

Crispy KOHLMANNS cordon bleu (pork)

stuffed with smoked venison, raclette cheese and fried onions,
served with roast potatoes 38.50

Grilled wild boar sausage

with onion sauce and mashed potatoes 28.50

Small winter plates and starters

✓ **Cream of parsnip soup**
topped with whipped cream and pretzel croûtons..... 8.50

✓ **Cream of pumpkin soup**
topped with whipped cream and pumpkin seed oil..... 8.50

Sweet tarte flambée

with apple sauce, apple chutney and cinnamon 14.50

KOHLMANNS tarte flambée

An ideal accompaniment to your aperitif, for sharing or as a light main meal.
With wheat dough and sour cream.

The classic

with spicy regional bacon and onions 20.50

✓ From Münstertal

with Alsatian Munster cheese and sliced pear 24.50

Carbonara-style

with grated potato, onions and smoked venison..... 23.50

The spicy variant

with spicy chorizo, mushrooms and sweet and sour pumpkin..... 22.50

The high-flyer

with chicken strips, kale, cranberries and toasted almonds..... 23.50

For quiet connoisseurs

with organic minced beef and apple chutney 24.50

Basel-style

with smoked salmon, spinach and horseradish-infused sour cream..... 24.50

The surprise

with a pinch of adventure 23.50

Crunchy, sinfully delicious salads

As a starter or main or ideally to accompany your tarte flambée.

Basel sausage and cheese salad with KOHLMANNS crispy café-de-Paris buttered rolls

made from «Klöpfer», Scharfmacher cheese from Passwang, gherkins and red onions

Garnished with cherry tomatoes and boiled egg..... 21.50

Without Basel's regional Scharfmacher cheese 20.50

✓ Home-made potato salad 8.50

✓ KOHLMANNS leafy salad
topped with toasted seeds and KOHLMANNS house dressing 8.50

Suggested starters

Create your own combination.

2-dish combination 14.50




3-dish combination 19.50

5-dish combination 25.50

- Crayfish cocktail with fresh grapes and honeyed walnuts
- Smoked salmon tartare with horseradish-infused sour cream and red cabbage
- KOHLMANNS beef tartare with lamb's lettuce and honeyed walnuts
- Ox rilette with Sbrinz cheese and puff pastry flûte
- Grilled wild boar sausage from the Basel region with mashed potatoes and red wine sauce
- Pulled salmon on a bed of warm mashed potatoes and baked capers
- KOHLMANNS Swiss venison terrine



Pasta dishes

Surprisingly regional and hugely popular.

Mince & macaroni	Starter / Main course
with Swiss organic minced beef, apple compote and Scharfmacher cheese from Passwang.....	18.50 / 27.50
 Vegetarian mince & macaroni	
With apple compote and Scharfmacher cheese from Passwang.....	15.50 / 24.50
KOHLMANNS pasta bake	
topped with Swiss organic beef.....	28.50
Alpine Mac 'n' Cheese	
with spicy bacon from Swiss free-range pigs, raclette cheese and fresh chives.....	27.50
 Vegetarian version without bacon	24.50
 White wine risotto	
with wild mushrooms, rocket and Scharfmacher cheese from Passwang	29.50

Simple, yet indulgent mains

KOHLMANNS-style.

Stuffed Swiss chicken breast (150 g)	
with cream cheese and sun-dried tomatoes, served with golden rösti, fresh herb salad and jus	29.50
Grilled zander (160 g)	
with white wine risotto, savoy cabbage and beurre-blanc sauce	39.50
Tender fillet of Swiss roast beef (200 g)	
accompanied by KOHLMANNS herb butter and potato gratin	49.50
Veal schnitzel à la KOHLMANNS (180 g)	
coated in breadcrumbs and fried in butter, served with home-made warm potato salad and cranberries	45.50
KOHLMANNS ribs (500 g)	
made from free-range cattle from north-west Switzerland, with herby polenta and jus.....	43.50
Please choose one of our seasonal vegetable sides:	
 KOHLMANNS savoy cabbage.....	5.50
 KOHLMANNS red cabbage with chestnuts	5.50

KOHLMANNS specials

As a snack, for supper or simply as a treat.

Beef tartare (200 g)	
with KOHLMANNS-style seasoning, served with oven-fresh bread.....	38.50
Beef tartare (400 g)	
with KOHLMANNS-style seasoning, served with oven-fresh bread.....	75.00
We recommend accompanying with grappa, port wine or whiskey.	
Simply ask your waiter.	From 6.00

Incredibly sweet desserts

Heavenly treats with the motto: you've got to spoil yourself sometimes!

Home-made KOHLMANNS cheesecake	5.50
Garnished Magenbrot parfait	8.50
Fresh plums on puff pastry squares straight from the wood-fired oven served with vanilla ice cream.....	8.50
Sweet tarte flambée with apple sauce, sliced apple and cinnamon.....	14.50
Tarte Tatin made to KOHLMANNS special recipe Home-made upside-down apple pie, served hot with refreshing yoghurt ice cream.....	14.50
 Regional ice creams and sorbets from Kalte Lust in Olten	
Ice cream: meringue, vanilla, yoghurt, chocolate.....	3.50
Sorbet: plum, grape, lemon.....	3.50
Whipped cream	1.50

**If you order one of our delicious desserts between 2.00 and 6.00 pm,
you can also enjoy a coffee or espresso for just CHF 2.50!**