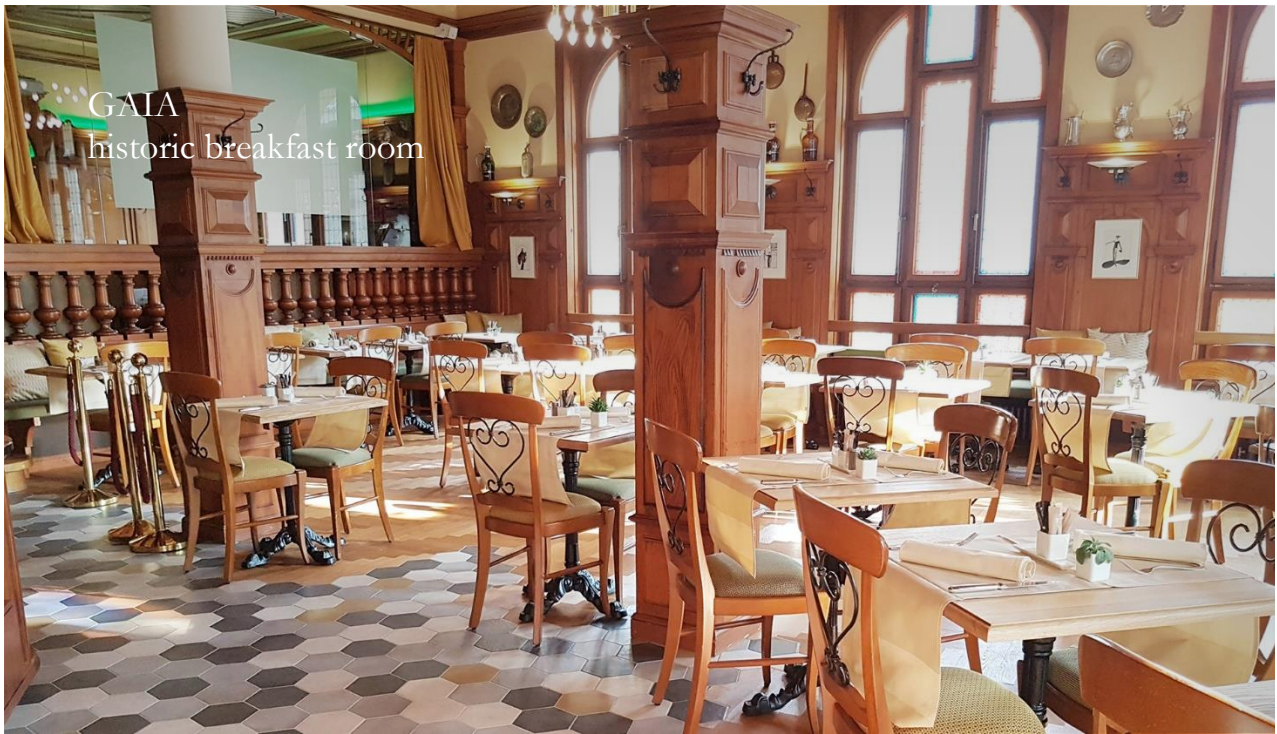


# Inspiring break meals - aperitif - snack in the sustainable GAIA BIO Hotel Basel




## Our different options

All products are **organically** grown, **homemade** or sourced from the **regional organic bakery** "Vitalspeishaus" in Dornach.

### for coffee breaks:

|   | CHF  |                         |
|---|------|-------------------------|
| <input type="checkbox"/> ORGANIC BREAKFAST FLAT RATE<br>Coffee, tea, orange juice, mineral water, croissant, various small rolls with butter, jam, muesli, plus yogurt and milk, fruit  | 27   | per person              |
| <input type="checkbox"/> ORGANIC COFFEE BREAK 20'<br>Break approx. 20 minutes   | 15   | per person/break        |
| <input type="checkbox"/> ORGANIC COFFEE BREAK 30'<br>break approx. 30/40 minutes  | 20   | per person/break        |
| <input type="checkbox"/> LARGE ORGANIC COFFEE BREAK PACKAGE<br>buffet set up in the seminar room with coffee at your discretion<br>Included: coffee, tea, mineral water, orange juice or apple juice<br>. <b>plus in the morning</b> : bar, croissant, fruit basket<br>. <b>plus in the afternoon</b> : fruit salad, sweet pastries, fruit basket | 25   | per person/<br>half day |
| <input type="checkbox"/> COFFEE, TEA  | 5    | per cups                |
| <input type="checkbox"/> CROISSANTS   | 1.50 | apiece                  |












### Flat rates

| STAND-UP SNACK / APERITIF... - from 10 people   | CHF           |          |                      |
|---|---------------|----------|----------------------|
| <input type="checkbox"/> «APERERO RICHE»<br>rolls/sandwich, quiches/pizza, tarte flambée, vegetable dip with sauce plus a vegetarian side dish such as cheese/ grape stick , mozzarella stick etc.) | 38 per person |          |                      |
| <i>Number of appetizers of your choice</i>  | <b>6</b>      | <b>8</b> | <b>10</b> per person |
| <input type="checkbox"/> Aperitif with various appetizers   | 29            | 38       | 45                   |
| <input type="checkbox"/> Additional charge for vegetarian Thai curry   | 21            | 20       | 19                   |
| <input type="checkbox"/> Surcharge for Thai curry "Poulet"  | 25            | 24       | 23                   |
| <input type="checkbox"/> Surcharge for Thai curry "shrimp"  | 27            | 26       | 25                   |
| <input type="checkbox"/> Surcharge for Thai curry "beef"  | 27            | 26       | 25                   |
| We serve jasmine rice with the Thai curry   |               |          |                      |
| <i>You can put together the selection of appetizers yourself according to your wishes.</i>  |               |          |                      |

## CREATE/CHOOSE INDIVIDUALLY YOUR APERO

### APERITIF NIBBLES – For 10 or more people per component

CHF

|                          |  |   |   |                                |
|--------------------------|--|---|---|--------------------------------|
| <input type="checkbox"/> | Bruschetta<br><b>to choose from:</b> tomatoes, pepperoni, apricot-cucumber, avocado and olive tapenade |    | 5 | at least 10 pieces per variety |
| <input type="checkbox"/> | Vegetable salad with marinated feta cubes  |    | 5 | per piece                      |
| <input type="checkbox"/> | Vegetable sticks with two different sauces in a glass  |    | 5 | per glass                      |
| <input type="checkbox"/> | Small tomato salad with buffalo mozzarella   |    | 5 | apiece                         |
| <input type="checkbox"/> | Wholemeal bread with herb cream cheese   |    | 5 | apiece                         |
| <input type="checkbox"/> | Little cheese cakes  |    | 5 | apiece                         |
| <input type="checkbox"/> | Cucumber rolls (cream cheese, fig, dried meat)   |   | 5 | 2 pieces per serving           |
| <input type="checkbox"/> | Mixed puff pastry  |    | 5 | 2 pieces per serving           |
| <input type="checkbox"/> | Cheese/grape skewer  |    | 5 | 2 pieces per serving           |
| <input type="checkbox"/> | Tomato sticks with mozzarella balls  |   | 5 | 2 pieces per serving           |
| <input type="checkbox"/> | Half an egg garnished with mayonnaise (1 egg/2 pieces)   |  | 5 | 2 pieces per serving           |
| <input type="checkbox"/> | Popcorn and chips  |  | 3 | per person                     |

### SOUP IN THE ESPRESSO CUP – from 10 people per component

|                          |                                |   |   |               |
|--------------------------|--------------------------------|---|---|---------------|
| <input type="checkbox"/> | Tomato soup with basil         |  | 5 | per cup/1½ dl |
| <input type="checkbox"/> | Curry foam soup with cream     |  | 5 | per cup/1½ dl |
| <input type="checkbox"/> | Broccoli cream soup with cream |  | 5 | per cup/1½ dl |
| <input type="checkbox"/> | Cucumber soup with dill (cold) |  | 5 | per cup/1½ dl |

**SALAD BUFFET** – served for 5 people or more with Italian and French salad dressing, as well with various oils and vinegars on request

6 salads and 3 garnishes, bread 16 per person

4 salads and 2 garnishes, bread 12 per person

Seasonal leaf lettuce according to the season

**to choose from:** tomatoes, cucumbers, carrots, pepperoni, beetroot, corn, cabbage, celery, quinoa, hornle lettuce

**to choose from:** nuts, chives, parsley, chopped egg, onions, fetta cheese, pumpkin seeds, mozzarella balls, dried fruits, pineapple pieces 2 each additional set per person

## CHOOSE INDIVIDUALLY

CHF (Continuation)

**GAIA Hotel rolls/sandwiches** - for 5 people or more, richly filled wholemeal rolls from the regional organic bakery topped with lettuce, pickle and 5 Per roll/sandwich

Cheese

Tomato mozzarella

cream cheese

egg salad

turkey meat

Ham or salami

## COLD / WARM DISHES – for 5 people or more

CHF

Avocado toast with tomato, balsamic vinegar and olive oil 10 per toast

Cheese/meat platter with butter and bread (for 2 people) we serve bread, butter and pickles 25 per plate

Alsatian tarte flambée with sour cream, bacon and onions (tray 25x38cm) 24 per sheet

Pizza Margarita tomato, mozzarella 24 per sheet

*Each additional ingredient:*

. Salami, ham, buffalo mozzarella + 7 per each side dish


. Pineapple, olives, bell pepper, sherry-tomatoes + 5 per each side dish

Quiche cheese, seasonal (700 g for approx. 8 people) 24 per quiche

Spaghetti served with your choice of: oil/garlic, tomato sauce 24 per person










|                          |  |   |    |            |
|--------------------------|--|---|----|------------|
| <input type="checkbox"/> | Thai curry – mild, medium or hot with rice |  | 23 | per person |
|                          | . vegetarian                               |   | 28 | per person |
|                          | . with chicken                             |   | 30 | per person |
|                          | . with beef or shrimp                      |   |    |            |

|                          |   |   |    |            |
|--------------------------|---|---|----|------------|
| <input type="checkbox"/> | Gulasch – mild, medium or hot with rice |  | 23 | per person |
|                          | . vegetarian                            |   | 30 | per person |
|                          | . with beef                             |   |    |            |








**SWEETS – DESSERT – for 10 people or more**

CHF

|                          |   |   |    |            |
|--------------------------|---|---|----|------------|
| <input type="checkbox"/> | Various cakes of your choice:<br>apple or Plum crumble, chocolate, poppy seeds, Gugelhupf |    |    |            |
| <input type="checkbox"/> | Fruit tarts   |    | 5  | apiece     |
| <input type="checkbox"/> | Chocolate cream in a glass  |    | 5  | per glass  |
| <input type="checkbox"/> | Vanilla cream in a glass  |    | 5  | per glass  |
| <input type="checkbox"/> | Fruit salad in a glass  |    | 5  | per glass  |
| <input type="checkbox"/> | Brownie corners   |   | 5  | apiece     |
| <input type="checkbox"/> | Fruit basket<br>various seasonal fruits   |  | 35 | per basket |

**VARIOUS DRINKS...**

CHF

|  |  |   |    |                  |
|--|--|---|----|------------------|
|  | SOFT DRINKS                                |  | 5  | 33cl bottle      |
|  | HOMEMADE ICED TEA                          |  | 12 | per carafe/liter |
|  | MINERAL WATER WITH AND WITHOUT CARBONATION |  | 6  | Per carafe/liter |
|  | ORANGE JUICE                               |  | 12 | per liter        |
|  | ORGANIC BEER, OUR BEER                     |  | 6  | 33cl bottle      |
|  | NIRO BARRIQUE PINOT NOIR                   |  | 55 | 75cl bottle      |
|  | NIRO ROSÉ, SAUVIGNON BLANC                 |  | 50 | 75cl bottle      |



Vegetarian dishes  
Vegan dishes/drinks

## Good to know

- ABG's** We ask you to provide us the **food/drinks and the exact number of attendees** as follows:
- up to 14 days before: deviation of 10 people
  - up to 4 working days in advance: exact number of people (to avoid food waste and large orders) - This number of people will be settled in the invoice unless there are going to be more attendees.
- Please find attached our detailed “ [General Terms and Conditions](#) ” online via a link.
- Conditions** Can be booked for 10 people or more / valid on request and subject to availability / Net-rates and in CHF including VAT.
- Ticketing** We are flexible and happy to respond to your needs.  
For inquiries and further questions kindly contact us via Email ( [welcome@gaiahotel.ch](mailto:welcome@gaiahotel.ch) ) or by phone (+41 61 225 13 13).
- Payment method** Credit card, cash or by invoice  
(invoice only possible within Switzerland/company in Switzerland)