



**SV RESTAURANT  
SYNGENTA ROSENTAL**

# Welcome

Whether inviting guests to an Aperitif or to a special occasion –the choice of the right culinary accompaniment is essential to the success of an event.

With us, your catering needs are in the best hands. With experienced planning and expert advice, we will be at your service during the planning phase and will offer you first class service during the event.

Turn your event into a culinary experience. It is our pleasure to spoil you.

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SV (Schweiz) AG  
SV Restaurant Rosental  
Rosentalstrasse 67  
4001 Basel

<https://rosental.sv-restaurant.ch/de/catering/>



## BREAKFAST

### MORNING PACKAGES

<b>GOOD START INTO THE DAY</b>	Piece	8.00
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Coffee or tea, orange juice, freshly-baked croissants

<b>SWISS BREAKFAST</b>	Piece	14.00
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Coffee or tea, orange juice, freshly-baked croissants, homemade birchermuesli, seasonal fruit basket

<b>COFFEE AND CROISSANT</b>	Piece	6.00
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Coffee or tea and freshly-baked croissants

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*We calculate one hot drink per Person. Additionally consumed hot drinks will be charged with 3.50 CHF each*

### À LA CARTE

#### FRESHLY BAKED

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Oven fresh croissants (butter, grain and lye)	Piece	2.50
Oven fresh cheese croissant	Piece	3.00
Chocolate croissant	Piece	3.00
Power Bread roll with seeds	Piece	2.50
Brioche	Piece	2.50
Mixed Bakery	Piece	2.50



## BREAKFAST

### FRUITS, "MÜESLI" AND MORE

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Small "Birchermüesli" in a Glass	Piece	4.50
Brain food Yoghurt & Bee power Natural yoghurt with chopped nuts and honey flavoured with a hint of lime	Piece	4.50
Homemade Power Yoghurt Crispy-cereals with yoghurt served in a glass	Piece	4.00
Vitamin Power Seasonal cut fruits	Piece	5.50
"Stoli" Nuts, nature with sea salt, white chocolate Caramel, dark chocolate	Piece	3.50
Cereal- and fruit bars	Piece	3.50



## BREAKS

### MORNING AND AFTERNOON PACKAGES

**MORNING / AFTERNOON PACKAGE**  
**- THE PERFECT BREAK** Per person 13.00

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Coffee or Tea, mineral water, a selection of pastries and a seasonal fruit basket

**MORNING / AFTERNOON PACKAGE**  
**- THE HEALTHY WAY TO GO** Per person 13.00

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Coffee or Tea, mineral water, fruit Juice, cut fresh fruits and vegetable sticks with dips

**POWER BREAK** Per person 13.00

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Coffee or Tea, mineral water with fresh cucumber and fresh ginger, brainfood-mix with nuts and dried fruit and curd with fresh fruits.

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## SWEETS

Different Swiss Cookies	Piece	3.50
Small-"Berliner" (German Doughnuts filled with Raspberry Jam)	Piece	3.50
Brownie	Piece	4.00
Donut Mania mixed different small doughnuts	Piece	2.50
Muffin Mania mixed different small muffins	Piece	2.50



## LUNCH & CO.

### FROM 15 PERSONS, 48 HOURS PRE-REGISTRATION

#### BUFFET

##### TOUR DE SWISS

Per Person 39.50

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Homemade soup of the day  
Colourful salad buffet  
Spinach-ricotta-ravioli with red pesto  
Sliced veal "Zürich-Style" with rösti (Swiss Hash browns)  
Crispy fried perch- with sauce tartare  
Swiss alpine macaroni and cheese with fried onions  
Dessert of the day

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##### ITALIAN STYLE

Per Person 44.50

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Minestrone with parmesan-cracker  
Tomato and mozzarella salad, marinated with pesto  
Scampi al limone  
Branzino with limoncello  
Risotto  
Mushroom ragout  
Chicken Saltimbocca alla romana with sage sauce  
Grilled vegetables  
Penne "Cinque pi"  
Panna Cotta

*Please note, that we are not allowed to serve warm food in the Conference Center.*



## LUNCH & CO.

### FROM 15 PERSONS, 48 HOURS PRE-REGISTRATION

**INDIAN STYLE** Per Person 32.00

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Red chicken-curry  
Green curry with shrimps  
Palak-paneer-cheese  
Basmati rice with wok-vegetables  
Mango-Lassi

**PASTA, PASTA, PASTA** Per Person 28.00

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Small salad with dressing  
Two different filled pasta (meat / vegetarian)  
Three different sauces (bolognese, pesto, carbonara)  
Mini Dessert

**ORIENTAL STYLE** Per Person 32.00

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Beef-Köfte  
Chicken- and lamb- skewers  
Falafel  
Couscous with oriental vegetables  
Salad of oranges with pomegranate

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*Please note, that we are not allowed to serve warm food in the Conference Center.*



## LUNCH & CO.

### FROM 15 PERSONS, 48 HOURS PRE-REGISTRATION

#### SANDWICH-LUNCH

(SEASONAL, WHEN NOT SPECIFIED 1/3VEGI) Per Person 22.00

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3 crunchy sandwiches with different filling,  
1 mixed salad, 1 dessert of the day.

#### BOWLS-LUNCH

(SEASONAL, WHEN NOT SPECIFIED 1/3VEGI) Per Person 25.50

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Seasonal, cold bowls with different vegetables and salad.  
Choose three different warm toppings (meat, fish, vegetarian, vegan).  
The toppings will be served separate.

#### WRAP-LUNCH

(SEASONAL, WHEN NOT SPECIFIED 1/3VEGI) Per Person 18.50

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1 filled wrap, 1 dessert of the day.

#### SANDWICH-LUNCH "PARISETTE"

(SEASONAL, WHEN NOT SPECIFIED 1/3VEGI) Per Person 20.50

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1 filled parisettes sandwich, 1 mixed salad and 1 dessert of the day.

#### BENTO-BOX LUNCH

(SEASONAL, WHEN NOT SPECIFIED 1/3VEGI) Per Person 25.50

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Bento-Box seasonal filled with cold foods. Choose between meat, fish, vegetarian and vegan.



## APÉRO

**FROM 15 PERSONS, 48 HOUR PRE-  
REGISTRATION**

### APÉRO-PACKAGES

**ALL AROUND SWITZERLAND** Per Person 16.50

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- Bündnerfleisch (cured, dried beef) with herbal-creamcheese
- Skewers of swiss cheese and grapes
- Crispy bread-sticks with air-dried ham
- Small savoury cheescakes
- Small croissant filled with ham and cheese

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**LA DOLCE VITA** Per Person 22.50

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- Tomato-Mozzarella-Skewers marinated with pesto
  - Grana Padano dices
  - Two kinds of olives
  - Antipasti in different variations
  - Shrimps al limone
  - Focaccia with bresaola (italian air dried beef)
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## APÉRO

### FROM 15 PERSONS, 48 HOUR PRE-REGISTRATION

#### APÉRO RICHE Per Person 34.50

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- Mixed nuts rosental style
- Marinated olives
- Tete de Moine cheese on fruitbread with mangochutney
- Mini Wraps with various fillings
- Preciously topped lye baguette slices
- Cheese skewers with grapes and salsiz (air-dried pork sausage)
- Creampuffs with smoked salmon and horseradish-foam.
- Tart Flambee-style baguettes with bacon und vegetarian with leek
- Vegetable pakora
- Chicken-skewers tex-mex
- Crispy panko shrimps
- Mini Patisserie
- Fruit-skewers

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#### THE GREEN THUMB Per Person 9.50

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Plate with vegetable sticks, rocket-wraps with cream cheese and air-dried tomatoes, sour cream dip, hummus and crispy baguette

## À LA CARTE

#### SANDWICHES

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Mini Sandwiches with various fillings	Piece	4.50
Buttered small lye pretzel with sunflower seeds	Piece	4.50
Small lye pretzel with various fillings	Piece	4.50



## APÉRO

### FROM 15 PERSONS, 48 HOUR PRE-REGISTRATION

#### COLD BITES, FROM 10 PERS. ASSORTED

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Mini wraps with various fillings	Piece	3.50
Amuse bouche	Piece	3.50
½ Toastcanapé with smoked salmon	Piece	3.50
½ Toastcanapé with cured-dried beef	Piece	3.50
½ Toastcanapé with roast beef	Piece	3.50
½ Toastcanapé with emmentaler-cheese	Piece	3.50
½ Toastcanapé with tuna mousse	Piece	3.50
½ Toastcanapé with humus	Piece	3.50
Dices of Sbrinz-cheese	Piece	3.50
Marinated olives	Portion	3.90

#### WARM BITES

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Savoury cheese-cakes	Piece	4.00
Small croissant filled with ham and cheese	Piece	4.00
Samosa with chili dip	Piece	4.00
Spring rolls filled with vegetables	Piece	4.00
Meatballs with tomato-chutney	Piece	4.00
Chicken-satay-skewers with peanut-dip	Piece	4.80
Vegetable pakora	2 Pieces	4.00
Vegan cevapcici with ajvar	2 Pieces	4.00
Vegan falafel	2 Pieces	4.00



## APÉRO

### FROM 15 PERSONS, 48 HOUR PRE-REGISTRATION

#### SALTY BITES

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Goin' Nuts, mixed nuts	100 g	5.00
Crispy Choice, a variation of potato chips	100 g	4.50
Popcorn – à variation	100 g	4.50
Traditional apéro bakery	100 g	6.50
Salted almonds	100g	5.50

#### SWEETS

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Seasonal dessert of the day	Piece	5.00
Vienna confectionery	Portion	4.00
Mini-pâtisserie	Piece	4.50
Fruit basket	Piece	1.50
Fruit-skewer with chocolate	Piece	4.50



## DRINKS

### SOFTDRINKS

Mineral Water with gas	5 dl	3.00
Mineral Water without gas	5 dl	3.00
Coca-Cola	5 dl	3.50
Coca-Cola zero	5 dl	3.50
Rivella red	5 dl	3.50
Sinalco	5 dl	3.50
Elmer Citro	5 dl	3.50
Sparkling apple juice	5 dl	3.50
SV Lemonade fairtrade	5l	35.00
SV Ice Tea fairtrade	5l	35.00
Water infused with fresh fruits	5l	35.00
Orange juice premium fairtrade	2.5 dl	4.00
Mineral Water with gas	1 Litre	5.50
Mineral Water without gas	1 Litre	5.50

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### COFFEE AND TEA

Coffee (Nespresso)	Portion	3.50
Tea (choice of various teas)	Portion	3.50



## DRINKS

### WHITE WINE

Epesses AOC Lucine, Waadt	75 cl	38.00
Féchy Azure, Genf	75 cl	35.00
Fendant St. Pierre, Chamoson	75 cl	39.00
Bosco del Merlo Sauvignon Blanc, Friaul IT	75 cl	39.00

### RED WINE

Paco Garcia, Rioja	75 cl	42.00
Oltreme Susumaniello, Brindisi	75 cl	42.00
Primitivo del Tarantino IGT Sette Torri, Apulien	75 cl	35.00

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### SPARKLING WINE

Prosecco Brut DOC Treviso Il Colle	75 cl	38.00
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### BEER

Feldschlösschen Lager	33cl	6.00
Feldschlösschen Lager alcohol-free		

*Please note the Syngenta guidelines  
regarding the consumption of alcohol in the building*



## GENERAL INFORMATION

### BANQUETS AND EVENTS

The prices are for in-house events.  
The side dishes can be exchanged for all main courses.

### DINNER

Would you like a dinner in a pleasant atmosphere? We will be happy to create a customized menu for a successful evening.

### ADDITIONAL COSTS

Service Member:	Per Hour	60.00
Service Lead:	Per Hour	80.00

*At least one Service Lead must be booked per assignment. Depending on the size and complexity of the event, more may be required.*

Table decorations: Flowers/floral arrangements	according to expenditure
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### TRANSPORT AND CONDITIONS

Transport: according to expenditure	according to expenditure
Pickup in the Restaurant or Kiosk with return of the equipment	free
Express-Surcharge	Till 5 Persons 50.00
	6-20 Persons 100.00
	From 21 Persons or more 200.00

*The express surcharge applies to orders received after 1 p.m. on the day before the event.*



## GENERAL INFORMATION

### ADDITIONAL CONDITIONS

If the minimum order quantity of CHF 100.00 is not reached, a delivery fee of CHF 35.00 per delivery will be charged.

The number of guests registered by 13:00 the day before is binding and will be invoiced.

The invoice is payable within 30 days.

All prices are in Swiss francs incl. 8.1% VAT.

### TABLEWARE RENT

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All crockery and cleaning is included for all our events. Should you still require crockery, we take the liberty of charging CHF 1.00 per item for cleaning.



## GENERAL INFORMATION

### DECLARATION

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Switzerland: Beef, pork, chicken breast, veal, meatballs, sausages, Wienerli, dried meat, cold cuts, salami

Hungary: chicken, turkey

Vietnam: Giant prawns, tuna, pangasius, fish burgers

Norway: Smoked salmon

Denmark: Cocktail prawns

Italy: Bresaola, Parma Ham

France: Duck breast

### GENERAL TERMS AND CONDITIONS

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<https://www.sv-group.ch/de/catering/agb>