BEEF7

PREMIUM
STEAKHOUSE & BAR

APERITIF & MENU SUGGESTIONS





We are an American style steakhouse located in the middle of the city of Basel. For us, the meat is in the foreground.
We take great care in the selection of products to ensure the origin of the meat and are very precise.

The meat is prepared on a grill, specially imported from the USA, at temperatures of over 350 degrees celsius. The high heat results in a unique, tasty experience. Enjoy your piece of meat, prepared as in the best steakhouses in the States.

Choose your
3-course menu

or put together a menu for yourself

On the following pages you will find recommendations for 3-course menus created by chef Cyril Wadel and his team.
Following the suggestions you will also find the total offer for the individual composition.

We will also be happy to advise you on site!

All prices are in Swiss Francs, per person and including 7.7% VAT.

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MENU FLAT IRON CHF 70

CALIFORNIA SALAD & BBQ CHICKEN
Iceberg lettuce, corn, croutons,
BBQ chicken skewer & cocktail dressing

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FLAT IRON
(200G / MEDIUM GRILLED)
Fried potatoes
Sautéed onions
Seasonal vegetables
Herb butter

***

WARM CHOCOLATE CAKE
WITH VANILLA ICE CREAM

MENU RIB EYE CHF 76

HOME PICKLED, GRAVED SALMON
Horseradish cream, butter & toast

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PREMIUM RIB EYE
(200 G / MEDIUM GRILLED)
Onion & bacon mashed potatoes
Seasonal vegetables
Pepper sauce

***

CARAMEL CREAM PUDDING BEEF7

MENU ENTRECOTE CHF 77

SMALL CAESAR SALAD

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«HEREFORD» ENTRECOTE (IRL)
(200 G / MEDIUM GRILLED)
Mushroom risotto
Seasonal vegetables
Meat jus

***

HOMEMADE PANNA COTTA
WITH STRAWBERRY SAUCE
AND SEASONAL FRUITS

MENU DUETT CHF 88

B7 SHRIMPS COCKTAIL
Poached king prawns, iceberg lettuce,
cocktail dressing
& homemade avocado mayonnaise

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DUO OF PORK & BEEF
RIB EYE
(EACH 150 G / MEDIUM GRILLED)
B7 fries
Seasonal vegetables
Sauce foyot

***

B7 CREMA CATALANA

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MENU BISON ENTRECOTE CHF 93

MIXED SALAD
Croutons, crispy bacon strips
& maple dressing

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US BISON ENTRECOTE
(200 G / MEDIUM GRILLED)
B7 fries
Seasonal vegetables
B7 café de Paris sauce

***

HOMEMADE CHEESE CAKE

MENU TOMAHAWK
CHF 108

LEAF SALAD
Croutons, egg & French dressing

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WOLOWINA CARRÉ
(CA. 450 G / MEDIUM GRILLED)
(carré = saddle of beef cooked in one piece)
B7 fries
Seasonal vegetables
Sauce béarnaise

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BROWNIE WITH VANILLA SAUCE

MENU VEGETARIAN CHF 56

LEAF SALAD
Croutons, egg & French dressing

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VEGI BURGER
IN THE BESCHLE BUN
B7 fries
Seasonal vegetables
Cocktail sauce

***

WARM CHOCOLATE CAKE
WITH VANILLA ICE CREAM

MENU «TO SHARE» CHF 84

SOUP IN THE POT
CEASAR SALAD IN THE BOWL

***

ENTRECOTE ROASTBEEF
AT THE PIECE
(200 G / MEDIUM GRILLED)
B7 fries
Seasonal vegetables
B7 café de Paris sauce

***

DESSERT VARIATION MINI
PANNA COTTA, BROWNIE & CHEESE CAKE

"TO SHARE" – EVERYTHING IS IN BOWLS & SERVED ON PLATES TO SHARE

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APERITIF APPETISERS

All prices are per person.

SALTY SNACKS

B7 nut mix	2
Focaccia with olive oil	4
Marinated olives	3
Parmesan pieces	2
Raw ham	4
Grilled oysters	8

COLD APPETISERS

Wrap caprese	3
Wrap chicken caesar	4
Wrap shrimp cocktail	5
Crostini bruschetta	3
Crostini salmon tatar	4
Crostini beef tatar	5
Mini club sandwich (vegetarian)	3
Mini club sandwich (pulled salmon)	4
Mini club sandwich (beef)	4
Tomato and mozzarella skewer	3

WARM APPETISERS

Mini pizza	3
Entrecote cubes with chimichurri	6
Salmon cubes baked with herb crust	4
Meat ball with pepper sauce	3

SWEET APPETISERS

Seasonal macarons	4
Mini brownie	3

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SALADS & STARTERS

SEASONAL SOUP		9
TOMATO SALAD WITH BUFFALO MOZZARELLA		15
BACON SHRIMPS King prawns wrapped in bacon with B7 special sauce		22
B7 SHRIMP COCKTAIL		22
CAESAR SALAD Crisp lettuce with a classic caesar dressing, croutons, shaved Grana Padano and bacon crisps		13
	with chicken	19
	with shrimps	27
B7 BEEF FILLET TATAR marinated with olive oil, salt, pepper, cornichons, capers, onions and Dijon mustard		23
GRILLED DUCK LIVER MEDALLIONS Salad bouquet, shallot confit and balsamic pepper sorbet		25
SALMON TATAR WITH TOAST		25
BEEF FILLET CARPACCIO		26
STARTER «TO SHARE» ON REQUEST		TO BE DEFINED

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BEEF7 MAIN COURSES

PREMIUM BEEF FILLET (200 G)	54
PREMIUM RIB EYE (300 G)	46
FLAT IRON STEAK (400 G)	58
BISON ENTRECOTE (200 G)	59
WOLOWINA RIB STEAK (500 G)	76
WOLOWINA T-BONE (500 G)	79
DUO OF SWISS PORK & BEEF RIB EYE (EACH 150G)	44
VEGI BURGER IN THE BESCHLE BUN	34
ENTRECOTE ROASTBEEF «TO SHARE» (200G)	39

NO.1 - "TO SHARE"
PLATE WITH RIB EYE / FLAT IRON / LUMA PORK NECK (300 G) 62
SIDE DISHES TO SHARE (B7 FRIES / BROCCOLI / CORN-COB)
FIVE KINDS OF SAUCES TO SHARE

NO.2 - "TO SHARE"
PLATE WITH RIB EYE / FLAT IRON / BEEF FILLET CENTRE CUT (300 G) 79
SIDE DISHES TO SHARE (B7 FRIES / BROCCOLI / CORN-COB)
FIVE KINDS OF SAUCES TO SHARE

NO.3 - "TO SHARE" SURF & TURF
PLATE WITH WOLOWINA TOMAHAWK / BACON SHRIMP / RIB EYE / FLAT IRON / LUMA PORK NECK (CA. 420 G) 96
SIDE DISHES TO SHARE (B7 FRIES / BROCCOLI / CORN-COB)
FIVE KINDS OF SAUCES TO SHARE

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ON REQUEST

WAGYU

JAPANESE KOBE

CHATEAU BRIAND

DRY AGED RIB EYE / DRY AGED ENTRECOTE

LUMA

LUMA PORK

SIDE DISHES

B7 FRIES WITH SALT / TRUFFLE OIL (pommes allumettes)	7 / 9
BAKED POTATO WITH SOUR CREAM	8
GLAZED CORN-COB	6
BROCCOLI WITH SLIVERED ALMONDS	8
SIDES "TO SHARE" (POMMES ALLUMETTES/BROCCOLI/CORN-COB)	10

SIDES ON REQUEST
SPÄTZLI / POTATO GRATIN / MASHED POTATOES

SAUCES

B7 CAFÉ DE PARIS	3
SAUCE BÉARNAISE	3
PEPPER SAUCE WITH COGNAC	3
RED CHIMICHURRI	3
HERB BUTTER	3

FIVE KINDS OF SAUCES «TO SHARE»
CAFÉ DE PARIS / CHIMICHURRI / HERB BUTTER / BÉARNAISE / PEPPER SAUCE 5

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SWEETS

B7 CREMA CATALANA	14
SEASONAL SORBET VARIATION	12
WARM CHOCOLATE CAKE with vanilla ice cream	15
SPEKULATIUS CHEESE CAKE	11
BROWNIE WITH VANILLA SAUCE	9
CARAMEL CREAM PUDDING BEEF7	11
DESSERT VARIATION MINI "TO SHARE" Panna cotta, brownie & cheese cake	16

EXTRAS

BEEF7 SPICE MIXTURE **AS YOUR GIVE AWAY FOR YOUR GUESTS**	7

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DECLARATION

BEEF	**SWITZERLAND**
HEREFORD ENTRECOTE	**IRELAND**
WOLOWINA BEEF	**POLAND**
WAGYU *	**AUSTRALIA / USA / CHILE / JAPAN**
KOBE BEEF	**JAPAN**
BISON *	**USA**

*** OUR BISON AND WAGYU ARE FREE FROM ANTIBIOTICS AND HORMONES**

POULTRY	**FRANCE**
SHRIMPS	**INDIA (BREEDING)**
SALMON	**NORWAY (BREEDING)**

WEIGHTS

The weight specifications refer to the raw weight before grilling. Depending on the cooking stage, there is a weight loss of 10% to 15%.

ALLERGIES

Please contact our service staff if you suffer from allergies or intolerances.
Ideally, you should inform us of these in advance.

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TERMS AND CONDITIONS

Small print for our banquet department

Kindly note that

- even in the catering trade an order is a contract.
- cancellations of banquets will be charged
  - within 9 to 1 day prior to your event with 50% of the agreed menu price (minimum CHF 50.00 per person)
  - cancellations on the day of your event will be charged with 100% of the agreed menu price (minimum CHF 100.00 per person)
- we cancel an event in case of a cancellation due to force majeure free of charge until 3 days prior to the event date
- we charge the last stated number of person
- we accept a reduction from numbers of person up to 10 % free of charge the day prior to your event.
- a reduction from numbers of person over 10% will be charged as stated above
- we charge CHF 100.00 for non-attendance of an à la carte group of 6 persons or more without timely cancellation.