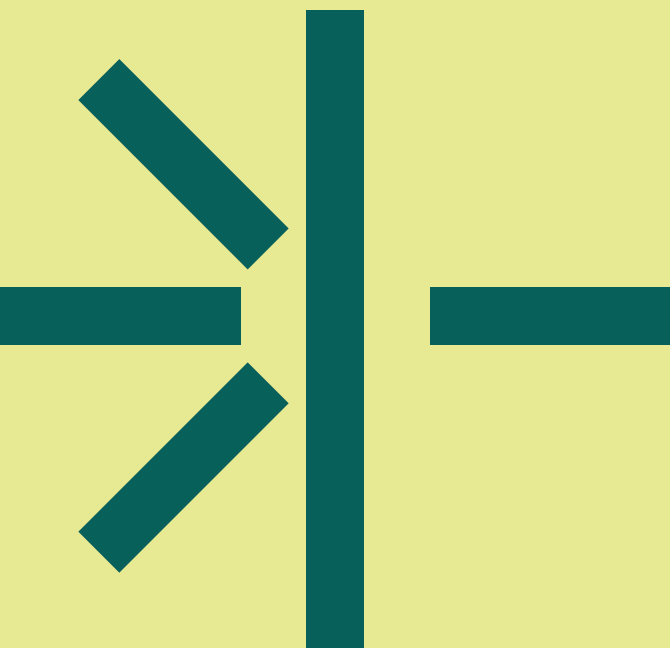


Enjoy your meal



Dear patient

The hospitality and gastronomy team welcomes you to the University Hospital Basel.

We provide personal care and a fresh, varied selection of dishes, tailored to your daily routine. We would be delighted to contribute to your well-being.

We are available for you from 7.15 a.m. to 8 p.m. via the «hospitality service» telephone button. You will find the current menu, adjusted to your dietary needs in the separate menu.

Meals are usually served at the following times:

- Breakfast between 7.30 and 8.30
- Lunch between 11.30 and 13.00
- Dinner between 17.30 and 18.30

If you prefer to dine outside of these serving times, please do not hesitate to contact us.

For your guests

We would be happy to serve your guests as well. Any associated costs will be added to your final bill.

Breakfast (standard) CHF 17.00

Lunch or dinner menu CHF 28.00
(soup, salad, main course and dessert)

For information on beverages and their prices, please refer to the list on the right.

We provide special dietary meals and customized components exclusively for our patients.

You and your guests are also welcome to dine in our Giardino restaurant in Building B or at Punto in Building C.

Drinks

Eptinger mineral water and tea are generally free of charge, as is coffee with meals.

Coffee between meals		CHF 4.20
Coffee for guests and relatives		CHF 4.20
Coca-Cola/Coca-Cola Zero	5 dl	CHF 4.10
Rivella red/Rivella blue	5 dl	CHF 4.10
Organic iced tea Classic lemon	5 dl	CHF 4.10
Apple spritzer	5 dl	CHF 4.10
Orange juice	25 cl	CHF 3.60
Apricot Granini (fruit nectar)	2 dl	CHF 4.50
Pear Granini (fruit nectar)	2 dl	CHF 4.50
Cranberry Granini (fruit nectar)	2 dl	CHF 4.50
Ueli beer, Lager Hell	33 cl	CHF 4.80
Clausthaler non-alcoholic	33 cl	CHF 4.80

Wine recommendations are available upon request

À la carte - à la minute

To prepare our menus, our kitchen mainly uses seasonal foods from the region, sourced from certified producers. The dishes are cooked using the innovative Micro-Past® process, which preserves vitamins and maintains the food.

Our hospitality service staff will prepare your menu on the ward. We will be happy to serve you your meals at the times mentioned on the right.

Special nutritional situations

Allergies and intolerances

Please inform your doctor or nurse if you have a food allergy. If you require an individual diet due to your illness, our nutritionists will be happy to help you.

To make it easier for you to choose a meal, we can provide a full list of ingredients for all dishes upon request. If none of the menus are suitable, our diet kitchen will gladly prepare an individual meal for you.

Diabetes

A balanced menu and low sugar are important. The amount of carbohydrates per meal depends on your individual requirements and your diabetes therapy. We also offer low-sugar jam, fruit yoghurt and ice cream.

Nutritional information

Upon request, our hospitality service will gladly provide you with a comprehensive list of nutritional information (calories (kcal), protein, fat, carbohydrates) for all our dishes and components.

Food brought from outside

Please note that, for reasons of hygiene, we are not allowed to store outside food in our refrigerator. We kindly ask for your understanding.

Our commitment to the environment

Our hospitality service is also committed to sustainability: The modern MicroPast® process enables us to avoid food waste. As a result, our approach leaves a considerably smaller environmental footprint than conventional production methods.

Quality standard in purchasing

Our purchasing department works only with the most renowned and qualified producers in Switzerland and giving preference to regional suppliers whenever possible. For meat and fish, we place particular importance on sustainability and select products certified by reputable organisations such as ProNatura, MSC or ASC.

Legend



gluten-free



low in lactose



contains pork



vegan



vegetarian

* not suitable for pregnant women