

DER TEUFELHOF BASEL

Das Gast- und Kulturhaus

Welcome in the unique guest and culture house
«Der Teufelhof Basel».

In the Teufelhof Basel we unite hotellerie, gastronomy and culture.
Michael Baader as head chef and Medeo Boussada as second head chef, influence the
culinary offer at the Teufelhof, together with the members crew.



The culinary rules

-  Our menu suggestions are valid from 10 people.
-  We ask you to choose a uniform menu for the whole group.
-  Alternatives (fish | vegetarian | vegan) are served according to the daily offer.
-  The dishes of the menus can be combined and we recalculate the price.
For fillets (beef, veal) we charge an additional CHF 5.00 per person.
-  All our main courses are served with seasonal vegetables.
-  The additional service of the side dishes is free of charge if ordered in advance.
-  We are happy to serve a meat upgrade (a bigger portion) at CHF 15.00 per person.
-  Please inform us in advance of any food allergies or intolerances.
-  All of our prices are in Swiss francs and including 8.1% VAT.

Prices

2 courses menu	CHF	65.00
3 courses menu with salad or soup as starter	CHF	77.00
3 courses menu	CHF	82.00
4 courses menu	CHF	99.00
5 courses menu	CHF	116.00

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Spring menus (20th March until 20th June)

Menu 1 at CHF 77.00

Iceberg salad | parmesan dressing
mostbröckle | walnuts

Free-range rearing entrecote
of the butcher Jenzer from Arlesheim
sherry sauce | potato gratin

Teufelhof dessert plate

**Menu 2 at CHF 82.00
(including surcharge for the fillet)**

Tomato and bread salad
garden rocket | buffalo mozzarella | basil

Irish Black Angus beef fillet
sherry sauce | potato gratin

Chocolate fondant
pineapple ragout | sour cream ice cream

Menu 3 at CHF 77.00

Carrot and ginger soup | sesame crostini

Veal steak from Baselland | rosemary jus
mediterranean potatoes

Burnt tonka bean custard | rhubarb compote
white chocolate ice cream

**Menu 4 at CHF 87.00
(including surcharge for the fillet)**

Marinated Orkney salmon
cucumber salad | sour cream

Veal fillet
wild garlic jus | mushroom risotto

Quark strudel | mango
Fleur de sel caramel ice cream

Menu 5 at CHF 99.00

Mediterranean vegetables
salsa verde | marinated feta cheese

Lemon and ricotta ravioli | peperonata

Sea bream fillet | saffron and tomato sauce
spaghettini

Sorbet plate | fruit ragout

Menu 6 at CHF 99.00

Vitello tonnato | garden rocket

Gersotto | green asparagus | hazelnuts

Irish lamb cernel
balsamic vinegar jus | semolina crust

Trilogy of the strawberry

More spring dishes

Starter

Beef tatar from Baseland | marinated vegetable

Spring salad | air-dried Grison meat

Spring soup from the daily offer

Tabbouleh salad | marinated tofu

Smoked trout fillet | dill mustard sauce | spring salad

Vegetarian and vegan dishes

Green spelt biscuits | mushroom cream sauce | green asparagus

Vegetable curry | chick-peas | asian mushrooms (vegan)

Main courses

Ravioli from the daily offer

Fillet of pork from Seeland | mushroom sauce | tagliolini

Chicken breast from Aargau | wild garlic jus | morel risotto

Pike-perch fillet | piment d'espelette sauce | wild rice

Cheese

Cheese from Jumi and Maître Beeler

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Summer menus (21st June until 22nd September)

Menu 1 at CHF 82.00
(including surcharge for the fillet)

Iceberg salad | parmesan dressing
smoked field-range ham

Irish Black Angus beef fillet
sherry sauce | potato gratin

Teufelhof dessert plate

Menu 2 at CHF 77.00

Gazpacho | chorizo crostini

Free-range rearing beef entrecote
of the butcher Jenzer from Arlesheim
Pepper sauce | potato tortilla

Chocolate fondant
fruit ragout | vanilla ice cream

Menu 3 at CHF 77.00

Tomato and bread salad
garden rocket | buffalo mozzarella | basil

Steak of thick end of loin
of veal from Baselland | rosemary jus
souffled polenta

Tiramisu | fruit ragout | caramel

Menu 4 at CHF 99.00

Tuna tataki | wasabi sauce
vegetable glass noodle salad

Carrot and ginger soup | ricotta crostini

Sea bass | bell pepper sauce
branch celery risotto

Sorbet plate | fruit ragout

Menu 5 at CHF 94.00

Market fresh summer salad
from the daily offer

Beef tatar from Baselland
marinated vegetables

Sea bream fillet | saffron and tomato sauce
spaghettini

Vanilla tart | marinated berries
chocolate ice cream

Menu 6 at CHF 82.00

Vitello tonnato | garden rocket

Fillet of pork from Witzwil
chanterelles sauce | tagliolini

Panna cotta | fruit ragout
prosecco ice cream

More summer dishes

Starter

Butterhead lettuce | buttermilk dressing | caramelized pecan nuts | Sbrinz

Cucumber and melon salad | sherry vinaigrette | mint

Summer soup from the daily offer

Marinated Orkney salmon | avocado cream | cucumber

Mediterranean vegetables | salsa verde | burrata

Goat fresh cheese mousse | glazed port wine cherries

Vegetarian and vegan dishes

Vegetable bulgur | organic tofu | lemon yogurt

Vegetable curry | chick-peas | asian mushrooms (vegan)

Main courses

Ravioli from the daily offer

Lemon and ricotta ravioli | peas

Irish lamb medaillons | sage jus | fried polenta

Tagliatelle | peperonata | pesto

Parmesan and champagne risotto | garden rocket | burrata

Cheese

Cheese from Jumi and Maître Beeler

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Autumn menus (23rd September until 21st December)

Menu 1 at CHF 82.00

Carne cruda of veal from Baselland
sour cream sauce

Venison medallions
maple syrup and pepper sauce | spaetzle

Pear strudel | mountain cranberries
chocolate ice cream

Menu 2 at CHF 77.00

Lamb's lettuce | croutons
air-dried Grisons meat

Steak of thick end of loin
of veal from Baselland | wild pepper sauce
celery puree

Chocolate fondant
fruit ragout | sour cream ice cream

Menu 3 at CHF 94.00

Pumpkin soup | fresh cheese crostini

Homemade dried tomato ravioli | sage

Free-range rearing beef entrecote
of the butcher Jenzer from Arlesheim
sherry sauce | potato gratin

Sorbet plate | fruit ragout

Menu 4 at CHF 82.00

Smoked pike-perch fillet | lentil salad
horseradish sauce

Braised beef | Burgundian sauce
mashed potatoes

Apple crumble | moscato foam
fruit ragout | caramel ice cream

Menu 5 at CHF 99.00

Parsley root mousse | apples
beetroots | pecan nuts

Autumn soup from the daily offer

Roe-deer loin medaillons
juniper sauce | spaetzle

Chestnut mousse tartlet | pear compote
vanilla ice cream

**Menu 6 at CHF 99.00
(including surcharge for the fillet)**

Market fresh autumn salad
from the daily offer

Yellow-pea and champagne soup
lemon ravioli

Irish Black Angus beef fillet
sherry sauce | potato gratin

Teufelhof dessert plate

More autumn dishes

Starter

Lamb's lettuce | egg | bacon | croutons

Chicory salad raw and braised | marinated goat cheese | honey vinaigrette

Iceberg salad | orange and yoghurt dressing | sweet potatoes | caramelized nuts

Tuna tataki | wasabi sauce | vegetable glass noodle salad

Marinated corn-fed poulard breast | bell-pepper sauce | sweetcorn

Vegetarian and vegan dishes

Vegetable bulgur | organic tofu | lemon yogurt

Vegetable curry | chick-peas | asian mushrooms (vegan)

Main courses

Chicken breast from Aargau | marsala jus | tomato risotto

Pike-perch fillet | saffron sauce | spaghettini

Sea bream | noilly prat sauce | wild rice

Ravioli from the daily offer

Tagliatelle | leek | feta cheese

Risotto | spinach | mushrooms

Cheese

Cheese from Jumi and Maître Beeler

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Winter menus (22nd December until 19th March)

<p style="text-align: center;">Menu 1 at CHF 82.00</p> <p style="text-align: center;">Smoked pike-perch fillet winter salad dill sauce ***</p> <p style="text-align: center;">Braised beef Burgundian sauce mashed potatoes ***</p> <p style="text-align: center;">Teufelhof dessert plate</p>	<p style="text-align: center;">Menu 2 at CHF 77.00</p> <p style="text-align: center;">Pumpkin soup fresh cheese crostini ***</p> <p style="text-align: center;">Lamb medallions aceto balsamico jus rosemary risotto ***</p> <p style="text-align: center;">Chestnut mousse tartlet mandarin ragout vanilla ice cream</p>
<p style="text-align: center;">Menu 3 at CHF 87.00 (including surcharge for the fillet)</p> <p style="text-align: center;">Parsnip mousse vegetable salad ***</p> <p style="text-align: center;">Veal fillet rosemary jus polenta Ticinese ***</p> <p style="text-align: center;">Apple schlupfer pear compote stracciatella ice cream</p>	<p style="text-align: center;">Menu 4 at CHF 94.00</p> <p style="text-align: center;">Green salad camembert cheese apple walnut dressing ***</p> <p style="text-align: center;">Potato and leek soup olive crostini ***</p> <p style="text-align: center;">Pike-perch fillet saffron sauce spaghetti ***</p> <p style="text-align: center;">Sorbet plate fruit ragout</p>
<p style="text-align: center;">Menu 5 at CHF 77.00</p> <p style="text-align: center;">Lamb's lettuce egg bacon croutons ***</p> <p style="text-align: center;">Free-range rearing beef entrecote of the butcher Jenzer from Arlesheim sherry sauce potato gratin ***</p> <p style="text-align: center;">Chocolate fondant fruit ragout sour cream ice cream</p>	<p style="text-align: center;">Menu 6 at CHF 94.00</p> <p style="text-align: center;">Market fresh, mixed winter salad ***</p> <p style="text-align: center;">Tagliatelle leek feta cheese ***</p> <p style="text-align: center;">Fresh caught pollan fillet champagne and herbs sauce mashed potatoes ***</p> <p style="text-align: center;">Panna cotta fruit ragout prosecco ice cream</p>

More winter dishes

Starter

Winter salad | fresh cheese fruit roulade

Lamb's lettuce | croutons | air-dried Grisons meat

Winter soup from the daily offer

Vitello tonnato | capers | shallots

Beef tatar from Baselland | marinated vegetable

Curry mousse | vegetable salad | soya and sesame sauce

Vegetarian and vegan dishes

Vegetable bulgur | organic tofu | lemon yogurt

Vegetable curry | chick-peas | asian mushrooms (vegan)

Main courses

Chicken breast from Bern | herbs and mushroom sauce | tagliatelle

Ravioli from the daily offer

Homemade dried tomato ravioli | sage

Risotto | spinach | mushrooms

Cheese

Cheese from Jumi and Maître Beeler