
DER TEUFELHOF BASEL

Das Gast- und Kulturhaus

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The Teufelhof Basel The guest and culture house

Welcome in the unique guest and culture house «Der Teufelhof Basel». In the Teufelhof Basel we unite under one roof hotellerie, gastronomy and culture. With our two hotel concepts, the gourmet Restaurant Bel Etage, the modern Restaurant Atelier, the cozy Bar&Kaffee Zum Teufel, the in-house theatre and the delicacy store falstaff in our archaeological cellar with a little museum, we offer high standards and quality to our guests in an inspiring environment.



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Bar & Kaffee
Zum Teufel
DER TEUFELHOF BASEL

Galerie
Hotel
DER TEUFELHOF BASEL

Kunst
Hotel
DER TEUFELHOF BASEL

Restaurant
Atelier
DER TEUFELHOF BASEL

Restaurant
Bel Etage
DER TEUFELHOF BASEL

Brauerei im
Teufelhof
DER TEUFELHOF BASEL

Theater im
Teufelhof
DER TEUFELHOF BASEL

Weinladen
Falstaff
DER TEUFELHOF BASEL

Archäologischer
Keller
DER TEUFELHOF BASEL

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Teufelhof: where a simple get together becomes an event sensation

Basically, in the Teufelhof is everything possible. Located in the middle of Basel's old town, the house offers a huge variety of locations. Our historical buildings, which have been nicely renovated and decorated with modern and artistic design, give us the chance to offer the right room for each different kind of event.

In our archaeological cellar, located between the old town walls of the 11th and 13th century, with wine shop and a little museum, or in the modern and design oriented room Shine&Dine, the historical rooms on the 1st floor of the art hotel, the perfect furnished and very flexible theatre, the modern bar or in one of our two restaurants, we will find the right location for you. If dinner, business lunches with or without presentation, business meals, birthday parties, weddings, product presentations, aperitifs or apéro riches, meetings, coffee breaks: we are pleased to welcome you and your guests in our great ambience.


Our event team is trained to do anything we can, to satisfy your needs and requests. We are very flexible and it is our pleasure to take on responsibility for making your event a success. Over 1'000 of events every year serve as reference. All this experiences gave us the opportunity to build a solid and huge knowledge. Moreover, the proven Teufelhof kitchen crew takes care that your guests eat splendidly and feel good all around.


Measure us with our values:

«With us the customer is the centre of our daily work; he gives the house its raison to be. We all, the 68 employees of the Teufelhof, place great emphasis on personal service. The well-being of our guests is our most important concern and we all take the responsibility to ensure that you feel comfortable with us».

Great that you are here! Raphael Wyniger

The culinary routes

 Please note that the minimum order for the appetizers are 10 pieces

 We are thankful if you inform us about food allergies and intolerances in advance

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Alcohol free drinks

Mineral water	1 L	CHF	12.50
Fresh pressed orange juice	½ L	CHF	18.80
Granini orange juice	1 L	CHF	14.50
Homemade ice tea	1 L	CHF	14.90
Fruit bowl alcohol free	1 L	CHF	14.90

White wines

Nordwestschweizer Kerner VdP 2017 Kellerei Siebe Dupf Aargau und Baselland (Kerner)	75 cl	CHF	60.00	
Sauvignon Blanc AOC 2016 Weingut Jauslin Baselland (Sauvignon Blanc)	75 cl	CHF	69.00	
 Pinot Gris AOC 2016 Weingut Jauslin Baselland (Pinot Gris)	75 cl	CHF	69.00	
Saint Saphorin AOC Les Blassinges 2016 Pierre-Luc Leyvraz Vaudt (Chasselas)	75 cl	CHF	59.00	
Petite Arvine Heritage AOC 2017 Varone Vins Valais (Petit Arvine)	75 cl	CHF	59.00	
Bianco di Merlot Sarabanda 2017 Tenuta Bally & Von Teufenstein Ticino (Merlot)	75 cl	CHF	59.00	
Mâcon AOC La Roche-Vineuse Vieilles Vignes 2016 Domaine Olivier et Corinne Merlin Burgund / Côte de Chalonnaise et Mâconnais (Chardonnay)	75 cl	CHF	69.00	
Pouilly-Fuissé AOC 2014 Domaine Olivier et Corinne Merlin Burgund / Côte de Chalonnaise et Mâconnais (Chardonnay)	75 cl	CHF	78.00	

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Languedoc AOC L'Orée Blanc 2017
 Domaine des Fabrègues
 Languedoc-Roussillon
 (Vermentino, Grenache blanc, Clairette)

75 cl CHF 49.00 

Riesling AOC Bollenberg 2016
 Valentin Zusslin
 Alsace
 (Riesling)

75 cl CHF 59.00 

Côtes du Rhône Villages AOC Ségueret Blanc Malmont 2014
 Domaine Malmont
 Südliches Rhönetal
 (Rousanne)

75 cl CHF 58.00 


Roero Arneis DOCG 2017
 Enrico Vaudano & Figli
 Piemonte
 (Arneis)

75 cl CHF 52.00 

Langhe Bianco DOC 2017
 Armando Parusso
 Piemonte
 (Sauvignon blanc)

75 cl CHF 60.00 

Bianco di Pinot Nero DOC Sillery 2016
 Frecciarossa
 Lombardia
 (Pinot Nero)

75 cl CHF 49.00 

Pinot Grigio DOC Alto Adige 2016
 Alois Lageder
 Südtirol
 (Pinot Grigio)

75 cl CHF 59.00 

Vermentino di Toscana IGT Ben 2016
 Fattoria Nittardi
 Toscana
 (Vermentino)

75 cl CHF 59.00 



Weisser Burgunder Weiler Schlipf CS 2015
 Weingut Schneider
 Baden
 (Weisser Burgunder)

75 cl CHF 59.00 

Puro Torrontés 2017
 Dieter Meier / Ojo de Agua
 Salta
 (Torrontés)

75 cl CHF 65.00 

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Rosé wine

Languedoc AOC L'Orée Rosé 2017 75 cl CHF 52.00 
Domaine des Fabrègues
Languedoc-Roussillon
(Cinsault, Grenache, Syrah)

Red wines



Pinot Noir AOC La Tour Réserve 2016 75 cl CHF 66.00 
Weingut Jauslin
Baselland
(Pinot Noir)



Pinot Noir AOC Hohle Gasse 2016 75 cl CHF 87.00 
Weingut Jauslin
Baselland
(Pinot Noir)




Lion rouge AOC 2015 75 cl CHF 74.00 
Weingut Jauslin
Baselland
(Pinot Noir, Diolinoir)

Merlot DOC Fustoquattro 2015 75 cl CHF 68.00 
Daniel Huber
Ticino
(Merlot)

Rosso del Ticino DOC Sottoroccia 2015 75 cl CHF 62.00 
Tenuta San Giorgio
Ticino
(Merlot, Cabernet Franc, Cabernet Sauvignon)


Gigondas AOC 2016 75 cl CHF 65.00 
Mas des Restanques
Côtes du Rhône
(Grenache, Syrah)

Languedoc AOC L'Orée rouge 2016 75 cl CHF 49.00 
Domaine des Fabrègues
Languedoc-Roussillon
(Mourvèdre, Cinsault)

Languedoc AOC Le Coeur 2012 75 cl CHF 60.00 
Domaine des Fabrègues
Languedoc-Roussillon
(Syrah, Cargnan)

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Pic Saint-Loup AOC Abracadabra 2016 Domaine du Chemin des Rêves Languedoc-Roussillon (Syrah, Grenache, Carignan)	75 cl	CHF	56.00	
Coteaux du Languedoc AOC Bois-moi 2016 Domaine du Chemin des Rêves Languedoc-Roussillon (Carignan, Cinsault, Syrah, Grenache)	75 cl	CHF	49.00	
Côtes du Rhône Village AOC Ségueret Rouge Malmont 2015 Domaine Malmont Südliches Rhôneetal (Syrah, Grenache)	75 cl	CHF	65.00	
Médoc AOC Croix de Mai 2015 Château Croix de Mai Médoc (Merlot, Petite Verdot, Malbec)	75 cl	CHF	72.00	
Barolo DOCG 2013 Revello Italien / Piemonte (Nebbiolo)	75 cl	CHF	79.00	
Barbera d'Asti Superiore DOC Marej 2015 Enrico Vaudano & Figli Piemonte (Barbera)	75 cl	CHF	59.00	
Barbera d'Alba DOC 2016 Revello Piemonte (Barbera)	75 cl	CHF	59.00	
Barbaresco DOCG 2014 Enrico Vaudano & Figli Piemonte (Nebbiolo)	75 cl	CHF	63.00	
Cabernet DOC Riserva Alto Adige 2015 Alois Lageder Südtirol (Cabernet Franc, Cabernet Sauvignon)	75 cl	CHF	65.00	
Chianti Classico DOCG Etichetta Artista 2014 Fattoria Nittardi Toscana (Sangiovese)	75 cl	CHF	65.00	

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Ad Astra IGT 2014 75 cl CHF 65.00 
Fattoria Nittardi
Toscana
(Cabernet Sauvignon, Merlot, Syrah, Sangiovese)

Seleccion Especial VdT 2014 75 cl CHF 69.00 
Abadia Retuerta
Castilla y Leon
(Tempranillo, Cabernet Sauvignon)

Rioja DOCa Crianza 2014 75 cl CHF 65.00 
Bodegas Marqués Treviño
Rioja
(Tempranillo)

Ribera del Duero DO La Casa 2014 75 cl CHF 54.00 
Bodegas Menade
Ribera del Duero
(Tempranillo)

Ribera del Duero DO Viridiana 2016 75 cl CHF 59.00 
Atalyas de Golban
Ribera del Duero
(Tempranillo)

Syrah 2015 75 cl CHF 65.00 
Weingut Ziereisen
Baden
(Syrah)



Spätburgunder Weiler Schlipf CS 2015 75 cl CHF 59.00 
Weingut Schneider
Baden
(Blauburgunder)

Puro Malbec 2017 75 cl CHF 65.00 
Dieter Meier / Ojo de Agua
Mendoza
(Malbec)




Sweet wine

Beerenauslese Cuvée 2015 3.75 cl CHF 53.00 
Gerhard Kracher
Neudsiedlersee
(Welschriesling, Chardonnay)

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Sparkling wine

Prosecco di Valdobbiadene DOCG Extra Dry Colmei Jeio (Glera)	75 cl	CHF	66.00	
Crémant d'Alsace AOC Brut Prestige Valentin Zusslin (Pinot Noir, Pinot Blanc, Riesling)	75 cl	CHF	65.00	
Champagne AOC Brut Pierre Mignon Weiss oder Rosé (Pinot Meunier, Pinot Noir, Chardonnay)	75 cl	CHF	110.00	
Prosecco with homemade fruit fond	Pro Glas	CHF	13.00	
White wine with homemade fruit fond	Pro Glas	CHF	7.50	

Beer

Heller Engel, Stadtmauer Brauer Basel	0.33 Liter	CHF	6.90
Dunkler Teufel, Stadtmauer Brauer Basel	0.33 Liter	CHF	6.90
Bengel, Stadtmauer Brauer Basel	0.33 Liter	CHF	6.90

This is only a summary of our wine card that contains more than 400 positions.

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Cold appetizers à la carte

Marinated olives	Per person	CHF	2.80
Parmesan cheese pieces	Per person	CHF	6.10
Cocktail puff pastry	Per person	CHF	6.90
Salty nut brioche	Per person	CHF	3.50
Bacon brioche	Per person	CHF	3.50
Olive brioche	Pre Person	CHF	3.50
Crostino with aubergine caviar	Per piece	CHF	3.80
Crostino with hard cheese tartar	Per piece	CHF	3.80
Crostino with smoked trout tartar and dill	Per piece	CHF	4.20
Crostino with chorizo ricotta	Per piece	CHF	4.20
Small bread rolls filled with tomato and mozzarella	Per piece	CHF	4.80
Small bread rolls filled with quark, cucumber and cooked ham	Per piece	CHF	5.50
Small bread rolls filled with dried tomato pesto and San Daniele ham	Per piece	CHF	5.90
Small bread rolls filled with gravad salmon and horseradish cream	Per piece	CHF	5.90
Pumpernickel with cottage cheese and herbs	Per piece	CHF	4.90
Canapés with chicken breast, pineapple and curry chutney	Per piece	CHF	4.90
Canapés with San Daniele ham and pine-nut tapenade	Per piece	CHF	5.30
Canapés with shrimps and cocktail sauce	Per piece	CHF	5.90
Canapés with air-dried Grisons meat and exotic fruit (seasonal)	Per piece	CHF	5.90
Canapés with beef tartar	Per piece	CHF	5.90
Blini with Scottish salmon and tarragon sauce	Per piece	CHF	5.30
Smoothie of carrots, celery and orange	Per person	CHF	3.50
Vegetable sticks with herb quark	Per person	CHF	5.90
Beetroot salad with orange fillets and nuts	Per person	CHF	4.40
Marinated tuna on Asian vegetable salad	Per person	CHF	4.80
Vitello tonnato	Per person	CHF	5.90
Wild shrimp salad with tarragon sauce and chicory	Per person	CHF	6.90
Chicken breast with mango salad and chervil	Per person	CHF	6.90
Goose-liver mousse with sauternes jelly (seasonal)	Per person	CHF	7.90

Platters

Platter with Swiss hard cheese	Per person	CHF	5.90
Platter with French soft cheese	Per person	CHF	5.90
Platter with Felino salami from Emilia (Italy)	Per person	CHF	5.90

With all platters we serve bread and olive oil.

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Warm appetizers à la carte

Tomato and mozzarella pizzas	Per person	CHF	4.20
Focaccia filled with vegetables	Per person	CHF	6.30
Focaccia filled with Parma ham, mozzarella and pesto	Per person	CHF	7.60
Vegetable tartlet	Per person	CHF	6.30
Cheese tartlet	Per person	CHF	6.30
Quiche Lorraine	Per person	CHF	6.60
Olive croissants	Per person	CHF	4.40
Ham croissants	Per person	CHF	5.20
Seasonal soup in the espresso cup	Per person	CHF	3.90
Spinach risotto with Belper Knolle	Per person	CHF	5.90
Vegetable quinoa with lemon and mint yoghurt	Per person	CHF	5.90
Dried tomato ravioli with herb salsa	Per person	CHF	5.90
White bread dumplings on mushroom ragout (seasonal)	Per person	CHF	6.40
Chicken cubes with peanut sauce and basmati rice	Per person	CHF	6.90
French duckling breast on vegetable curry	Per person	CHF	7.90
Veal ragout with mashed potatoes	Per person	CHF	7.90
Lamb medallion with ratatouille	Per person	CHF	7.90
Beef fillet tandoori with soya jus and couscous	Per person	CHF	8.60
Char fillet with fennel puree and Pernod sauce	Per person	CHF	6.90
Lemon ravioli with pike-perch fillet and saffron sauce	Per person	CHF	6.90
Saffron and shrimp risotto	Per person	CHF	7.90

Sweet appetizers à la carte
































Fruit pastry (seasonal)	Per person	CHF	3.60
Chocolate, nuts or ginger brownies	Per person	CHF	3.60
Profiteroles with chocolate cream	Per person	CHF	3.60
Slice of opera cake	Per person	CHF	3.60
Feuilleté with vanilla cream and fruits (seasonal)	Per person	CHF	4.20
Chocolate and raspberry mousse	Per person	CHF	4.30
Cold melon soup with lemon mousse (seasonal)	Per glass	CHF	4.40
Fruit salad with sorbet (seasonal)	Per person	CHF	4.80
Tonka bean and yoghurt mousse with pineapple	Per person	CHF	5.20
Lemon and pistachio tiramisu	Per person	CHF	5.20
Bolivia chocolate mousse with fruit coulis (seasonal)	Per person	CHF	5.20
Coconut tartlet with exotic fruits	Per piece	CHF	5.20
Friandises	Per person	CHF	5.60

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Aperitif beverage packages

Please note, that our beverage packages are valid for a maximum of 2 hours.

«Easy»	Per person	CHF	18.50
 Mineral water			
 Granini orange juice			
 Languedoc AOC L'Orée Blanc			
 Domaine des Fabrègues, Languedoc-Roussillon			
 Languedoc AOC L'Orée rouge			
 Domaine des Fabrègues, Languedoc-Roussillon			
«Classic»	Per person	CHF	19.50
 Mineral water			
 Granini orange juice			
 Languedoc AOC L'Orée Blanc			
 Domaine des Fabrègues, Languedoc-Roussillon			
 Languedoc AOC L'Orée rouge			
 Domaine des Fabrègues, Languedoc-Roussillon			
 Prosecco di Valdobbiadene DOCG Extra dry Colmei, Jeio			
«Style»	Per person	CHF	28.50
 Mineral water			
 Granini orange juice			
 Roero Arneis DOCG			
 Enrico Vaudano & Figli, Piemonte			
 Barbera d'Asti Superiore DOC Marej			
 Enrico Vaudano & Figli, Piemonte			
«Italianità»	Per person	CHF	25.50
 Mineral water			
 Apérol Spritz			
 Bianco di Pinot Nero DOC Sillery			
 Frecciarossa, Lombardia			
 Barbera d'Alba DOC			
 Revello, Piemonte			
«Espagna»	Per person	CHF	27.50
 Mineral water			
 Calimocho			
 Rioja DOCa Blanco			
 Bodegas Marqués de Trevino			
 Ribera del Duero DO La Casa			
 Bodegas Menade			

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«Regional»	Per person	CHF	30.50
Mineral water			
Rivella			
Riesling AOC Bollenberg			
Valentin Zusslin, Alsace			
Pinot Noir AOC La Tour Réserve			
Weingut Jauslin, Baselland			
«Svizzera»	Per person	CHF	28.50
Mineral water			
Rivella			
Saint Saphorin AOC Les Blassinges			
Pierre-Luc Leyvraz, Vaud			
Rosso del Ticino DOC Sottorocchia			
Tenuta San Giorgio, Ticino			
«Gourmet»	Per person	CHF	50.50
Mineral water			
Fresh orange juice			
Langhe Bianco DOC			
Armando Parusso, Piemonte			
Barolo DOCG			
Revello, Piemonte			
Champagner brut, Pierre Mignon, white			
«Teuflich traditionell»	Per person	CHF	27.50
Mineral water			
Granini orange juice			
Bianco di Pinot Nero DOC Sillery			
Frecciarossa, Lombardia			
Fruit bowl or white mulled wine (seasonal)			
Bengel, Stadtmauer Brauer beer			
«Grapes and hop Stadtmauer Brauer beer»	Per person	CHF	18.50
Mineral water			
Granini orange juice			
Bianco di Pinot Nero DOC Sillery			
Frecciarossa, Lombardia			
Heller Engel, Stadtmauer Brauer beer			

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Aperitif appetizer packages

<p>«Easy»</p> <ul style="list-style-type: none"> ☞ Cocktail puff pastry ☞ Salty nut brioche ☞ Vegetable tartlet 	<p>Per person CHF 14.50</p>
<p>«Classic français»</p> <ul style="list-style-type: none"> ☞ Canapés with shrimp and cocktail sauce ☞ Crostino with hard cheese tartar ☞ Vegetable sticks with herb quark ☞ Quiche Lorraine 	<p>Per person CHF 20.00</p>
<p>«Classic italianità»</p> <ul style="list-style-type: none"> ☞ Crostino with aubergine caviar ☞ Canapés with San Daniele ham and pine-nut tapenade ☞ Olive brioche ☞ Focaccia filled with Parma ham, mozzarella and pesto 	<p>Per person CHF 20.00</p>
<p>«Style»</p> <ul style="list-style-type: none"> ☞ Bacon brioche ☞ Crostino with chorizo ricotta ☞ Pumpernickel with cottage cheese and herbs ☞ Canapés with shrimp and cocktail sauce ☞ Quiche Lorraine ☞ Cheese tatlet ☞ Dried tomato ravioli with herb salsa 	<p>Per person CHF 35.00</p>
<p>«Italianità»</p> <ul style="list-style-type: none"> ☞ Parmesan cheese pieces ☞ Vitello tonnato ☞ Focaccia filled with Parma ham, mozzarella and pesto ☞ Tomato and mozzarella pizzas ☞ Spinach risotto with Belper Knolle ☞ Vegetable quinoa with lemon and mint yoghurt 	<p>Per person CHF 33.00</p>







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
Das Gast- und Kulturhaus











«Svizzera»	Per person	CHF	28.00
<ul style="list-style-type: none"> ☞ Cocktail puff pastry ☞ Bacon brioche ☞ Crostino with hard cheese tartar ☞ Canapés with air-dried Grisons meat and exotic fruit ☞ Cheese tartlet ☞ Ham croissant 			
«Gourmet»	Per person	CHF	39.00
<ul style="list-style-type: none"> ☞ Wild shrimps salad with tarragon sauce and chicory ☞ Goose-liver mousse with sauternes jelly (seasonal) ☞ Veal medallion with mashed potatoes ragout ☞ Beef fillet tandoori with soya jus and couscous ☞ Lemon ravioli with pike-perch fillet and saffron sauce ☞ Char fillet with fennel puree and Pernod sauce 			
«Traditional Teufelhof»	Per person	CHF	22.00
<ul style="list-style-type: none"> ☞ Cocktail puff pastry ☞ Salty nut brioche ☞ Crostino with hard cheese tartar ☞ Crostino with aubergine caviar ☞ Vegetable sticks with herb quark 			
«aber bitte mit Sahne»	Per person	CHF	19.00
<ul style="list-style-type: none"> ☞ Chocolate, nuts or ginger brownies ☞ Tonka bean and yoghurt mousse with pineapple ☞ Friandises ☞ Fruit salad with sorbet (seasonal) ☞ Slice of opera cake 			
«Apéro riche - Easy»	Per person	CHF	65.00
<ul style="list-style-type: none"> ☞ Bacon brioche ☞ Crostino with hard cheese tartar ☞ Canapés with shrimp salad and cocktail sauce ☞ Blini with Scottish salmon and tarragon sauce ☞ Seasonal soup in the espresso cup 			
<p>***</p> <ul style="list-style-type: none"> ☞ Quiche Lorraine ☞ Dried tomato ravioli with herb salsa ☞ Chicken cubes with peanut sauce and basmati rice ☞ White bread dumplings on mushroom ragout (seasonal) ☞ Char fillet with fennel puree and Pernod sauce 			
<p>***</p> <ul style="list-style-type: none"> ☞ Coconut tartlet with exotic fruits ☞ Feuilleté with vanilla cream and fruits (seasonal) ☞ Fruit crumble (seasonal) 			






DER TEUFELHOF BASEL




Das Gast- und Kulturhaus

«Apéro riche - Classic»	Per person	CHF	74.00
 Crostino with hard cheese tartar			
 Canapés with San Daniele ham and pine-nut tapenade			
 Blini with Scottish salmon and tarragon sauce			
 Canapés with beef tartar			
 Tomato and mozzarella pizzas			
 Seasonal soup in the espresso cup			

 Spinach risotto with Belper Knolle			
 Chicken cubes with peanut sauce and basmati rice			
 Lamb medallion with ratatouille			
 Beef fillet tandoori with soya jus and couscous			
 Lemon ravioli with pike-perch fillet and saffron sauce			

 Fruit salad with sorbet (seasonal)			
 Profiteroles with chocolate cream			
 Fruit crumble (seasonal)			
«Apéro riche - Style»	Per person	CHF	89.00
 Crostino with smoked trout tartar and dill			
 Canapés with chicken breast, pineapple and curry chutney			
 Canapés with beef tartar			
 Smoothie of carrots, celery and orange			
 Vitello tonnato			
 Goose-liver mousse with sauternes jelly (seasonal)			
 Quiche Lorraine			

 French duckling breast with vegetable curry			
 Veal ragout with mashed potatoes			
 Lamb medallion with ratatouille			
 Vegetable quinoa with lemon and mint yoghurt			
 Char fillet with fennel puree and Pernod sauce			

 Coconut tartlet with exotic fruits			
 Lemon and pistachio tiramisu			
 Bolivia chocolate mousse with fruit coulis (seasonal)			

DER TEUFELHOF BASEL

Das Gast- und Kulturhaus

Our Chef de Service and Event Managers



Mario Hofer
Chef de Service Atelier

„I welcome you and your guests and I'm here to manage the time schedule between service and kitchen as you requested.“



Blanca Valladares Dias
Chef de Service Bel Etage

„I assure you, that you and your guests get a professional and friendly service and that we please your wishes.“



Selin Bösiger
Head of events

„I'm here to organise your event as uncomplicated as possible and to fulfil all your needs and wishes.“



Alessandra Kneschaurek
Event coordinator

„I welcome you in our cultural guesthouse and double check, that everything is ready, as you ordered it.“

All of our prices are in Swiss francs and including 7.7% VAT.

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