DER TEUFELHOF BASEL
Das Gast- und Kulturhaus

Leonhardsgraben 47-49 | CH-4051 Basel
T +41 (0)61 261 10 10 | F +41 (0)61 261 10 04
info@teufelhof.com | www.teufelhof.com

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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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 roules

- Please note that the **minimum order** for the appetizers are 10 pieces per kind.
- We are thankful if you inform us about **food allergies and intolerances** in advance.

Contents

Alcohol free drinks	Page	3
Beer	Page	3
White wines	Pages	3-4
Rosé wines	Page	4
Red wines	Pages	5-6
Sweet wines	Page	6
Sparkling wines	Page	7
Non-alcoholic wines	Page	7
Cold appetizers à la carte	Page	8
Warm and sweet appetizers à la carte	Page	9
Aperitif beverage packages	Pages	10-11
Aperitif appetizer packages	Pages	12-14

Alcohol free drinks

Mineral water	1 l	CHF	12.60
Fresh pressed orange juice	½ l	CHF	19.90
Orange juice	1 l	CHF	15.20
Homemade ice tea	1 l	CHF	16.50
Fruit punch alcohol free	1 l	CHF	16.50

Beer

Kleinbasler Vagabund, Stadtmauer Brauer & Ueli Bier	0.33 Liter	CHF	7.00
Heller Engel, Stadtmauer Brauer Basel (draft)	0.30 Liter	CHF	6.00
Dunkler Teufel, Stadtmauer Brauer Basel (draft)	0.30 Liter	CHF	6.50

White wines

Baselbieter Kerner AOC Kellerei Siebe Dupf Baselland (Kerner)	75 cl	CHF	72.00
Sauvignon Blanc AOC Kellerei Siebe Dupf Baselland (Sauvignon Blanc)	75 cl	CHF	72.00
Saint Saphorin AOC Les Blassinges Pierre-Luc Leyvraz Vaud (Chasselas)	75 cl	CHF	69.00
Bianco di Merlot Sarabanda Tenuta Bally & Von Teufenstein Ticino (Merlot)	75 cl	CHF	59.00
Pinot Gris AOC Clément Leiber Alsace (Pinot Gris)	75 cl	CHF	59.00
Mâcon AOC La Roche-Vineuse Vieilles Vignes Domaine Olivier et Corinne Merlin Bourgogne / Côte de Chalonnaise et Mâconnais (Chardonnay)	75 cl	CHF	69.00
Pouilly-Fuissé AOC Domaine Olivier et Corinne Merlin Bourgogne / Côte de Chalonnaise et Mâconnais (Chardonnay)	75 cl	CHF	78.00

Languedoc AOC L'Orée Blanc Domaine des Fabrègues Languedoc-Roussillon (Vermentino, Grenache blanc, Clairette)	75 cl	CHF	49.00
Roero Arneis DOCG Enrico Vaudano & Figli Piemonte (Arneis)	75 cl	CHF	54.00
Pinot Grigio delle Venezie DOP Guerrieri Rizzardi Veneto (Pinot Grigio)	75 cl	CHF	58.00
Vermentino di Toscana IGT Ben Fattoria Nittardi Toscana (Vermentino)	75 cl	CHF	59.00
Rueda DO K-Naia Bodegas Naia Rueda (Verdejo, Sauvignon Blanc)	75 cl	CHF	58.00
Grüner Veltliner Federspiel Steinwand Schmelz Wachau (Grüner Veltliner)	75 cl	CHF	69.00

Rosé wines

Solothurner Pinot Noir Rosé «Screaming Devil» Tschäpperli & Wyniger Gruppe Solothurn (Pinot Noir)	75 cl	CHF	69.00
Languedoc AOC L'Orée rosé Domaine des Fabrègues Languedoc-Roussillon (Cinsault, Grenache, Syrah)	75 cl	CHF	52.00

Red wines

Siebe Dupf Pinot Noir AOC Barrique Kellerei Siebe Dupf Baselland (Pinot Noir)	75 cl	CHF	79.00
Pinot Noir AOC Hohle Gasse Weingut Jauslin Baselland (Pinot Noir)	75 cl	CHF	92.00
Merlot DOC Fustoquattro Daniel Huber Ticino (Merlot)	75 cl	CHF	79.00
Languedoc AOC L'Orée rouge Domaine des Fabrègues Languedoc-Roussillon (Mourvèdre, Cinsault)	75 cl	CHF	49.00
Médoc AOC Croix de Mai Château Croix de Mai Médoc (Merlot, Petite Verdot, Malbec)	75 cl	CHF	82.00
Barolo DOCG Revello Piemonte (Nebbiolo)	75 cl	CHF	79.00
Barbera d'Alba DOC Revello Piemonte (Barbera)	75 cl	CHF	59.00
Ad Astra IGT Fattoria Nittardi Toscana (Cabernet Sauvignon, Merlot, Syrah, Sangiovese)	75 cl	CHF	65.00

	Primitivo «Orion» Salento IGT Masseria Li Veli Puglia (Primitivo)	75 cl	CHF	63.00
	Seleccion Especial VdT Abadia Retuerta Castilla y Leon (Tempranillo, Cabernet Sauvignon)	75 cl	CHF	84.00
	Ribera del Duero DO Parada de Atauta Dominio de Atauta Ribera del Duero (Tempranillo)	75 cl	CHF	77.00
	Romanico Teso la Monja Toro (Tempranillo)	75 cl	CHF	65.00
	Rioja DOCa Reserva Remelluri Rioja (Tempranillo)	75 cl	CHF	84.00
BASEL LOCAL HERO WINE	Syrah Weingut Ziereisen Baden (Syrah)	75 cl	CHF	65.00
BASEL LOCAL HERO WINE	Spätburgunder vom Kalkstein CS Weingut Schneider Baden (Blauburgunder)	75 cl	CHF	72.00

Sweet wines

Beerenauslese Cuvée Gerhard Kracher Neudsiedlersee (Welschriesling, Chardonnay)	3.75 cl	CHF	69.00

Sparkling wines

	Crémant d'Alsace AOC Brut Impérial Clément Leiber Alsace (Pinot Noir, Pinot Blanc, Riesling)	75 cl	CHF	66.00
	Prosecco NUDO Brut DOC Colli del Soligo Veneto (Glera)	75 cl	CHF	66.00
	Champagne AOC Brut (white or rosé) Pierre Mignon Champagne (Pinot Meunier, Pinot Noir, Chardonnay)	75 cl	CHF	111.00
	Blanquette de Limoux AOC Brut Réserve 2019 Antech Languedoc-Roussillon (Mauzac, Chardonnay, Chenin Blanc)	75 cl	CHF	59.00
	Prosecco with homemade fruit fond	Per glass	CHF	14.50
	White wine with homemade fruit fond	Per glass	CHF	8.20

Non-alcoholic wines

	Sparkling wine – Cuvée Blanc N°1 Kolonne Null Berlin (Silvaner, Weissburgunder)	75 cl	CHF	53.00
	White wine – Burgunder Cuvée Kolonne Null Berlin (Weissburgunder)	75 cl	CHF	47.00
	Rosé wine – Rosé Kolonne Null Berlin (Merlot, Muscat)	75 cl	CHF	45.00
	Red wine – Cuvée Rot N°2 Edition Mas Que Vino Kolonne Null Berlin (Tempranillo)	75 cl	CHF	49.00

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

Cold appetizers à la carte (available throughout)

Marinated olives	Per person	CHF	3.20
Parmesan cheese pieces	Per person	CHF	6.80
Cocktail puff pastry	Per person	CHF	7.90
Savoury nut brioche	Per person	CHF	3.90
Bacon brioche	Per person	CHF	3.90
Olive brioche	Per Person	CHF	3.90
Crostino with aubergine caviar	Per piece	CHF	4.30
Crostino with hard cheese tartar	Per piece	CHF	4.30
Crostino with smoked trout tartar and dill	Per piece	CHF	4.70
Crostino with chorizo ricotta	Per piece	CHF	4.70
Small bread rolls filled with tomato and mozzarella	Per piece	CHF	5.30
Small bread rolls filled with quark, cucumber and cooked ham	Per piece	CHF	6.20
Small bread rolls filled with dried tomato pesto and San Daniele ham	Per piece	CHF	6.60
Small bread rolls filled with graved salmon and horseradish cream	Per piece	CHF	6.60
Pumpernickel with cottage cheese and herbs	Per piece	CHF	5.50
Canapés with chicken breast, pineapple and curry chutney	Per piece	CHF	5.50
Canapés with San Daniele ham and pine-nut tapenade	Per piece	CHF	5.90
Canapés with shrimps and cocktail sauce	Per piece	CHF	6.60
Canapés with air-dried Grisons meat and exotic fruit (seasonal)	Per piece	CHF	6.60
Canapés with beef tartar	Per piece	CHF	6.60
Blini with Scottish salmon and tarragon sauce	Per piece	CHF	5.90
Smoothie of carrots, celery and orange	Per person	CHF	3.90
Vegetable sticks with herb quark	Per person	CHF	6.60
Beetroot salad with orange fillets and nuts	Per person	CHF	5.50
Marinated tuna on Asian vegetable salad	Per person	CHF	5.50
Vitello tonnato	Per person	CHF	6.60
Wild shrimp salad with tarragon sauce and chicory	Per person	CHF	7.90
Chicken breast with mango salad and chervil	Per person	CHF	7.90
Goose-liver mousse with sauternes jelly (seasonal)	Per person	CHF	8.80

Platters (available throughout)

Platter with Swiss hard cheese	Per person	CHF	6.60
Platter with French soft cheese	Per person	CHF	6.60
Platter with Felino salami from Emilia (Italy)	Per person	CHF	6.60

With all platters we serve bread and olive oil.

Warm appetizers à la carte (available throughout)

Tomato and mozzarella pizzas	Per person	CHF	4.70
Focaccia filled with vegetables	Per person	CHF	7.00
Focaccia filled with Parma ham, mozzarella and pesto	Per person	CHF	8.50
Vegetable tartlet	Per person	CHF	7.00
Cheese tartlet	Per person	CHF	7.00
Quiche Lorraine	Per person	CHF	7.40
Olive croissants	Per person	CHF	4.90
Ham croissants	Per person	CHF	5.80

Warm appetizers à la carte

Seasonal soup in the espresso cup	Per person	CHF	4.40
Spinach risotto with Belper Knolle	Per person	CHF	6.60
Vegetable quinoa with lemon and mint yoghurt	Per person	CHF	6.60
Dried tomato ravioli with herb salsa	Per person	CHF	6.60
White bread dumplings on mushroom ragout (seasonal)	Per person	CHF	7.00
Chicken cubes with peanut sauce and basmati rice	Per person	CHF	7.90
French duckling breast on vegetable curry	Per person	CHF	8.80
Veal ragout with mashed potatoes	Per person	CHF	8.80
Lamb medallion with ratatouille	Per person	CHF	8.80
Beef fillet tandoori with soya jus and couscous	Per person	CHF	9.60
Char fillet with fennel puree and Pernod sauce	Per person	CHF	7.90
Lemon ravioli with pike-perch fillet and saffron sauce	Per person	CHF	7.90
Saffron and shrimp risotto	Per person	CHF	8.80

Sweet appetizers à la carte (available throughout)

Fruit pastry (seasonal)	Per person	CHF	4.00
Chocolate, nuts or ginger brownies	Per person	CHF	4.00
Profiteroles with chocolate cream	Per person	CHF	4.00
Slice of opera cake	Per person	CHF	4.00
Feuilleté with vanilla cream and fruits (seasonal)	Per person	CHF	4.70
Chocolate and raspberry mousse	Per person	CHF	4.80
Cold melon soup with lemon mousse (seasonal)	Per glass	CHF	4.90
Fruit salad with sorbet (seasonal)	Per person	CHF	5.40
Tonka bean and yoghurt mousse with pineapple	Per person	CHF	5.80
Lemon and pistachio tiramisu	Per person	CHF	5.80
Bolivia chocolate mousse with fruit coulis (seasonal)	Per person	CHF	5.80
Coconut tartlet with exotic fruits	Per piece	CHF	5.80
Friandises	Per person	CHF	7.30

Aperitif beverage packages

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

«Easy» Per person CHF 23.00
- Mineral water
- Orange juice
- Languedoc AOC L'Orée Blanc
  Domaine des Fabrègues, Languedoc-Roussillon
- Prosecco NUDO Brut DOC, Colli del Soligo

«Grapes and hop Stadtmauer Brauer beer» Per person CHF 23.00
- Mineral water
- Orange juice
- Vermentino di Toscana IGT Ben
  Fattoria Nittardi, Toscana
- Heller Engel, Stadtmauer Brauer beer

«Classic» Per person CHF 26.50
- Mineral water
- Orange juice
- Languedoc AOC L'Orée Blanc
  Domaine des Fabrègues, Languedoc-Roussillon
- Languedoc AOC L'Orée rouge
  Domaine des Fabrègues, Languedoc-Roussillon
- Prosecco NUDO Brut DOC, Colli del Soligo

«Style» Per person CHF 37.50
- Mineral water
- Orange juice
- Roero Arneis DOCG
  Enrico Vaudano & Figli, Piemonte
- Barolo DOCG
  Revello, Piemonte

«Italianità» Per person CHF 33.50
- Mineral water
- Apérol Spritz
- Vermentino di Toscana IGT Ben
  Fattoria Nittardi, Toscana
- Barbera d'Alba DOC
  Revello, Piemonte

«Espagna» Per person CHF 35.50
- Mineral water
- Calimocho
- Puro Torrontés
  Dieter Meier / Ojo de Agua, Argentina
- Ribera del Duero DO Parada de Atauta
  Dominio de Atauta

«Regional» Per person CHF 36.50
- Mineral water
- Rivella
- Baselbieter Kerner AOC
  Kellerei Siebe Dupf, Baselland
- Pinot Noir AOC La Tour Réserve
  Weingut Jauslin, Baselland

«Svizzera» Per person CHF 34.00
- Mineral water
- Rivella
- Saint Saphorin AOC Les Blassinges
  Pierre-Luc Leyvraz, Vaud
- Merlot DOC Fustoquattro
  Daniel Huber, Ticino

«Gourmet» Per person CHF 58.50
- Mineral water
- Fresh orange juice
- Pinot Grigio delle Venezie DOP
  Guerrieri Rizzardi, Veneto
- Barolo DOCG
  Revello, Piemonte
- Champagne brut, Pierre Mignon, white

«Teuflisch traditionell» Per person CHF 33.00
- Mineral water
- Orange juice
- Vermentino di Toscana IGT Ben
  Fattoria Nittardi, Toscana
- Fruit punch or white mulled white wine (seasonal)
- Heller Engel, Stadtmauer Brauer beer

Aperitif appetizer packages

«Easy» (available throughout) — Per person CHF 16.50

- Cocktail puff pastry
- Savoury nut brioche
- Vegetable tartlet

«Classic français» (available throughout) — Per person CHF 22.50

- Canapés with shrimp and cocktail sauce
- Crostino with hard cheese tartar
- Vegetable sticks with herb quark
- Quiche Lorraine

«Classic italianità» (available throughout) — Per person CHF 22.50

- Crostino with aubergine caviar
- Canapés with San Daniele ham and pine-nut tapenade
- Olive brioche
- Focaccia filled with Parma ham, mozzarella and pesto

«Style» — Per person CHF 39.00

- 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

«Italianità» — Per person CHF 36.50

- 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

«Svizzera» (available throughout)	Per person	CHF	31.50

- 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	43.50

- Wild shrimp salad with tarragon sauce and chicory
- Goose-liver mousse with sauternes jelly (seasonal)
- Veal medallion ragout with mashed potatoes
- 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» (available throughout)	Per person	CHF	25.00

- Cocktail puff pastry
- Savoury nut brioche
- Crostino with hard cheese tartar
- Crostino with aubergine caviar
- Vegetable sticks with herb quark

«aber bitte mit Sahne» (available throughout)	Per person	CHF	21.50

- 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	72.00

- 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

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- 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

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- Coconut tartlet with exotic fruits
- Feuilleté with vanilla cream and fruits (seasonal)
- Fruit crumble (seasonal)

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«Apéro riche - Classic»	Per person	CHF	82.00

- 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

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- 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

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- Fruit salad with sorbet (seasonal)
- Profiteroles with chocolate cream
- Fruit crumble (seasonal)

«Apéro riche - Style»	Per person	CHF	98.50

- 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

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- 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

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

All of our prices are in Swiss francs and including 8.1% VAT

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Bar & Kaffee Zum Teufel · Galerie Hotel · Kunst Hotel · Design Hotel SET · Restaurant Atelier · Restaurant Bel Etage · Brauerei im Teufelhof · Theater im Teufelhof · Weinladen Falstaff · Archäologischer Keller
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