Der Teufelhof Basel
Guest and culture house

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

In the Teufelhof Basel we unite 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 theater and the delicacy store falstaff in our archaeological cellar with a little museum, we offer high standards and quality to our guests in a inspiring environment.

The kitchen of the Restaurant Atelier

Michael Baader as head chef and Ernst Zahnd as second head chef, influence the culinary offer at the Teufelhof, together with the sixteen members crew.

The offer of the Restaurant Atelier is a modern world kitchen based on Swiss and regional products. The focus in on the handcraft, as everything is homemade.

We know all of our suppliers personally and we guarantee a careful selection and handling of the used products.

The culinary rules

Cooking art doesn't start in the pan; it starts in the heads of all the cooks. It's also a matter of professional ethic. It begins with the handcraft knowledge, the intent to personal creativity and the claim of quality of the used products. This excludes every convenience food and „ready to use" products.

In our house everything is possible. Don't hesitate to contact us and tell us, what we can do for you. Of course we can create a menu that includes all of your wishes and needs. Please contact us. We are here for you.

The following culinary rules are applied to the menu suggestions and creation:

- Our menu suggestions can be applied for groups of minimum 10 people, if every guest eats the same dishes.

- Please create a unique menu for the whole group (with one dish per course)

- We are happy to offer you an alternative (fish or vegetarian) from our daily offer.

- We would be grateful, if you could inform us about any allergies or intolerances.

- Selection menus are possible, but only under consideration of the daily offer.
  Please contact us if you wish this option.

- Please note that we are not able to guarantee always the fish dishes, as we claim a high standard of quality in the delivered products. Sometimes it can happen, that the chosen fish will not be delivered in the expected quality.
  In this case we would provide you with a last minute alternative

- Contact us for further **seasonal specialities** such as morels, asparagus, game and so on.

Autumn menu suggestions (from 23rd September until 21st December)

Prices	
3 courses menu with salad or soup as starter	CHF 69.00
3 courses menu	CHF 79.00
4 courses menu	CHF 97.00
5 courses menu	CHF 115.00
All of our prices are in Swiss francs and including 7.7% VAT.	

DER TEUFELHOF BASEL
Das Gast- und Kulturhaus

Salads

Lamb's lettuce with croutons and air-dried Grisons meat

Lamb's lettuce with egg, bacon and croutons

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

Iceberg salad with orange and yoghurt dressing, sweet potatoes and caramelized nuts

Market fresh autumn salad from the daily offer

Soups

Pumpkin soup with fresh cheese crostini

Yellow-pea and champagne soup with lemon ravioli

Autumn soup from the daily offer

Starters

Smoked pike-perch fillet with lentil salad and horseradish sauce

Parsley root mousse with apples, beetroots and pecan nuts

Tuna tataki with wasabi sauce, vegetable and glass noodle salad

Carne cruda of veal from Baselland with sour cream sauce

Marinated corn-fed poulard breast with bell-pepper sauce and sweetcorn

Homemade pasta and risotto

Homemade dried tomato ravioli with sage

Tagliatelle with leek and feta cheese

Risotto with spinach and mushrooms

Ravioli from the daily offer

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Vegetarian and fish dishes

Pike-perch fillet with saffron sauce and spaghetti

Gilthead seabream fillet with Noilly Prat sauce and wild rice

Vegetable curry with chick-peas and Asian mushrooms

Vegetarian main dish from the daily offer

Meat dishes

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

Irish Black Angus beef filet with sherry sauce and potato gratin (+ CHF 5.00)

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

Braised beef with Burgundian sauce and mashed potatoes

Chicken breast from Aargau with Marsala jus and spinach risotto

Venison medallions with maple syrup and pepper sauce and speatzle

Roe-deer loin medaillons with juniper sauce and speatzle

All our meat dishes are served with seasonal vegetables.

Cheese and sorbets

Soft cheese from Maître Antony

Swiss cheese from Maître Beeler and Jumi

Sorbet plate with fruit ragout

Dessert

Chocolate fondant with fruit ragout and sour cream ice cream

Chestnut mousse tartlet with pear compote and vanilla ice cream

Pear strudel with mountain cranberries and chocolate ice cream

Apple crumble with moscato foam, fruit ragout and caramel ice cream

Teufelhof dessert plate

The autumn reccomendation of our chefs

Michael Baader	**Ernst Zahnd**
Head chef	*Head chef*
of the fine dining Restaurant Bel Etage	*of the Restaurant Atelier*
CHF 79.00	**CHF 69.00**
Carne cruda	Lamb's lettuce
of veal from Baselland	with croutons
with sour cream sauce	and air-dried Grisons meat
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Venison medallions	Steak of thick end of loin
with maple syrup	of veal from Baselland
and pepper sauce	with wild pepper sauce
and speatzle	and celery puree
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Pear strudel	Chocolate fondant
with mountain cranberries and chocolate ice cream	with sour cream ice cream and fruit ragout