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# 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 11<sup>th</sup> and 13<sup>th</sup> century, with wine shop and a little museum, or in the modern and design oriented room Shine&Dine, the historical rooms on the 1<sup>st</sup> 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 these 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
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 2018  
Kellerei Siebe Dupf  
Aargau und Baselland  
(Kerner)

75 cl    CHF    60.00 



Sauvignon Blanc AOC 2018  
Weingut Jauslin  
Baselland  
(Sauvignon Blanc)

75 cl    CHF    69.00 


Saint Saphorin AOC Les Blassinges 2018  
Pierre-Luc Leyvraz  
Vaudt  
(Chasselas)

75 cl    CHF    59.00 

Bianco di Merlot Sarabanda 2018  
Tenuta Bally & Von Teufenstein  
Ticino  
(Merlot)

75 cl    CHF    58.00 

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 2015  
Domaine Olivier et Corinne Merlin  
Burgund / Côte de Chalonnaise et Mâconnais  
(Chardonnay)

75 cl    CHF    78.00 

Languedoc AOC L'Orée Blanc 2018  
Domaine des Fabrègues  
Languedoc-Roussillon  
(Vermentino, Grenache blanc, Clairette)

75 cl    CHF    49.00 

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Roero Arneis DOCG 2018 75 cl CHF 52.00   
Enrico Vaudano & Figli  
Piemonte  
(Arneis)

Pinot Grigio delle Venezie DOP 2018 75 cl CHF 56.00   
Guerrieri Rizzardi  
Veneto  
(Pinot Grigio)

Vermentino di Toscana IGT Ben 2016 75 cl CHF 59.00   
Fattoria Nittardi  
Toscana  
(Vermentino)



Weisser Burgunder Weiler Schlipf CS 2015 75 cl CHF 59.00   
Weingut Schneider  
Baden  
(Weisser Burgunder)

Grüner Veltliner Federspiel Steinwand 2018 75 cl CHF 59.00   
Schmelz  
Wachau  
(Grüner Veltliner)

Rioja DOC Marqués Treviño Blanco 2017 75 cl CHF 52.00   
Bodegas marqués de Treviño  
Rioja  
(Viura)

## Rosé wine

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

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## Red wines



Pinot Noir AOC La Tour Réserve 2018  
Weingut Jauslin  
Baselland  
(Pinot Noir)

75 cl CHF 66.00 



Pinot Noir AOC Hohle Gasse 2018  
Weingut Jauslin  
Baselland  
(Pinot Noir)

75 cl CHF 87.00 

Merlot DOC Fustoquattro 2016  
Daniel Huber  
Ticino  
(Merlot)

75 cl CHF 68.00 

Rosso del Ticino DOC Sottoroccia 2016  
Tenuta San Giorgio  
Ticino  
(Merlot, Cabernet Franc, Cabernet Sauvignon)

75 cl CHF 62.00 

Gigondas AOC 2016  
Mas des Restanques  
Côtes du Rhône  
(Grenache, Syrah)

75 cl CHF 65.00 

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

75 cl CHF 49.00 

Médoc AOC Croix de Mai 2015  
Château Croix de Mai  
Médoc  
(Merlot, Petite Verdot, Malbec)

75 cl CHF 72.00 

Barolo DOCG 2014  
Revello  
Italien / Piemonte  
(Nebbiolo)

75 cl CHF 79.00 

Barbera d'Alba DOC 2016  
Revello  
Piemonte  
(Barbera)

75 cl CHF 59.00 

Chianti Classico DOCG Etichetta Artista 2014  
Fattoria Nittardi  
Toscana  
(Sangiovese)

75 cl CHF 65.00 

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<p>Ad Astra IGT 2016 Fattoria Nittardi Toscana (Cabernet Sauvignon, Merlot, Syrah, Sangiovese)</p>	<p>75 cl    CHF    65.00</p>	
<p>Primitivo del Salento IGT Punta Aquila 2016 Tenute Rubino Apulien (Primitivo)</p>	<p>75 cl    CHF    62.00</p>	
<p>Seleccion Especial VdT 2014 Abadia Retuerta Castilla y Leon (Tempranillo, Cabernet Sauvignon)</p>	<p>75 cl    CHF    76.00</p>	
<p>Ribera del Duero DO Parada de Atauta 2016 Dominio de Atauta Ribera del Duero (Tempranillo)</p>	<p>75 cl    CHF    65.00</p>	
<p>Romanico 2017 Teso la Monja Toro (Tempranillo)</p>	<p>75 cl    CHF    59.00</p>	
<p>Rioja DOCa Reserva 2012 Remelluri Rioja (Tempranillo)</p>	<p>75 cl    CHF    72.00</p>	
<p>Syrah 2015 Weingut Ziereisen Baden (Syrah)</p>	<p>75 cl    CHF    65.00</p>	
<p> Spätburgunder Weiler Schlipf CS 2015 Weingut Schneider Baden (Blauburgunder)</p>	<p>75 cl    CHF    59.00</p>	

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## Sweet wine

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

Prosecco NUDO Brut DOC Colli del Soligo (Glera)	75 cl	CHF	66.00	
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Crémant d'Alsace AOC Brut Prestige Valentin Zusslin (Pinot Noir, Pinot Blanc, Riesling)	75 cl	CHF	65.00	
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Champagne AOC Brut Pierre Mignon Weiss oder Rosé (Pinot Meunier, Pinot Noir, Chardonnay)	75 cl	CHF	110.00	
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Prosecco with homemade fruit fond	Pro Glas	CHF	13.00	
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White wine with homemade fruit fond	Pro Glas	CHF	7.50	
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## Beer

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

<b>«Easy»</b>	Per person	CHF	18.50
 Mineral water			
 Orange juice			
 Languedoc AOC L'Orée Blanc Domaine des Fabrègues, Languedoc-Roussillon			
 Languedoc AOC L'Orée rouge Domaine des Fabrègues, Languedoc-Roussillon			
<b>«Classic»</b>	Per person	CHF	19.50
 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 di Valdobbiadene DOCG Extra dry Colmei, Jeio			
<b>«Style»</b>	Per person	CHF	28.50
 Mineral water			
 Orange juice			
 Roero Arneis DOCG Enrico Vaudano & Figli, Piemonte			
 Barolo DOCG Revello, Piemonte			
<b>«Italianità»</b>	Per person	CHF	25.50
 Mineral water			
 Apérol Spritz			
 Vermentino di Toscana IGT Ben Fattoria Nittardi, Toscana			
 Barbera d'Alba DOC Revello, Piemonte			
<b>«Espagna»</b>	Per person	CHF	27.50
 Mineral water			
 Calimocho			
 Rioja DOCa Blanco Bodegas Marqués de Trevino			
 Ribera del Duero DO Parada de Atauta Dominio de Atauta			

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<p><b>«Regional»</b></p> <ul style="list-style-type: none"> <li>☞ Mineral water</li> <li>☞ Rivella</li> <li>☞ Nordwestschweizer Kerner VdP 2018</li> <li>☞ Kellerei Siebe Dupf, north east switzerland</li> <li>☞ Pinot Noir AOC La Tour Réserve</li> <li>☞ Weingut Jauslin, Baselland</li> </ul>	<p>Per person    CHF    30.50</p>
<p><b>«Svizzera»</b></p> <ul style="list-style-type: none"> <li>☞ Mineral water</li> <li>☞ Rivella</li> <li>☞ Saint Saphorin AOC Les Blassinges</li> <li>☞ Pierre-Luc Leyvraz, Vaud</li> <li>☞ Rosso del Ticino DOC Sottoroccia</li> <li>☞ Tenuta San Giorgio, Ticino</li> </ul>	<p>Per person    CHF    28.50</p>
<p><b>«Gourmet»</b></p> <ul style="list-style-type: none"> <li>☞ Mineral water</li> <li>☞ Fresh orange juice</li> <li>☞ Pinot Grigio delle Venezie DOP 2018</li> <li>☞ Guerrieri Rizzardi, Veneto</li> <li>☞ Barolo DOCG</li> <li>☞ Revello, Piemonte</li> <li>☞ Champagner brut, Pierre Mignon, white</li> </ul>	<p>Per person    CHF    50.50</p>
<p><b>«Teuflich traditionell»</b></p> <ul style="list-style-type: none"> <li>☞ Mineral water</li> <li>☞ Orange juice</li> <li>☞ Vermentino di Toscana IGT Ben</li> <li>☞ Fattoria Nittardi, Toscana</li> <li>☞ Fruit bowl or white mulled wine (seasonal)</li> <li>☞ Bengel, Stadtmauer Brauer beer</li> </ul>	<p>Per person    CHF    27.50</p>
<p><b>«Grapes and hop Stadtmauer Brauer beer»</b></p> <ul style="list-style-type: none"> <li>☞ Mineral water</li> <li>☞ Orange juice</li> <li>☞ Vermentino di Toscana IGT Ben</li> <li>☞ Fattoria Nittardi, Toscana</li> <li>☞ Heller Engel, Stadtmauer Brauer beer</li> </ul>	<p>Per person    CHF    18.50</p>

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





















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## Aperitif appetizer packages

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

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<b>«Svizzera»</b>	Per person	CHF	28.00
<ul style="list-style-type: none"> <li> Cocktail puff pastry</li> <li> Bacon brioche</li> <li> Crostino with hard cheese tartar</li> <li> Canapés with air-dried Grisons meat and exotic fruit</li> <li> Cheese tartlet</li> <li> Ham croissant</li> </ul>			
<b>«Gourmet»</b>	Per person	CHF	39.00
<ul style="list-style-type: none"> <li> Wild shrimps salad with tarragon sauce and chicory</li> <li> Goose-liver mousse with sauternes jelly (seasonal)</li> <li> Veal medallion with mashed potatoes ragout</li> <li> Beef fillet tandoori with soya jus and couscous</li> <li> Lemon ravioli with pike-perch fillet and saffron sauce</li> <li> Char fillet with fennel puree and Pernod sauce</li> </ul>			
<b>«Traditional Teufelhof»</b>	Per person	CHF	22.00
<ul style="list-style-type: none"> <li> Cocktail puff pastry</li> <li> Salty nut brioche</li> <li> Crostino with hard cheese tartar</li> <li> Crostino with aubergine caviar</li> <li> Vegetable sticks with herb quark</li> </ul>			
<b>«aber bitte mit Sahne»</b>	Per person	CHF	19.00
<ul style="list-style-type: none"> <li> Chocolate, nuts or ginger brownies</li> <li> Tonka bean and yoghurt mousse with pineapple</li> <li> Friandises</li> <li> Fruit salad with sorbet (seasonal)</li> <li> Slice of opera cake</li> </ul>			
<b>«Apéro riche - Easy»</b>	Per person	CHF	65.00
<ul style="list-style-type: none"> <li> Bacon brioche</li> <li> Crostino with hard cheese tartar</li> <li> Canapés with shrimp salad and cocktail sauce</li> <li> Blini with Scottish salmon and tarragon sauce</li> <li> Seasonal soup in the espresso cup</li> </ul> <p style="margin: 0;">* * *</p> <ul style="list-style-type: none"> <li> Quiche Lorraine</li> <li> Dried tomato ravioli with herb salsa</li> <li> Chicken cubes with peanut sauce and basmati rice</li> <li> White bread dumplings on mushroom ragout (seasonal)</li> <li> Char fillet with fennel puree and Pernod sauce</li> </ul> <p style="margin: 0;">* * *</p> <ul style="list-style-type: none"> <li> Coconut tartlet with exotic fruits</li> <li> Feuilleté with vanilla cream and fruits (seasonal)</li> <li> Fruit crumble (seasonal)</li> </ul>			

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# DER TEUFELHOF BASEL







*Das Gast- und Kulturhaus*

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






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

**«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








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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    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

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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)

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# DER TEUFELHOF BASEL

*Das Gast- und Kulturhaus*

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## 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.“

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

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