
DER TEUFELHOF BASEL

Das Gast- und Kulturhaus

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

Der 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.



The kitchen of the gourmet restaurant Bel Etage

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

The gourmet restaurant Bel Etage offers a seasonal, product orientated and uncomplicated gourmet kitchen on a high standard. Michael Baader is head chef since the opening in 1989. The restaurant has been distinguished several times with one Michelin Star: it offers changing à la carte dishes that are created in team by the kitchen crew and prepared with high culinary art. Enjoying all this with the perfect matching wine is a unique experience.

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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:

-  In the restaurant Bel Etage we highly recommend to choose the dishes shortly before your event, as we are knowing at this time the whole seasonal offer. This allows us to advise you appropriate to your needs. The latest menu is at your disposal three weeks prior to your event.
-  Our menu suggestions can be applied for groups of minimum 10 people, if every guest eats the same dishes.
-  Please create an unique menu for the whole group (with one dish per course)
-  We are happy to offer you an alternative (fish and/or vegetarian) from our daily offer.
-  We are 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.

Menu suggestions January and February

Prices	
3 courses gourmet menu	CHF 115.00
4 courses gourmet menu	CHF 135.00
5 courses gourmet menu	CHF 155.00
6 courses gourmet menu	CHF 175.00

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

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Our menus

Menu 1 at CHF 115.00 per person

*Octopus and root vegetable salad
with argan oil*

CHF 28.00

*Veal saddle from Aargau
with goose-liver and Sauternes sauce
and spinach tortellini*

CHF 28.00

*Blood-orange soup with almond panna cotta
and cranberry ice cream*

CHF 28.00

Friandises

Menu 3 at CHF 135.00 per person

Scallop roulade with passionfruit espuma

CHF 28.00

*Jerusalem artichoke soup
with smoked saddle of young wild boar*

CHF 28.00

*Gratinated John Dory fillet with crustaceans,
tarragon gnocchi and branch celery*

CHF 28.00

*Quark and poppy mousse
with ground cherries, rose-hip sauce
and red wine ice cream*

CHF 28.00

Friandises

Menu 2 at CHF 115.00 per person

*Goose-liver terrine with chocolate
and currant brioche (HUN)*

CHF 28.00

*Reindeer saddle with willow-thorn jus,
celery tarte and brussels sprouts leaves*

CHF 28.00

*Felchin Java chocolate tartlet with mandarin
and pink grapefruit sorbet*

CHF 28.00

Friandises

Menu 4 at CHF 155.00 per person

*Duo of sturgeon fillet with lime vinaigrette
and chicory salad*

CHF 28.00

*Périgord truffle and mascarpone ravioli
with organic egg yolk and spinach*

CHF 28.00

*Turbot fillet with pumpkin-seed emulsion
and parsley root and potato puree*

CHF 28.00

*Goat cheese mousse with honey brioche
and mountain cranberries*

CHF 28.00

Green apple sorbet with vodka

CHF 28.00

*Chocolate truffle pudding
with kumquat compote
and crème Gruyère ice cream*

CHF 28.00

Friandises

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*Alternatives gourmet restaurant Bel Etage
January and February*

Starters

Saddle of young wild boar smoked in Cohiba smoke with coffee jus and celery mousse

Tuna trilogy with cucumber and mango

Soups

Parsley root soup with winter codfish tatar

Carrot and lemon grass soup with duck ravioli

Intermediate courses

Black salsifies in filo pastry with leek and Périgord truffles

Goat fresh cheese and honey ravioli with pine-nuts and pumpkin-seed oil

Main courses

Dried tomato tagliatelle with Breton lobster, wild shrimps and scampi

Pike-perch fillet with coriander foam and carrot and ginger wonton

Noir de Bigorre saddle with Gölles vinegar jus and Castelluccio lentils

Lamb saddle from Entlebuch with dried tomato jus and artichoke and bean vegetables

Vegetarian main courses

Risotto with forest mushrooms and pumpkin and fennel chutney

Goat fresh cheese and lavender honey tartlet with ratatouille

Desserts

Burned jasmine custard with ground-cherry compote and pineapple ice cream

Quark strudel with blood-orange salad and rum and date ice cream

Variation of Swiss and French cheese

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