
DER TEUFELHOF BASEL

Das Gast- und Kulturhaus

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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 July and August

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

*Marinated organic veal fillet
with elder flower vinaigrette
and summer truffle*

CHF 115.00

*Guinea fowl roulade with boletus,
roasted polenta and young carrots*

CHF 115.00

*Cold Charantais melon soup
with almond madeleine,
stracciatella and mint ice cream*

CHF 115.00

Friandises

Menu 3 at CHF 135.00 per person

*Marinated pollan fillet and roasted scampi
with dill panna cotta*

CHF 135.00

Gazpacho with chorizo tartlet

CHF 135.00

*Veal fillet from Baselland with boletus,
sweet corn fritters and young vegetables*

CHF 135.00

*Peach strudel with orange sabayon
and lavender ice cream*

CHF 135.00

Friandises

Menu 2 at CHF 115.00 per person

Wild shrimp trilogy with fennel and saffron

CHF 115.00

*Grilled John Dory fillet
with garden rocket and pine-nuts salsa,
Mediterranean vegetables*

CHF 115.00

Blackberry and sour cream variation

CHF 115.00

Friandises

Menu 4 at CHF 155.00 per person

*Breton lobster with Cavaillon melon
and Greek yoghurt*

CHF 155.00

*Aubergine and goat fresh cheese agnolotti
with aceto balsamico fig*

CHF 155.00

*Anglerfish medallions
with bell-pepper and olive nage
and lemon risotto*

CHF 155.00

Burrata with tomato variation

CHF 155.00

Acacia flower sorbet

CHF 155.00

*Trilogy of apricots from Valais
with almond ice cream*

CHF 155.00

Friandises

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*Alternatives gourmet restaurant Bel Etage
July and August*

Starters

Carpaccio of field-grown entrecote with olive oil, lime and avocado

Smoked tuna fillet in nori leaf with yuzu vinaigrette, peanuts and chia

Soups

Cold artichoke and tomato soup with tatar of smoked sturgeon

Cold coconut soup with lobster spring roll and mango

Intermediate courses

White bell-pepper and boletus risotto

Tomato trilogy with fresh cheese tartlet

Main courses

Grilled turbot fillet with fennel and olive nage, bell-pepper tortellini

Bass with Kashmir saffron and octopus risotto, basil salsa

Luma pork saddle with mirabelle and ginger sauce, filo pastry and vegetable turnovers

Regional field-grown beef fillet with ras el hanout jus, couscous and courgettes

Vegetarian main courses

Artichoke and courgettes tartlet with buffalo mozzarella and pesto

Amalfi lemon and ricotta ravioli with young carrots and shiitake mushrooms

Desserts

Chocolate terrine with marinated berries and Drambuie ice cream

Ricotta tart with white nectarine and lime ice cream

Variation of Swiss and French cheese

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