
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 May and June

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.

Our menus

Menu 1 at CHF 115.00 per person

*Goose-liver tiramisu
with lemon and thyme sauce
and sugar pea salad*

價 22.00

*Meadow lamb from Berner Oberland
with oregano and mustard jus, tortilla
and comfitted bell pepper*

價 22.00

Variation of strawberries and mocha

價 22.00

Friandises

Menu 3 at CHF 135.00 per person

*Farmyard rabbit and pancetta roulade
with Sauternes jelly,
mustard seeds and asparagus*

價 22.00

*Asian guinea fowl essence
with papaya and enokitake*

價 22.00

*Summer buck from Aargau with cherry jus,
brioche dumplings and young carrots*

價 22.00

*Fresh cheese tart with marinated berries,
berry coulis and woodruff ice cream*

價 22.00

Friandises

Menu 2 at CHF 115.00 per person

*Breton lobster
with green tea espuma and water melon*

價 22.00

*John Dory fillet with smoked olive oil nage,
artichokes and bell pepper risotto*

價 22.00

*Madagascar vanilla mousse tartlet
with rhubarb and with
lemongrass and yoghurt ice cream*

價 22.00

Friandises

Menu 4 at CHF 155.00 per person

*Tuna sashimi and tatar
with cucumber and mango*

價 22.00

*Pecorino and pine-nut ravioli
with chanterelle and saffron nage*

價 22.00

*Brill fillet and Breton lobster
on asparagus and vanilla sauce
with spaghettini*

價 22.00

Morbier tartlet with Cavaillon melon

價 22.00

Woodruff sorbet

價 22.00

*Burned Bolivia chocolate custard
with strawberries, Tasmanian pepper
and yoghurt ice cream*

價 22.00

Friandises

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*Alternatives gourmet restaurant Bel Etage
May and June*

Starters

*Highlander beef carpaccio from Aargau with avocado and white asparagus
Scampi, octopus and butter milk panna cotta*

Soups

*Water-cress soup with sweetbreads tartelette
Gazpacho with olive bread and San Daniele ham*

Intermediate courses

*Amalfi lemon and ricotta ravioli with artichoke and olive nage
Asparagus from Baden with vegetable vinaigrette and early potatoes*

Main courses

*Anglerfish medallions with Noir de Bigorre ham, red wine and shallot butter and sage risotto
Gratinated turbot fillet with crustacean tatar, tarragon sauce, gnocchi and green asparagus
Miéral duckling breast and spring roll with goji berry and ginger jus, sesame sugar peas
Organic veal fillet with Périgord truffle sabayon, white asparagus and blue potatoes
Regional Freeland beef fillet with Isle of Jura whisky jus, roasted potato gratin and young vegetables*

Vegetarian main courses

*White bell pepper and artichoke risotto with old aceto balsamico espuma
Goat fresh cheese and lavender honey tartlet with ratatouille*

Desserts

*Marigold mousse with apricot blinis and moscato ice cream
Almond tart with raspberries and acacia blossom ice cream
Variation of Swiss and French cheese*

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