
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 November and December

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

*Goose liver cube
with mountain cranberry jelly
and hazelnut madeleine*

横滨

*Roe deer saddle with wild chocolate jus,
brioche dumpling and brussels sprouts leafs*

横滨

*Moelleux au chocolat
with citrus fruits and limoncello ice cream*

横滨

Friandises

Menu 3 at CHF 135.00 per person

Roasted scallops with octopus and carrot

横滨

*Carrot and lemongrass soup
with duck wonton*

横滨

*Veal saddle and knuckle ragout
from Baselland in Barolo
with gorgonzola polenta
and turnip cabbage*

横滨

White chocolate trilogy with quince

横滨

Friandises

Menu 2 at CHF 115.00 per person

*Breton lobster cylinder
with saffron and cauliflower*

横滨

*Anglerfish with Serrano ham, sage risotto
and aceto balsamico pearl onions*

横滨

*Apple and almond tart
with pomegranate coulis
and Ovomaltine ice cream*

横滨

Friandises

Menu 4 at CHF 155.00 per person

Tabouleh with tuna sashimi

横滨

*Celery ravioli with leaf spinach,
organic egg yolk and white truffle sauce*

横滨

*John Dory fillet
with pumpkin sauce and lobster dim sum*

横滨

Vacherin Mont d'Or with aubergine jam

横滨

Quince and moscato sorbet

横滨

*Burned coconut custard
with marinated baby pineapple,
tonka bean and rum ice cream*

横滨

Friandises

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*Alternatives gourmet restaurant Bel Etage
November and December*

Starters

Truffled Miéral duckling roulade with willow thorn and black salsify

Musky squash variation with roasted scampi and marsh samphire

Soups

Beetroot soup with marinated pollan filet

Jerusalem artichoke soup with sweetbreads tartlet and white mocha espuma

Intermediate courses

Fontina and spinach ravioli with white truffle sauce

Black salsify strudel with chestnuts and red cabbage

Main courses

King pike-perch fillet roasted on skin with cardamom sauce, fennel and saffron mezzalune

Brill fillet with scallops in ginger and lemon nage, sweet potato puree and pak-choi

Lamb saddle from Berner Oberland with Ashanti rub jus, white bean filo pastry turnovers and bell-pepper coulis

Regional field-grown beef fillet with Jura Whisky jus, roasted potato and thyme gratin and confitted onions

Vegetarian main courses

Pumpkin and gorgonzola risotto with caramelized cashew nuts

Bramata polenta Ticinese with fonduta and white truffle

Desserts

Chocolate variation with ground cherry and madarin

Pear jealousy with Williams pear espuma, fleur de sel and caramel ice cream

Variation of Swiss and French cheese

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