
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 September and October

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

Beetroot trilogy with roasted scallops



*Organic veal fillet and cheek from Aargau
with celery trilogy*



*Williams pear tartlet
with pecan nut ice cream*



Friandises

Menu 3 at CHF 135.00 per person

*Red-legged partridge and goose-liver tartlet
with pistachios and quince*



Parsley-root soup with scampi stick



*Canadian bison fillet with shallot jus,
sweet potato and turnip cabbage*



*Cube of green apple
with bourbon espuma
and hazelnut ice cream*



Friandises

Menu 2 at CHF 115.00 per person

*Octopus salad with argan oil
and root vegetables*



*John Dory fillet with crustaceans
in Noilly Prat and tarragon sauce,
black salsify ravioli*



*Mocha mousse with nectarine
and aceto balsamico ice cream*



Friandises

Menu 4 at CHF 155.00 per person

*Breton lobster with vanilla
and roasted cauliflower*



*Boletus tartlet with pumpkin
and Vin Santo espuma*



*Bass fillet
with piment d'Espelette sauce,
wild rice and saffron fennel*



*Stilton with pear
and paradise pepper pancakes*



Black currant and Lambrusco sorbet



*Stuffed tuiles leaves
with Bolivia chocolate mousse,
blackberries, berry and yoghurt ice cream*



Friandises

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*Alternatives gourmet restaurant Bel Etage
September and October*

Starters

Truffled goose-liver terrine with fig and brioche

Duet of tuna with Asian vegetable salad and wasabi sauce

Soups

Hokkaido pumpkin soup with wild shrimp dim sum

Sweet corn soup with rabbit roulade and truffle

Intermediate courses

Boletus and spinach ravioli with parmesan espuma

Chanterelle risotto with chervil and nuts

Main courses

Turbot fillet with bergamot sauce, horseradish and beetroot tortellini, pak-choi

Anglerfish medallions with ham from Umbria on tomato nage and garden rocket risotto

Roe deer from Aargau with tonka bean jus and soda-pickled white-bread dumplings

Duo of lamb from Berner Oberland with red Thai curry, Jerusalem artichoke and carrot

Vegetarian main courses

Wild mushroom strudel with chestnut sauce and curly kale

Slice of Pecorino polenta with ratatouille

Desserts

Felchlin chocolate variation

Alsatian plum tiramisu with Alsatian plum compote, fleur de sel and caramel ice cream

Variation of Swiss and French cheese

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