
DER TEUFELHOF BASEL

Das Gast- und Kulturhaus

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Der Teufelhof Basel Guest and culture house

Welcome in the unique guest and culture house «Der Teufelhof Basel».

In the Teufelhof Basel we unite 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 theater and the delicacy store falstaff in our archaeological cellar with a little museum, we offer high standards and quality to our guests in a inspiring environment.



The kitchen of the Restaurant Atelier

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

The offer of the Restaurant Atelier is a modern world kitchen based on Swiss and regional products. The focus is on the handcraft, as everything is homemade.

We know all of our suppliers personally and we guarantee a careful selection and handling of the used products.

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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:

-  Our menu suggestions can be applied for groups of minimum 10 people, if every guest eats the same dishes.
-  Please create a unique menu for the whole group (with one dish per course)
-  We are happy to offer you an alternative (fish or vegetarian) from our daily offer.
-  We would be 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
-  Contact us for further **seasonal specialities** such as morels, asparagus, game and so on.

Spring menu suggestions (from 20th March until 20th June)

Prices

3 courses menu with salad or soup as starter	CHF 69.00
3 courses menu	CHF 79.00
4 courses menu	CHF 97.00
5 courses menu	CHF 115.00

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

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Spring menu suggestions
(from 20th March until 20th June)

Salads

Iceberg salad with parmesan dressing and walnuts
Leaf salad with hazelnut vinaigrette and Gruyère cheese tart
Tomato and bread salad with buffalo mozzarella and basil
Spring salad with air-dried Grison meat and croutons
Market fresh spring salad from the daily offer

Soups

Carrot and ginger soup with mango crostini
Potato and Riesling soup with bacon crostini
Spring soup from the daily offer

Starters

Marinated Orkney salmon with potatoes and herbs salad and sour cream
Mediterranean vegetable with salsa verde and marinated feta cheese
Tuna tataki with wasabi sauce, vegetable and glass noodle salad
Beef tartar from Baselland with marinated vegetable
Vitello tonnato with garden rocket
Curry mousse with vegetable salad and soya and sesame sauce

Homemade pasta and risotto

Lemon and ricotta ravioli with peas
Tagliatelle with peperonata and pesto
Parmesan and champagne risotto
Ravioli from the daily offer

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Vegetarian and fish dishes

Sea bass with bell pepper sauce and branch celery risotto
Gilthead seabream fillet with saffron and tomato sauce and spaghetti
Vegetable curry with chick-peas and Asian mushrooms
Vegetarian main dish from the daily offer

Meat dishes

Free-range rearing beef entrecote of the butcher Jenzer from Arlesheim
with sherry sauce and potato gratin
Irish Black Angus beef fillet with sherry sauce and potato gratin (+ CHF 5.00)
Veal fillet with rosemary jus and polenta Ticinese (+ CHF 5.00)
Pork fillet from Witzwil with chanterelle sauce and tagliolini
Kernel of lamb with sage jus and fried polenta
Chicken breast from Bern with wild garlic jus and spring onion risotto
All our meat dishes are served with seasonal vegetables.

Cheese and sorbets

Soft cheese from Maître Antony
Swiss cheese from the dairy Wirth
Sorbet plate with fruit ragout

Dessert

Chocolate fondant with fruit ragout and sour cream ice cream
Vanilla tart with marinated berries and chocolate ice cream
Chocolate roulade with fruit ragout and strawberry ice cream
Panna cotta with fruit ragout and Prosecco ice cream
Teufelhof dessert plate

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The spring recommendation of our chefs



Michael Baader

*Head chef
of the Restaurant Bel Etage*

CHF 74.00

Carrot and ginger soup
with mango crostini

Veal fillet
with rosemary jus
and polenta Ticinese

Teufelhof dessert plate



Ernst Zahnd

*Head chef
of the Restaurant Atelier*

CHF 84.00

Tuna tataki with wasabi sauce, vegetable
and glass noodle salad

Irish Black Angus beef fillet
with sherry sauce
and potato gratin

Panna cotta with fruit ragout
and Prosecco ice cream

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