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# 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.

## Summer menu suggestions (from 21<sup>st</sup> June until 22<sup>nd</sup> September)

### 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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Summer menu suggestions  
(from 21<sup>st</sup> June until 22<sup>nd</sup> September)

## Salads

Iceberg salad with parmesan dressing and smoked field-grown ham

Lettuce with buttermilk dressing, caramelized pecans and Sbrinz

Tomato and bread salad with buffalo mozzarella and basil

Cucumber and melon salad with sherry vinaigrette and mint

Market fresh summer salad from the daily offer

## Soups

Carrot and ginger soup with ricotta crostini

Gazpacho with chorizo crostini

Summer soup from the daily offer

## Starters

Marinated Orkney salmon with avocado cream and cucumber

Mediterranean vegetables with salsa verde and burrata

Tuna tataki with wasabi sauce, vegetable and glass noodle salad

Beef tartar from Baselland with marinated vegetables

Vitello tonnato with garden rocket

Goat fresh cheese mousse with glazed port wine cherries

## Homemade pasta and risotto

Lemon and ricotta ravioli with peas

Tagliatelle with peperonata and pesto

Parmesan and champagne risotto with garden rocket and Belper Knolle cheese

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)  
Steak of thick end of loin of veal from Baselland with rosemary jus and polenta Ticinese  
Pork fillet from Witzwil with chanterelle sauce on tagliolini  
Irish lamb medaillons with sage jus and fried polenta  
Saltimbocca of chicken breast from Aargau with saffron risotto  
*All our meat dishes are served with seasonal vegetables.*

## Cheese and sorbets

Soft cheese from Maître Antony  
Swiss cheese from Maître Beeler and Jumi  
Sorbet plate with fruit ragout

## Dessert

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

# DER TEUFELHOF BASEL

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The summer recommendation of our chefs



**Michael Baader**

*Head chef  
of the fine dining Restaurant Bel Etage*

**CHF 69.00**

Gazpacho  
with chorizo crostini

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Saltimbocca of chicken breast from Aargau  
with saffron risotto

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Sorbet plate with fruit ragout



**Ernst Zahnd**

*Head chef  
of the Restaurant Atelier*

**CHF 69.00**

Tomato and bread salad  
with buffalo mozzarella  
and basil

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Steak of thick end of loin  
of veal from Baseland  
with rosemary jus  
and polenta Ticinese

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Tiramisu with fruit ragout  
and strawberry ice cream

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