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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.

## Winter menu suggestions (from 22<sup>nd</sup> December until 19<sup>th</sup> March)

### 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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Winter menu suggestions  
(from 22<sup>nd</sup> December until 19<sup>th</sup> March)

## Salads

Lamb's lettuce with croutons and air-dried Grisons meat  
Lamb's lettuce with egg, bacon and croutons  
Green salad with Camembert cheese, apple and walnut dressing  
Winter salad with fresh cheese and fruit roulade  
Market fresh, mixed winter salad

## Soups

Pumpkin soup with fresh cheese crostini  
Potato and leek soup with olive crostini  
Winter soup from the daily offer

## Starters

Smoked pike-perch fillet with winter salad and dill and mustard sauce  
Parsnip mousse with vegetable salad  
Tuna tataki with wasabi sauce, vegetable and glass noodle salad  
Beef tartar from Baseland with marinated vegetable  
Vitello tonnato with capers and shallots  
Curry mousse with vegetable salad and soya and sesame sauce

## Homemade pasta and risotto

Homemade dried tomato ravioli with sage  
Tagliatelle with leek and feta cheese  
Risotto with spinach and mushrooms  
Ravioli from the daily offer

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Winter menu suggestions  
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## Vegetarian and fish dishes

Pike-perch fillet with saffron sauce and spaghetti

Fresh caught pollan fillet with champagne and herbs sauce and mashed potatoes

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 filet with sherry sauce and potato gratin (+ CHF 5.00)

Veal fillet with rosemary jus and polenta Ticinese (+ CHF 5.00)

Braised beef with Burgundian sauce and mashed potatoes

Lamb medallions with aceto balsamico jus and rosemary risotto

Chicken breast from Bern with herbs and mushroom sauce and tagliatelle

*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

Chestnut mousse tartlet with mandarin ragout and vanilla ice cream

Apple schlupfer with pear compote and stracciatella ice cream

Panna cotta with fruit ragout and Prosecco ice cream

Teufelhof dessert plate

# DER TEUFELHOF BASEL

*Das Gast- und Kulturhaus*

The winter recommendation of our chefs



**Michael Baader**

*Head chef  
of the fine dining Restaurant Bel Etage*

**CHF 79.00**

Smoked pike-perch fillet,  
with winter salad  
and dill and mustard sauce

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Braised beef  
with Burgundian sauce  
and mashed potatoes

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Swiss cheese  
from the dairy Wirth



**Ernst Zahnd**

*Head chef  
of the Restaurant Atelier*

**CHF 69.00**

Pumpkin soup  
with fresh cheese crostini

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Lamb medallions  
with aceto balsamico jus  
and rosemary risotto

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Chestnut mousse tartlet  
with mandarin ragout  
and vanilla ice cream

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