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# DER TEUFELHOF BASEL

*Das Gast- und Kulturhaus*

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On our devilish mission – We're coming!

## Catering IN&OUT

We offer Catering

How about the Teufelhof Basel as partner for your event at home?

Us catering your business event, your wedding reception or another occasion? We'd love to. We have a small but delicious offer. Our culinary concept includes a variation of aperitif options, exquisite appetizers and mouth-watering desserts. Not to forget our excellent wine and drinks offer.

Just book us and we'll be there. Or another option:

The Teufelhof offers an great alternative catering option with its' Piaggio Ape.

The Piaggio is not only an eye-catcher, it is ingenious. This trendy vehicule is equipped with a beer pump, fridges and a coffee machine. Under the slogan « Rent the Teufelhof », the Piaggio is able to reach any imaginable place in the region. Thanks to it's optimum size, it can be equipped in numerous ways, always aligned individually with your event.

Our Piaggio is also an eye-catcher – book the Piaggio as your decorative piece for your next event at the Teufelhof, always based on your own imaginations and desires. The Piaggio can be one of many options to diversify your catering event.

Catering is also possible without booking the Piaggio. Both smaller events with an intimate ambiance, as well as aperitif events on a grand scale: we will do our best to make your event unforgettable. Each event is unique and therefore demands individual consultation.

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Thanks to our experience over many years and reference to over 1'000 organised events per year, we were able to gather a solid know-how. Not to forget, the renowned Teufelhof kitchen crew which is known for its' exquisite creations and can cater to you individual desires. Our goal is your satisfaction with unforgettable memories of our culinary highlights. This devilishly good offer shall take you into a world of indulgence - let your stomach speak, it will thank you for it. We are here for you and it is our pleasure to invest our time into making your event unforgettable.

With devilish anticipation to hear from you!

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# DER TEUFELHOF BASEL

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## Drink Propositions

### Alcohol free drinks

Mineral water	1 L	CHF	7.00
Soft drinks	0.3 L	CHF	4.00
Granini Orange juice	1 L	CHF	8.00
Homemade ice tea	1 L	CHF	7.50
Fruit punch non-alcoholic	1 L	CHF	9.90
Coffee	1 Cup	CHF	4.00
Tea	1 Cup	CHF	4.00

### White wines

#### *Switzerland*

<b>Sauvignon Blanc AOC 2014</b> Rebbauverein Muttenez, Baselland (Sauvignon Blanc)	75 cl	CHF	44.00
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#### *Germany*

<b>Gutedel CS Weiler Schlipf 2014</b> Weingut Schneider, Baden (Gutedel)	75 cl	CHF	30.00
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#### *Italy*

<b>Roero Arneis DOCG 2015</b> Enrico Vaudano & Figli, Piemonte (Arneis)	75 cl	CHF	34.00
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<b>Bianco di Pinot Nero DOC Sillery 2014</b> Frecciarossa, Lombardia (Pinot Nero)	75 cl	CHF	34.00
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<b>Lugana DOC 2014 / 2015</b> Azienda Agricola Co`de Fer, Lombardia (Trebiano di Lugana)	75 cl	CHF	34.00
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<b>Vermentino di Toscana IGT Ben 2014</b> Fattoria Nittardi, Toscana (Vermentino)	75 cl	CHF	42.00
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*France*

**Languedoc AOC L'Orée Blanc 2014**

Domaine des Fabrègues, Languedoc-Roussillon  
(Vermentino, Grenache blanc, Clairette)

75 cl CHF 34.00

**Mâcon AOC La Roche-Vineuse Vieilles Vignes 2013**

Domaine Olivier et Corinne Merlin, Bourgogne  
(Chardonnay)

75 cl CHF 48.00

**Saint Joseph AOC Blanc 2014**

Vincent Cluzel, Vallée du Rhône  
(Marsanne, Rousanne)

75cl CHF 50.00

*Spain/Argentina*

**Rueda DO La Casa 2014**

Bodegas Menade, Rueda  
(Verdejo, Sauvignon Blanc)

75 cl CHF 34.00

**Puro Torrontés 2014**

Dieter Meier / Ojo de Agua, Mendoza  
(Torrontes)

75 cl CHF 50.00

**Rosé wines**

**Côtes de Provence AOC Rosé 2015**

Hecht & Bannier, Provence/France  
(Grenache, Cinsault, Syrah, Rolle)

75 cl CHF 34.00

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## Red wines

### Switzerland

<b>Pinot Noir AOC La Tour Réserve 2014</b>	75 cl	CHF	46.00
Weingut Jauslin, Baselland (Pinot Noir)			

### Italy

<b>Barbera d'Asti Superiore DOC Marej 2012</b>	75 cl	CHF	42.00
Enrico Vaudano & Figli, Piemonte (Barbera)			

<b>Chianti Classico DOCG Belcanto 2012</b>	75 cl	CHF	47.00
Fattoria Nittardi, Toscana (Sangiovese)			

<b>Valpolicella Ripasso Classico Superiore DOC Seccal 2012</b>	75 cl	CHF	50.00
Nicolis Angelo & Figli, Veneto (Corvina, Rondinella, Molinara, Croatina)			

<b>Francigeno IGT 2006</b>	75 cl	CHF	53.00
Frecciarossa, Oltrepò Pavese (Merlot, Barbera, Croatina)			

<b>Barolo DOCG 2012</b>	75 cl	CHF	64.00
Revello, Piemonte (Nebbiolo)			

### Spain/Argentina

<b>Ribera del Duero DO La Casa 2011</b>	75 cl	CHF	39.00
Bodegas Menade, Ribera del Duero (Tempranillo)			

<b>Rioja DOCa Crianza 2013</b>	75 cl	CHF	45.00
Bodegas Marqués Treviño, Rioja (Tempranillo)			

<b>Puro Malbec 2015</b>	75cl	CHF	50.00
Dieter Meier / Ojo de Agua, Mendoza (Malbec)			



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## Sparkling wines

<b>Prosecco di Valdobbiadene DOCG Extra Dry Colbello</b> Merotto, Veneto/Italy (Glera)	75 cl	CHF	45.00
<b>Crémant d'Alsace AOC Brut Prestige</b> Valentin Zusslin, Alsace/France (Pinot Noir, Pinot Blanc, Riesling)	75 cl	CHF	48.00
<b>Champagne AOC Brut Prestige</b> Pierre Mignon, Champagne/France (Pinot Meunier, Pinot Noir, Chardonnay)	75 cl	CHF	90.00

## Beer



<b>Stadtmauer Brauer Craft Beer (Eigenproduktion)</b>		0.3 L	CHF	4.00
<b>Stadtmauer Brauer Craft Beer (Eigenproduktion)</b>		0.5 L	CHF	6.00
<b>Ueli Bier</b>		0.3 L	CHF	5.00
<b>Ueli Spezial</b>		0.3 L	CHF	6.90

## Wines

Above we have created a beautiful variation of beverages.

You didn't find the wine you wanted? Feel free to consult our Teufelhof wine list. Amongst all these wines you will get a discount of CHF 15.00 on the current restaurant selling price.

(excludes all sparkling wines)

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## Appetizer Factory

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(prices per person)

Teufelhof «Easy» 4 different appetizers of your own choice	CHF	18.00
Teufelhof «Style» 8 different appetizers of your own choice	CHF	32.00
Teufelhof «Style is never Out of Fashion» 12 different appetizers of your own choice	CHF	48.00

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### Our culinary rules

In the following factory you may mark your desired amount of appetizers with a cross.

Do you have other imaginations or desires?

No problem. Please contact us for an individual offer adapted to your own imaginations.

We are thankful if you inform us about food allergies and intolerances in advance.

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## Salty Appetizers

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- Parmesan cheese pieces
- Cocktail puff pastry
- Salty nut brioche
- Bacon brioche
- Olive pastry
- Focaccia filled with vegetables (+ 1.00 CHF per person)
- Focaccia filled with parma ham, mozzarella and pesto (+ 1.00 CHF per person)



- Beetroot salad with orange fillets and nuts
- Marinated tuna on Asian vegetable salad
- Wild shrimp salad with tarragon sauce and chicory
- Vegetable sticks with herb quark
- Pumpernickel with cottage cheese and herbs
- Blini with Scottish salmon and tarragon sauce
- Vitello tonnato
- Chicken breast with mango salad and chervil
- Smoothie of carrots, celery and orange



- Crostino with aubergine caviar
- Crostino with hard cheese tatar
- Crostino with smoked trout tatar and dill
- Crostino with chorizo ricotta
- Small bread rolls filled with tomato and mozzarella
- Small bread rolls filled with quark, cucumber and cooked ham
- Small bread rolls filled with dried tomato pesto and San Daniele ham
- Small bread rolls filled with gravled salmon and horseraddish cream



- Canapé with chicken breast, pineapple and curry chutney
  - Canapé with San Daniele ham and pine-nut tapenade
  - Canapé with shrimps and cocktail sauce
  - Canapé with air-dried Grisons meat and exotic fruit
  - Canapé with beef tatar
  - Platter with Swiss hard cheese
  - Platter with French soft cheeses
  - Platter with San Daniele ham and Felino salami
- (platters are served with bread and olive oil)*



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## Sweet appetizers & Special offers

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- Fruit pastry
- Fruit salad with sorbet
- Cold melon soup with lemon mousse
- Feuilleté with vanilla cream and fruits
- Bolivia chocolate mousse with fruit coulis
- Coconut tartlet with exotic fruits

*These sweet appetizers vary with the fruit season.*



- Chocolate, nuts or ginger brownies
- Profiteroles with chocolate cream
- Slice of opera cake
- Chocolate and raspberry mousse
- Tonka bean and yoghurt mousse with pineapple
- Lemon and pistachio tiramisu
- Friandises



### Soup - Special

Homemade Teufelhof-Vegetable soup  
served with bread

CHF 8.00



### Raclette – Special

Raclette per portion

with cheese from Molkerei Wirth, Basel

served with mini potatoes  
and vinegar vegetables



CHF 8.00

*Bookable only with the Piaggio.*

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## Prices & Services

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It takes a lot of work to organize an amazing event. We would love to take over so you can enjoy and lay back. Be part of your own event and be there to welcome your guests. We will take care of the organization and hiring of professional staff in order to guarantee the event running smoothly.

### Staff expenses

per hour *(includes social coverage)*

Cooks	CHF	48.00
Cook's mate	CHF	35.00
Captain	CHF	60.00
Service staff	CHF	48.00
Back office staff / Buffet	CHF	38.00

### Cover

Tableware, silverware, glasses and napkins are included provided that food and beverages are ordered with us.

### Furniture

All needed equipment such as buffet tables etc. that are necessary to host an event are included, provided that food and beverages are ordered with us. In addition, we can offer a maximum of four high tables for free.

Additional furniture can be leased and will in this case be directly invoiced by the supplier. We will gladly take care of coordination.

### Menus

The standard version of your menu card is for free. Any additional effects or colour print will be charged extra with CHF 2.00 per piece.

### Prolongation costs

from 24.00 – 01.00 o'clock	CHF	120.00
from 24.00 – 02.00 o'clock	CHF	280.00
every further hour	CHF	280.00

### Rent expenses «Piaggio» (day rate)

outwards	CHF	150.00
at Teufelhof	CHF	75.00

### Transportation

within a radius of 5km or less			inclusive
distance of more than 5km	per km	CHF	2.00

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## Our Chef de Service and Event Manager



**Mario Hofer**  
*Chef de Service Atelier*

„I welcome you and your guests and I'm here to manage the time schedule between service and kitchen as you requested.“



**Blanca Valladares Dias**  
*Chef de Service Bel Etage*

„I assure you, that you and your guests get a professional and friendly service and that we please your wishes.“



**Sophie Badel**  
*Chef de Bar*

„The Bar is my world: come to enjoy an ice cold beer or a tropical cocktail after work.“



**Selin Bösiger**  
*Head of events*

„I'm here to organise your event as uncomplicated as possible and to fulfill all your needs and wishes.“



**Alessandra Kneschaurek**  
*Event coordinator*

„I welcome you in our cultural guesthouse and double check, that everything is ready, as you ordered it.“

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

Der Teufelhof Basel | Leonhardsgraben 47-49 | CH-4051 Basel  
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