

DER TEUFELHOF BASEL

Das Gast- und Kulturhaus

Leonhardsgraben 47-49 | CH-4051 Basel
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The 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 hôtellerie, 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.



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Bar & Kaffee
Zum Teufel
DER TEUFELHOF BASEL

Galerie
Hotel
DER TEUFELHOF BASEL

Kunst
Hotel
DER TEUFELHOF BASEL

Design Hotel
SET
DER TEUFELHOF BASEL

Restaurant
Atelier
DER TEUFELHOF BASEL

Restaurant
Bel Etage
DER TEUFELHOF BASEL

Brauerei im
Teufelhof
DER TEUFELHOF BASEL

Theater im
Teufelhof
DER TEUFELHOF BASEL

Weinladen
Falstaff
DER TEUFELHOF BASEL

Archäologischer
Keller
DER TEUFELHOF BASEL

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Teufelhof: where a simple get together becomes an event sensation

Basically, in the Teufelhof is everything possible. Located in the middle of Basel's old town, the house offers a huge variety of locations. Our historical buildings, which have been nicely renovated and decorated with modern and artistic design, give us the chance to offer the right room for each different kind of event.

In our archaeological cellar, located between the old town walls of the 11th and 13th century, with wine shop and a little museum, or in the modern and design oriented room Shine&Dine, the historical rooms on the 1st floor of the art hotel, the perfect furnished and very flexible theatre, the modern bar or in one of our two restaurants, we will find the right location for you. If dinner, business lunches with or without presentation, business meals, birthday parties, weddings, product presentations, aperitifs or apéro riches, meetings, coffee breaks: we are pleased to welcome you and your guests in our great ambience.

Our event team is trained to do anything we can, to satisfy your needs and requests. We are very flexible and it is our pleasure to take on responsibility for making your event a success. Over 1'000 of events every year serve as reference. All this experiences gave us the opportunity to build a solid and huge knowledge. Moreover, the proven Teufelhof kitchen crew takes care that your guests eat splendidly and feel good all around.

Measure us with our values:

«With us the customer is the centre of our daily work; he gives the house its raison to be. We all, the 68 employees of the Teufelhof, place great emphasis on personal service. The well-being of our guests is our most important concern and we all take the responsibility to ensure that you feel comfortable with us».

Great that you are here! Raphael Wyniger

The culinary routes

 Please note that the **minimum order** for the appetizers are 10 pieces per kind.

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

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Alcohol free drinks

Mineral water	1 l	CHF	12.60
Fresh pressed orange juice	½ l	CHF	19.90
Orange juice	1 l	CHF	15.20
Homemade ice tea	1 l	CHF	16.50
Fruit punch alcohol free	1 l	CHF	16.50

Beer

Kleinbasler Vagabund, Stadtmauer Brauer & Ueli Bier	0.33 Liter	CHF	7.00
Heller Engel, Stadtmauer Brauer Basel (draft)	0.30 Liter	CHF	6.00
Dunkler Teufel, Stadtmauer Brauer Basel (draft)	0.30 Liter	CHF	6.50

White wines



Baselbieter Kerner AOC Kellerei Siebe Dupf Baselland (Kerner)	75 cl	CHF	72.00
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Sauvignon Blanc AOC Kellerei Siebe Dupf Baselland (Sauvignon Blanc)	75 cl	CHF	72.00
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Bianco di Merlot Sarabanda Tenuta Bally & Von Teufenstein Ticino (Merlot)	75 cl	CHF	59.00
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Pinot Gris AOC Clément Leiber Alsace (Pinot Gris)	75 cl	CHF	59.00
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Mâcon AOC La Roche-Vineuse Vieilles Vignes Domaine Olivier et Corinne Merlin Bourgogne / Côte de Chalonnaise et Mâconnais (Chardonnay)	75 cl	CHF	69.00
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Pouilly-Fuissé AOC Domaine Olivier et Corinne Merlin Bourgogne / Côte de Chalonnaise et Mâconnais (Chardonnay)	75 cl	CHF	78.00
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Languedoc AOC L'Orée Blanc Domaine des Fabrègues Languedoc-Roussillon (Vermentino, Grenache blanc, Clairette)	75 cl	CHF	49.00
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Roero Arneis DOCG 75 cl CHF 54.00
 Enrico Vaudano & Figli
 Piemonte
 (Arneis)

Pinot Grigio delle Venezie DOP 75 cl CHF 58.00
 Guerrieri Rizzardi
 Veneto
 (Pinot Grigio)

Vermentino di Toscana IGT Ben 75 cl CHF 59.00
 Fattoria Nittardi
 Toscana
 (Vermentino)

Rueda DO K-Naia 75 cl CHF 58.00
 Bodegas Naia
 Rueda
 (Verdejo, Sauvignon Blanc)

Grüner Veltliner Federspiel Steinwand 75 cl CHF 69.00
 Schmelz
 Wachau
 (Grüner Veltliner)

Rosé wines



Solothurner Pinot Noir Rosé «Screaming Devil» 75 cl CHF 69.00
 Tschäpperli & Wyniger Gruppe
 Solothurn
 (Pinot Noir)

Languedoc AOC L'Orée rosé 75 cl CHF 52.00
 Domaine des Fabrègues
 Languedoc-Roussillon
 (Cinsault, Grenache, Syrah)

Red wines



Siebe Dupf Pinot Noir AOC Barrique 75 cl CHF 79.00
 Kellerei Siebe Dupf
 Baselland
 (Pinot Noir)



Pinot Noir AOC Hohle Gasse 75 cl CHF 92.00
 Weingut Jauslin
 Baselland
 (Pinot Noir)

Languedoc AOC L'Orée rouge 75 cl CHF 49.00
 Domaine des Fabrègues
 Languedoc-Roussillon
 (Mourvèdre, Cinsault)

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Médoc AOC Croix de Mai Château Croix de Mai Médoc (Merlot, Petite Verdot, Malbec)	75 cl	CHF	82.00
Barolo DOCG Revello Piemonte (Nebbiolo)	75 cl	CHF	79.00
Barbera d'Alba DOC Revello Piemonte (Barbera)	75 cl	CHF	59.00
Ad Astra IGT Fattoria Nittardi Toscana (Cabernet Sauvignon, Merlot, Syrah, Sangiovese)	75 cl	CHF	65.00
Primitivo «Orion» Salento IGT Masseria Li Veli Puglia (Primitivo)	75 cl	CHF	63.00
Seleccion Especial VdT Abadia Retuerta Castilla y Leon (Tempranillo, Cabernet Sauvignon)	75 cl	CHF	84.00
Ribera del Duero DO Parada de Atauta Dominio de Atauta Ribera del Duero (Tempranillo)	75 cl	CHF	77.00
Romanico Teso la Monja Toro (Tempranillo)	75 cl	CHF	65.00
Rioja DOCa Reserva Remelluri Rioja (Tempranillo)	75 cl	CHF	84.00

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Spätburgunder vom Kalkstein CS Weingut Schneider Baden (Blauburgunder)	75 cl	CHF	72.00
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Sweet wines

Beerenauslese Cuvée Gerhard Kracher Neudsiedlersee (Welschriesling, Chardonnay)	3.75 cl	CHF	69.00
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Sparkling wines



Crémant d'Alsace AOC Françoise Baur Alsace (Riesling, Pinot Blanc, Pinot Gris, Chardonnay)	75 cl	CHF	65.00
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Prosecco NUDO Brut DOC Colli del Soligo Veneto (Glera)	75 cl	CHF	66.00
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Champagne AOC Brut (white or rosé) Pierre Mignon Champagne (Pinot Meunier, Pinot Noir, Chardonnay)	75 cl	CHF	111.00
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Blanquette de Limoux AOC Brut Réserve 2019 Antech Languedoc-Roussillon (Mauzac, Chardonnay, Chenin Blanc)	75 cl	CHF	59.00
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Prosecco with homemade fruit fond	Per glass	CHF	14.50
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White wine with homemade fruit fond	Per glass	CHF	8.20
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Non-alcoholic wines

Sparkling wine – Cuvée Blanc N°1 Kolonne Null Berlin (Silvaner, Weissburgunder)	75 cl	CHF	53.00
White wine – Pinot Grigio "Studio Italiano" Kolonne Null Berlin (Pinot Grigio)	75 cl	CHF	47.00
Rosé wine – Rosé Kolonne Null Berlin (Merlot, Muscat)	75 cl	CHF	45.00
Red wine – Cuvée Rot N°2 Edition Mas Que Vino Kolonne Null Berlin (Tempranillo)	75 cl	CHF	49.00

This is only a summary of our wide wine card.

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Cold appetizers à la carte (available throughout)

Marinated olives	Per person	CHF	3.20
Parmesan cheese pieces	Per person	CHF	6.80
Cocktail puff pastry	Per person	CHF	7.90
Savoury nut brioche	Per person	CHF	3.90
Bacon brioche	Per person	CHF	3.90
Olive brioche	Per Person	CHF	3.90
Crostino with aubergine caviar	Per piece	CHF	4.30
Crostino with hard cheese tartar	Per piece	CHF	4.30
Crostino with smoked trout tartar and dill	Per piece	CHF	4.70
Crostino with chorizo ricotta	Per piece	CHF	4.70
Small bread rolls filled with tomato and mozzarella	Per piece	CHF	5.30
Small bread rolls filled with quark, cucumber and cooked ham	Per piece	CHF	6.20
Small bread rolls filled with dried tomato pesto and San Daniele ham	Per piece	CHF	6.60
Small bread rolls filled with gravled salmon and horseradish cream	Per piece	CHF	6.60
Pumpernickel with cottage cheese and herbs	Per piece	CHF	5.50
Canapés with chicken breast, pineapple and curry chutney	Per piece	CHF	5.50
Canapés with San Daniele ham and pine-nut tapenade	Per piece	CHF	5.90
Canapés with shrimps and cocktail sauce	Per piece	CHF	6.60
Canapés with air-dried Grisons meat and exotic fruit (seasonal)	Per piece	CHF	6.60
Canapés with beef tartar	Per piece	CHF	6.60
Blini with Scottish salmon and tarragon sauce	Per piece	CHF	5.90
Smoothie of carrots, celery and orange	Per person	CHF	3.90
Vegetable sticks with herb quark	Per person	CHF	6.60
Beetroot salad with orange fillets and nuts	Per person	CHF	5.50
Marinated tuna on Asian vegetable salad	Per person	CHF	5.50
Vitello tonnato	Per person	CHF	6.60
Wild shrimp salad with tarragon sauce and chicory	Per person	CHF	7.90
Chicken breast with mango salad and chervil	Per person	CHF	7.90
Goose-liver mousse with sauternes jelly (seasonal)	Per person	CHF	8.80

Platters (available throughout)

Platter with Swiss hard cheese	Per person	CHF	6.60
Platter with French soft cheese	Per person	CHF	6.60
Platter with Felino salami from Emilia (Italy)	Per person	CHF	6.60

With all platters we serve bread and olive oil.

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Warm appetizers à la carte (available throughout)

Tomato and mozzarella pizzas	Per person	CHF	4.70
Focaccia filled with vegetables	Per person	CHF	7.00
Focaccia filled with Parma ham, mozzarella and pesto	Per person	CHF	8.50
Vegetable tartlet	Per person	CHF	7.00
Cheese tartlet	Per person	CHF	7.00
Quiche Lorraine	Per person	CHF	7.40
Olive croissants	Per person	CHF	4.90
Ham croissants	Per person	CHF	4.90

Warm appetizers à la carte

Seasonal soup in the espresso cup	Per person	CHF	4.40
Spinach risotto with Belper Knolle	Per person	CHF	6.60
Vegetable quinoa with lemon and mint yoghurt	Per person	CHF	6.60
Dried tomato ravioli with herb salsa	Per person	CHF	6.60
White bread dumplings on mushroom ragout (seasonal)	Per person	CHF	7.00
Chicken cubes with peanut sauce and basmati rice	Per person	CHF	7.90
French duckling breast on vegetable curry	Per person	CHF	8.80
Veal ragout with mashed potatoes	Per person	CHF	8.80
Lamb medallion with ratatouille	Per person	CHF	8.80
Beef fillet tandoori with soya jus and couscous	Per person	CHF	9.60
Char fillet with fennel puree and Pernod sauce	Per person	CHF	7.90
Lemon ravioli with pike-perch fillet and saffron sauce	Per person	CHF	7.90
Saffron and shrimp risotto	Per person	CHF	8.80

Sweet appetizers à la carte (available throughout)

Fruit pastry (seasonal)	Per person	CHF	4.00
Chocolate, nuts or ginger brownies	Per person	CHF	4.00
Profiteroles with chocolate cream	Per person	CHF	4.00
Slice of opera cake	Per person	CHF	4.00
Feuilleté with vanilla cream and fruits (seasonal)	Per person	CHF	4.70
Chocolate and raspberry mousse	Per person	CHF	4.80
Cold melon soup with lemon mousse (seasonal)	Per glass	CHF	4.90
Fruit salad with sorbet (seasonal)	Per person	CHF	5.40
Tonka bean and yoghurt mousse with pineapple	Per person	CHF	5.80
Lemon and pistachio tiramisu	Per person	CHF	5.80
Bolivia chocolate mousse with fruit coulis (seasonal)	Per person	CHF	5.80
Coconut tartlet with exotic fruits	Per piece	CHF	5.80
Friandises	Per person	CHF	7.30

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Aperitif beverage packages

Please note, that our beverage packages are valid for a maximum of 2 hours.

«Easy»	Per person	CHF	23.00
 Mineral water			
 Orange juice			
 Languedoc AOC L'Orée Blanc			
Domaine des Fabrègues, Languedoc-Roussillon			
 Prosecco NUDO Brut DOC, Colli del Soligo			
«Grapes and hop Stadtmauer Brauer beer»	Per person	CHF	23.00
 Mineral water			
 Orange juice			
 Vermentino di Toscana IGT Ben			
Fattoria Nittardi, Toscana			
 Heller Engel, Stadtmauer Brauer beer			
«Classic»	Per person	CHF	26.50
 Mineral water			
 Orange juice			
 Languedoc AOC L'Orée Blanc			
Domaine des Fabrègues, Languedoc-Roussillon			
 Languedoc AOC L'Orée rouge			
Domaine des Fabrègues, Languedoc-Roussillon			
 Prosecco NUDO Brut DOC, Colli del Soligo			
«Style»	Per person	CHF	37.50
 Mineral water			
 Orange juice			
 Roero Arneis DOCG			
Enrico Vaudano & Figli, Piemonte			
 Barolo DOCG			
Revello, Piemonte			
«Italianità»	Per person	CHF	33.50
 Mineral water			
 Apérol Spritz			
 Vermentino di Toscana IGT Ben			
Fattoria Nittardi, Toscana			
 Barbera d'Alba DOC			
Revello, Piemonte			
«Espagna»	Per person	CHF	35.50
 Mineral water			
 Calimocho			
 Puro Torrontés			
Dieter Meier / Ojo de Agua, Argentina			
 Ribera del Duero DO Parada de Atauta			
Dominio de Atauta			

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«Regional»		Per person	CHF	36.50
	Mineral water			
	Rivella			
	Baselbieter Kerner AOC			
	Kellerei Siebe Dupf, Baselland			
	Pinot Noir AOC La Tour Réserve			
	Weingut Jauslin, Baselland			
«Svizzera»		Per person	CHF	34.00
	Mineral water			
	Rivella			
	Saint Saphorin AOC Les Blassinges			
	Pierre-Luc Leyvraz, Vaud			
	Merlot DOC Fustoquattro			
	Daniel Huber, Ticino			
«Gourmet»		Per person	CHF	58.50
	Mineral water			
	Fresh orange juice			
	Pinot Grigio delle Venezie DOP			
	Guerrieri Rizzardi, Veneto			
	Barolo DOCG			
	Revello, Piemonte			
	Champagne brut, Pierre Mignon, white			
«Teuflich traditionell»		Per person	CHF	33.00
	Mineral water			
	Orange juice			
	Vermentino di Toscana IGT Ben			
	Fattoria Nittardi, Toscana			
	Fruit punch or white mulled white wine (seasonal)			
	Heller Engel, Stadtmauer Brauer beer			

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Aperitif appetizer packages

«Easy» (available throughout)	Per person	CHF	16.50
 Cocktail puff pastry			
 Savoury nut brioche			
 Vegetable tartlet			
«Classic français» (available throughout)	Per person	CHF	22.50
 Canapés with shrimp and cocktail sauce			
 Crostino with hard cheese tartar			
 Vegetable sticks with herb quark			
 Quiche Lorraine			
«Classic italianità» (available throughout)	Per person	CHF	22.50
 Crostino with aubergine caviar			
 Canapés with San Daniele ham and pine-nut tapenade			
 Olive brioche			
 Focaccia filled with Parma ham, mozzarella and pesto			
«Style»	Per person	CHF	39.00
 Bacon brioche			
 Crostino with chorizo ricotta			
 Pumpernickel with cottage cheese and herbs			
 Canapés with shrimp and cocktail sauce			
 Quiche Lorraine			
 Cheese tatlet			
 Dried tomato ravioli with herb salsa			
«Italianità»	Per person	CHF	36.50
 Parmesan cheese pieces			
 Vitello tonnato			
 Focaccia filled with Parma ham, mozzarella and pesto			
 Tomato and mozzarella pizzas			
 Spinach risotto with Belper Knolle			
 Vegetable quinoa with lemon and mint yoghurt			

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«Svizzera» (available throughout)	Per person	CHF	31.50
 Cocktail puff pastry			
 Bacon brioche			
 Crostino with hard cheese tartar			
 Canapés with air-dried Grisons meat and exotic fruit			
 Cheese tartlet			
 Ham croissant			
«Gourmet»	Per person	CHF	43.50
 Wild shrimp salad with tarragon sauce and chicory			
 Goose-liver mousse with sauternes jelly (seasonal)			
 Veal medallion ragout with mashed potatoes			
 Beef fillet tandoori with soya jus and couscous			
 Lemon ravioli with pike-perch fillet and saffron sauce			
 Char fillet with fennel puree and Pernod sauce			
«Traditional Teufelhof» (available throughout)	Per person	CHF	25.00
 Cocktail puff pastry			
 Savoury nut brioche			
 Crostino with hard cheese tartar			
 Crostino with aubergine caviar			
 Vegetable sticks with herb quark			
«aber bitte mit Sahne» (available throughout)	Per person	CHF	21.50
 Chocolate, nuts or ginger brownies			
 Tonka bean and yoghurt mousse with pineapple			
 Friandises			
 Fruit salad with sorbet (seasonal)			
 Slice of opera cake			
«Apéro riche - Easy»	Per person	CHF	72.00
 Bacon brioche			
 Crostino with hard cheese tartar			
 Canapés with shrimp salad and cocktail sauce			
 Blini with Scottish salmon and tarragon sauce			
 Seasonal soup in the espresso cup			

 Quiche Lorraine			
 Dried tomato ravioli with herb salsa			
 Chicken cubes with peanut sauce and basmati rice			
 White bread dumplings on mushroom ragout (seasonal)			
 Char fillet with fennel puree and Pernod sauce			

 Coconut tartlet with exotic fruits			
 Feuilleté with vanilla cream and fruits (seasonal)			
 Fruit crumble (seasonal)			

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«Apéro riche - Classic»

Per person CHF 82.00

-  Crostino with hard cheese tartar
-  Canapés with San Daniele ham and pine-nut tapenade
-  Blini with Scottish salmon and tarragon sauce
-  Canapés with beef tartar
-  Tomato and mozzarella pizzas
-  Seasonal soup in the espresso cup

-  Spinach risotto with Belper Knolle
-  Chicken cubes with peanut sauce and basmati rice
-  Lamb medallion with ratatouille
-  Beef fillet tandoori with soya jus and couscous
-  Lemon ravioli with pike-perch fillet and saffron sauce

-  Fruit salad with sorbet (seasonal)
-  Profiteroles with chocolate cream
-  Fruit crumble (seasonal)

«Apéro riche - Style»

Per person CHF 98.50

-  Crostino with smoked trout tartar and dill
-  Canapés with chicken breast, pineapple and curry chutney
-  Canapés with beef tartar
-  Smoothie of carrots, celery and orange
-  Vitello tonnato
-  Goose-liver mousse with sauternes jelly (seasonal)
-  Quiche Lorraine

-  French duckling breast with vegetable curry
-  Veal ragout with mashed potatoes
-  Lamb medallion with ratatouille
-  Vegetable quinoa with lemon and mint yoghurt
-  Char fillet with fennel puree and Pernod sauce

-  Coconut tartlet with exotic fruits
-  Lemon and pistachio tiramisu
-  Bolivia chocolate mousse with fruit coulis (seasonal)

All of our prices are in Swiss francs and including 8.1% VAT

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