
DER TEUFELHOF BASEL

Das Gast- und Kulturhaus

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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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Das Gast- und Kulturhaus

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 rrules

 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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DER TEUFELHOF BASEL

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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 |
|--|-------|-----|-------|



| | | | |
|--|-------|-----|-------|
| Sauvignon Blanc AOC Kellerei Siebe Dupf Baselland (Sauvignon Blanc) | 75 cl | CHF | 72.00 |
|--|-------|-----|-------|

| | | | |
|--|-------|-----|-------|
| 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 |
|--|-------|-----|-------|

| | | | |
|---|-------|-----|-------|
| Mâcon AOC La Roche-Vineuse Vieilles Vignes Domaine Olivier et Corinne Merlin Bourgogne / Côte de Chalonnaise et Mâconnais (Chardonnay) | 75 cl | CHF | 69.00 |
|---|-------|-----|-------|

| | | | |
|---|-------|-----|-------|
| Pouilly-Fuissé AOC Domaine Olivier et Corinne Merlin Bourgogne / Côte de Chalonnaise et Mâconnais (Chardonnay) | 75 cl | CHF | 78.00 |
|---|-------|-----|-------|

| | | | |
|--|-------|-----|-------|
| Languedoc AOC L'Orée Blanc Domaine des Fabrègues Languedoc-Roussillon (Vermentino, Grenache blanc, Clairette) | 75 cl | CHF | 49.00 |
|--|-------|-----|-------|

DER TEUFELHOF BASEL

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Roero Arneis DOCG
Enrico Vaudano & Figli
Piemonte
(Arneis) 75 cl CHF 54.00

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

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

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

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

Rosé wines



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

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

Red wines



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



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

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

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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 |
| Syrah Weingut Ziereisen Baden (Syrah) | 75 cl | CHF | 65.00 |



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

Sweet wines

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

Sparkling wines



Crémant d'Alsace AOC Brut Impérial 75 cl CHF 66.00
Clément Leiber
Alsace
(Pinot Noir, Pinot Blanc, Riesling)

Prosecco NUDO Brut DOC 75 cl CHF 66.00
Colli del Soligo
Veneto
(Glera)

Champagne AOC Brut (white or rosé) 75 cl CHF 111.00
Pierre Mignon
Champagne
(Pinot Meunier, Pinot Noir, Chardonnay)

Blanquette de Limoux AOC Brut Réserve 2019 75 cl CHF 59.00
Antech
Languedoc-Roussillon
(Mauzac, Chardonnay, Chenin Blanc)

Prosecco with homemade fruit fond Per glass CHF 14.50

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 – Burgunder Cuvée Kolonne Null Berlin (Weissburgunder) | 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 gravad 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)


























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|---|------------|-----|------|
| 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 |

DER TEUFELHOF BASEL

Das Gast- und Kulturhaus

Aperitif beverage packages


























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

| | | | |
|--|-------------------|------------|--------------|
| <p>«Easy»</p> <ul style="list-style-type: none">  Mineral water  Orange juice  Languedoc AOC L'Orée Blanc Domaine des Fabrègues, Languedoc-Roussillon  Prosecco NUDO Brut DOC, Colli del Soligo | <p>Per person</p> | <p>CHF</p> | <p>23.00</p> |
| <p>«Grapes and hop Stadtmauer Brauer beer»</p> <ul style="list-style-type: none">  Mineral water  Orange juice  Vermentino di Toscana IGT Ben Fattoria Nittardi, Toscana  Heller Engel, Stadtmauer Brauer beer | <p>Per person</p> | <p>CHF</p> | <p>23.00</p> |
| <p>«Classic»</p> <ul style="list-style-type: none">  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 | <p>Per person</p> | <p>CHF</p> | <p>26.50</p> |
| <p>«Style»</p> <ul style="list-style-type: none">  Mineral water  Orange juice  Roero Arneis DOCG Enrico Vaudano & Figli, Piemonte  Barolo DOCG Revello, Piemonte | <p>Per person</p> | <p>CHF</p> | <p>37.50</p> |
| <p>«Italianità»</p> <ul style="list-style-type: none">  Mineral water  Apérol Spritz  Vermentino di Toscana IGT Ben Fattoria Nittardi, Toscana  Barbera d'Alba DOC Revello, Piemonte | <p>Per person</p> | <p>CHF</p> | <p>33.50</p> |
| <p>«Espagna»</p> <ul style="list-style-type: none">  Mineral water  Calimocho  Puro Torrontés Dieter Meier / Ojo de Agua, Argentina  Ribera del Duero DO Parada de Atauta Dominio de Atauta | <p>Per person</p> | <p>CHF</p> | <p>35.50</p> |

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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

| | | | |
|---|-------------------|------------|--------------|
| <p>«Easy» (available throughout)</p> <ul style="list-style-type: none">  Cocktail puff pastry  Savoury nut brioche  Vegetable tartlet | <p>Per person</p> | <p>CHF</p> | <p>16.50</p> |
| <p>«Classic français» (available throughout)</p> <ul style="list-style-type: none">  Canapés with shrimp and cocktail sauce  Crostino with hard cheese tartar  Vegetable sticks with herb quark  Quiche Lorraine | <p>Per person</p> | <p>CHF</p> | <p>22.50</p> |
| <p>«Classic italianità» (available throughout)</p> <ul style="list-style-type: none">  Crostino with aubergine caviar  Canapés with San Daniele ham and pine-nut tapenade  Olive brioche  Focaccia filled with Parma ham, mozzarella and pesto | <p>Per person</p> | <p>CHF</p> | <p>22.50</p> |
| <p>«Style»</p> <ul style="list-style-type: none">  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 | <p>Per person</p> | <p>CHF</p> | <p>39.00</p> |
| <p>«Italianità»</p> <ul style="list-style-type: none">  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 | <p>Per person</p> | <p>CHF</p> | <p>36.50</p> |

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| | |
|---|-----------------------------------|
| <p>«Svizzera» (available throughout)</p> <ul style="list-style-type: none"> Cocktail puff pastry Bacon brioche Crostino with hard cheese tartar Canapés with air-dried Grisons meat and exotic fruit Cheese tartlet Ham croissant | <p>Per person CHF 31.50</p> |
| <p>«Gourmet»</p> <ul style="list-style-type: none"> 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 | <p>Per person CHF 43.50</p> |
| <p>«Traditional Teufelhof» (available throughout)</p> <ul style="list-style-type: none"> Cocktail puff pastry Savoury nut brioche Crostino with hard cheese tartar Crostino with aubergine caviar Vegetable sticks with herb quark | <p>Per person CHF 25.00</p> |
| <p>«aber bitte mit Sahne» (available throughout)</p> <ul style="list-style-type: none"> Chocolate, nuts or ginger brownies Tonka bean and yoghurt mousse with pineapple Friandises Fruit salad with sorbet (seasonal) Slice of opera cake | <p>Per person CHF 21.50</p> |
| <p>«Apéro riche - Easy»</p> <ul style="list-style-type: none"> 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 <p style="text-align: center;">* * *</p> <ul style="list-style-type: none"> 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 <p style="text-align: center;">* * *</p> <ul style="list-style-type: none"> Coconut tartlet with exotic fruits Feuilleté with vanilla cream and fruits (seasonal) Fruit crumble (seasonal) | <p>Per person CHF 72.00</p> |




DER TEUFELHOF BASEL

Das Gast- und Kulturhaus








«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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