
DER TEUFELHOF BASEL

Das Gast- und Kulturhaus

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Der 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 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 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.



The kitchen of the gourmet restaurant Bel Etage

Michael Baader as head chef and Medeo Boussada as second head chef influence the culinary offer at the Teufelhof, together with the sixteen members crew.

The gourmet restaurant Bel Etage offers a seasonal, product orientated and uncomplicated gourmet kitchen on a high standard. Michael Baader is head chef since the opening in 1989. The restaurant has been distinguished several times it offers changing à la carte dishes that are created in team by the kitchen crew and prepared with high culinary art. Enjoying all this with the perfect matching wine is a unique experience.

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The culinary rules

In our house, almost everything is possible. Don't hesitate to contact us and tell us, what we can do 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 the chosen menu is for every guest. With pleasure we refer to the daily offer.
- ☞ Please create a set menu for the whole group (**with one dish per course**)
- ☞ We are happy to offer you an alternative (fish and/or vegetarian) from our **daily offer**.
- ☞ We are 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. In case of a selection in advance a deviation of up to 10% of the given number is possible on the day of the event itself. Should there be more, we would take the liberty of charging CHF 25.00 per person for the additional number of dishes in order to cover our food costs.
- ☞ Due to seasonal reasons there might be changes with your chosen dishes. We ask for your understanding In this case, we would provide you with a last minute alternative.

Small print for our banquets

Kindly note that:

- ☞ even in the catering trade an order is a contract.
- ☞ cancellations of banquets will be charged
 - ☞ within 9 to 1 day prior to your event with 50% of the agreed menu price (minimum CHF 50.00 per person)
 - ☞ cancellations on the day of your event will be charged with 100% of the agreed menu price (minimum CHF 100.00 per person)
- ☞ we charge the last stated number of guests
- ☞ we accept a reduction from numbers of person up to 10 % free of charge the day prior to your event.
- ☞ a reduction from numbers of person over 10% will be charged as stated above
- ☞ we charge CHF 150.00 per person for non-appearance of an à la carte group of 6 persons or more without timely cancellation

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Autumn menu suggestions

Prices	
3 courses gourmet menu	CHF 122.00
4 courses gourmet menu	CHF 142.00
5 courses gourmet menu	CHF 162.00
6 courses gourmet menu	CHF 182.00

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

Starters

Autumn salad with marinated French duckling breast and sauternes sauce

Pacific tuna tataki with Asian textures

Soup

Coconut and lemon grass soup with crustacean roulade

Intermediate course

Spinach ravioli with seasonal mushrooms

Main courses

John Dory fillet with Cashmere saffron sauce, bomba rice and bell peppers

Organic veal steak with Périgord truffle sauce, celery puree and braised carrots

Free-range rearing beef fillet with Tasmanian pepper jus, roasted potato gratin and vegetables

Cheese and dessert

French cheese selection by Maître Antony

Swiss cheese selection by Rolf Beeler

Stone fruit variation

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