



GROUP MENUS SPRING 2026

March .15 - June .15

For reservations over 14 people we offer seasonally changing menus and tavolatas. In order to be able to prepare the evening well, we kindly ask you to inform us in advance about any allergies and intolerances, as well as the number of vegetarians/vegans.

All our meat, poultry and fish products are raised and produced in Switzerland.





ARTISAN BRUNCH TABLE

46

Dishes to share

Freshly grilled flatbread, smoky eggplant dip with sesame and lemon, green pea hummus, and feta

Smoked Swiss Alpine salmon, dill cream cheese, radish and cucumber

Scrambled free range eggs

Our smokehouse bacon and grilled artisan sausage

Burrata, sautéed baby spinach, fava beans, peas and lemon confit

Small spelt waffle, «Cheesecake Creme» and preserved cherrycompotte

Additions

Poached rhubarb with labneh and buckwheat granola

Mini pretzel croissants

Hayflower smoked shoulder ham

6
2
5

** Please note that the dishes may differ from the mood images*





THE ARTISAN URBAN TABLE

Starter

Spring leaf salad, radishes, cucumbers, carrot, caramelized sunflower seeds and herbal balsam dressing

Main course

Grilled free-range chicken, thigh and breast
Wild garlic butter and pepper jus

Main course - vegetarian/vegan

Dish from our seasonal à la carte menu

Side dishes to share

French fries
Sautéed root spinach with confit shallots and lemon oil

Dessert

Vanilla ice cream with rhubarb compote

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THE ARTISAN BURGER PARTY

67

Small snacks to share

Kimchi firecrackers with garden cabbage and chive mayo
Spicy beer candied bacon
Crispy chicken bites with shalotts, chilli and kaffir lime
Half green globe artichoke with garden herb vinaigrette

Main course - Choice of burger

Served with cabbage salad, potato fries and artisan BBQ Sauce

Auberginen-Schnitzel-Burger

Hispi cabbage, cucumber, baby spinach and tahini yoghurt

Crispy chicken karaage burger

Alpstein free range chicken, bacon and horseradish remoulade

The Artisan beef burger

KAG free range Angus beef & dry aged LUMA beef, bacon, cheddar and smoked BBQ sauce

Dessert

Seasonal ice cream

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THE ARTISAN SHARING TABLE

75

Starter

Butterhead lettuce hearts with lovage dressing, asparagus, peas and buffalo mozzarella

(house pickled asparagus outside the season)

Main course

Slow cooked veal blanquette with mushrooms and tarragon

Main course - vegetarian/vegan

Dish from our seasonal à la carte menu

Side dishes to share

Wild garlic-quark spätzli

Glazed parsley carrots

Dessert

Apple-granola crumble with vanilla ice cream

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THE ARTISAN DINNER TABLE

88

Starters to share

Butterhead lettuce hearts with asparagus, lovage dressing and soft-boiled egg

(house pickled asparagus outside the season)

Burrata with peas, fava beans, mint, lemon dressing and grilled sourdough flatbread

Main course

Ribeye Cap Steak Café de Paris

A hand-selected special cut that combines the best qualities of filet and ribeye, served with Café de Paris butter and pepper jus

Main course - vegetarian/vegan

Dish from our seasonal à la carte menu

Side dishes to share

Crispy potatoes with caramelized onions and chives
Spring vegetables

Dessert

Rhubarb-cherry clafoutis with sour cream ice cream

