THE ARTISAN
Kitchen & Urban Garden

GROUP MENUS AUTUMN 2026

September.16 - November.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.

Dishes may vary from pictures.

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

AUTUMN FIRE BOWL APERO

Mulled wine, prosecco and roasted chestnuts 21

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ARTISAN BRUNCH TABLE 59

Dishes to share

Freshly grilled flatbread, beetroot & walnut dip,
pumpkin hummus and pumpkin seed oil

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

Scrambled free-range eggs

Organic smokehouse bacon and artisan grilled sausage

Burrata, sautéed mushrooms, cranberries and chilli crunch

Extras

Poached pear with labneh and buckwheat granola —	6
Mini pretzel croissant	2
Hay-flower cured ham	5
Mini brioche French toast, cheesecake cream, preserved plums and wood sorrel	9

** Please note that the dishes may differ from the mood images, some of which depict à la carte items*

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THE ARTISAN URBAN TABLE

Starter
Lamb's lettuce and radicchio salad with parmesan dressing and sourdough croutons

Main course
Guinea fowl Geschnetzeltes with mushroom-cognac sauce and cranberry chutney

Main course - vegetarian/vegan
Dish from our seasonal a la carte menu

Side dishes to share
Braised savoy cabbage
Herb spatzli

Dessert
Sour cream ice cream

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THE ARTISAN BURGER PARTY

67

Snacks to share
Kimchi firecrackers with garden kale and chive mayo
Crispy chicken bites, shallots and chili dipping sauce
Spicy beer candied bacon
Halloumi fries with pistachio, mint & kaffir lime honey

Main course
Choice of burger, Served with cabbage salad, potato fries and artisan BBQ Sauce

Aubergine katsu burger
Pointed cabbage, cucumber, baby spinach & tahini yoghurt

Crispy chicken karaage burger
Alpstein free-range chicken, bacon and horseradish remoulade

The Artisan beef burger
IP-Suisse Angus beef & dry aged LUMA beef, bacon, cheddar and smoked BBQ sauce

Dessert
Seasonal fruit sorbet

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THE ARTISAN SHARING TABLE

82

Starters to share
Autumn leaf salad with roasted pumpkin, pumpkin seed oil,
roasted seeds and buffalo mozzarella

Salt-baked beetroot carpaccio, hazelnut pesto, apple and feta crumble

Smoked trout, marinated fennel, dill cream and grapes

Main course
Coq au vin from free-range chicken
lovage salsa and bacon lardons

Main course - vegetarian/vegan
Dish from our seasonal a la carte menu

Side dishes to share
Braised red cabbage
Herb spatzli

Dessert
Baked chestnut cheesecake with plum compote

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THE ARTISAN DINNER TABLE

89

Starters to share
Smoked beetroot tartare, hazelnuts, truffle ricotta
and sourdough bread

Swiss alpine salmon tartare, lovage cream-cheese,
marinated fennel and dill

Main course
Rib eye 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 a la carte menu

Side dishes to share
Crispy oven potatoes with caramelized onions,
wild thyme and parsley

Roasted autumn vegetables

Dessert
Pumpkin-honey cake filled with ricotta cream and vanilla ice cream

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