THE ARTISAN
Kitchen & Urban Garden

GROUP MENUS SUMMER 2025

June .16 - September .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.

THE ARTISAN
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ARTISAN BRUNCH TABLE 46

Dishes to share
Fresh grilled flatbread, smoky eggplant dip with sesame and lemon,
geen pea hummus with feta

Smoked Swiss alpine salmon, dill-fresh cheese, ,
cucmber and radish

Scrambled free range eggs

Our smokehouse bacon and grilled artisan sausage

Summer tomato salad with burrata and chili crunch

Small spelt waffel, «Cheesecake Creme»
and preserved cherrycompotte

Additions

Marinated summer berries with labneh and buckwheat granola	6
Mini pretzel croissants	2
Hayflower smoked shoulder ham	5

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

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THE ARTISAN URBAN TABLE

Starter
Summer herb salad with radish, cucumber,
garden cress and caramelised seeds

Main course
Crispy crumbed pork cutlet from Thurgau apple-fed pigs
garden herb salad with watercress remoulade

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

Side dishes to share
Warm potato salad with dill and chives

Dessert
Sour cream ice cream with marinated strawberries

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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
Zucchini polenta fritters, crispy zucchini flowers, tahini, mint and lemon

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 GARDEN TABLE

Starters to share
Kimchi firecrackers with garden cabbage and chive mayo

Marinated tomatoes with honey melon,
nasturtium blossoms and feta

Main course
Ribeye Cap Steak Café de Paris

A hand-selected specialty cut that combines the finest qualities of tenderloin and ribeye, served with garden herb 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 chives
Artisan summer garden salad

Dessert
Cheesecake cream with marinated raspberries,
elderflower and wild wood sorell

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THE ARTISAN SUMMER BBQ

89

Starters to share
Stracciatella di burrata, apricots and hay flower bacon

Marinated tomatoes with honey melon,
nasturtium blossoms and feta

Main course from the grill - to share
Beef rib cap skewer with artisan herb butter
Grilled zuchinni with smoky piri piri sauce and feta
Barbecued pork brisket tip from apple fed pigs
Grilled free-range boneless chicken with lovage chimichurri

Main course - vegetarian/vegan
We'll serve a selection of beautiful grilled seasonal
garden vegetables with grilled halloumi and grill sauces.

Side dishes to share
Warm potato salad with dill and chives
Artisan Summer garden salad

Dessert to share
Summer pavlova with marinated berries, lemon verbena
and vanilla cream

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SPIT-ROASTED YOUNG PORK ab 50 Personen 79

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
Zucchini polenta fritters, crispy zucchini flowers, tahini, mint and lemon

Main Course to Share
Slow-roasted suckling pig from the spit with chimichurri

Main course - vegetarian/vegan
We'll serve a selection of beautiful grilled seasonal garden vegetables with grilled halloumi and grill sauces.

Side Dishes to Share
Crispy oven-roasted potatoes with chives
Grilled hispi cabbage with caraway and apple cider vinaigrette
Artisan summer garden salad

Dessert to share
Summer pavlova with marinated berries, lemon verbena and vanilla cream

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