THE ARTISAN
Kitchen & Urban Garden

GROUP MENUS WINTER 2026

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.

WINTER 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 with sautéed mushrooms,
sourdough croutons, and egg

Main course
Coq au Vin made with ribelmais chicken, lovage salsa,
and bacon lardons

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

Side dishes to share
Mashed potatoes
Roasted vegetables

Dessert
Vanilla ice cream with plum compote

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THE ARTISAN BURGER PARTY

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
Halloumi fries with pistachio, mint & kaffir lime honeyg

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

Dessert
Seasonal fruit sorbet

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THE ARTISAN FESTIVE DINNER TABLE

Starters to share
Winter leaf salad with roasted pumpkin, goat cheese, kale, herbs, and caramelized pumpkin seeds

Burrata with blood oranges, roasted pistachios, and Cicorino Rosso

Main course
Sliced beef „Geschnetzeltes“ in a cognac-mushroom cream sauce with lingonberries and jus

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

Side dishes to share
Braised red cabbage
Herb spätzli

Dessert
Apple-cranberry crumble with vanilla ice cream

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THE ARTISAN CHRISTMAS SHARING TABLE 96

Starters to share
Burrata with blood oranges, roasted pistachios and raddichio

Marinated celeriac with crème fraîche, winter truffle, roasted hazelnuts and cured venison

Alpine salmon tartare with horseradish cream cheese, beetroot, and spring onions

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 à la carte menu

Side dishes to share
Hasselback potatoes with bacon crumble and caramelized onions
Roasted winter vegetables

Dessert
Warm sticky toffee pudding with yogurt ice cream

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