

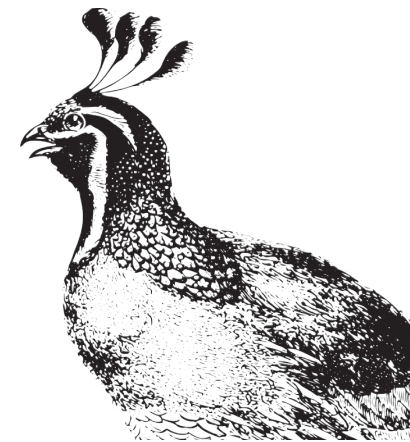


GROUP MENUS SPRING 2024

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.





ARTISAN BRUNCH TABLE

59

Dishes to share

Poached rhubarb with labneh and buckwheat granola

Fresh grilled flatbread, beetroot-walnut dip and green pea dip

Smoked Swiss alpine salmon, dill-fresh cheese, herb pancakes and baby romaine lettuce

Stracciatella di burrata, wild garlic pesto and crispy seeds

Scrambled free range eggs

Our smokehouse bacon and grilled artisan sausage

Roasted carrots with cottage cheese, radish-tarragon vinaigrette and watercress

Dessert

Small brioche french toast, «Cheesecake Creme» and preserved plum compote





THE ARTISAN URBAN TABLE

66

Starter

Spring leaf salad with dandelions, radish, raw champignon, salted ricotta and caramelised sunflower seeds

Main course

Guinea fowl breast supreme with hazelnut-tarragon filling and redcurrant jus

Main course - vegetarian/vegan

Dish from our seasonal a la carte menu

Side dishes to share

Crispy potatoes with wild garlic pesto
Spring vegetables with lemon dressing

Dessert

Sour cream ice cream



THE ARTISAN BURGER PARTY

69

Starters to share

Spring leaf salad with radish, parsley, carrot and garden cress

Crispy kohlrabi, fresh cheese and green apple salsa

Leek tart with goat cheese and purslane

Main course

Choice of burger, served with hand cut chips and artisan BBQ Sauce

Plant based vegetable-lupine-power burger

Cheddar, crispy cabbage, carrots, baby spinach and BBQ sauce

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





THE ARTISAN SHARING TABLE

79

Starters to share

Crispy mushroom croquettes with chive mayo

Whipped ricotta from Kempthall valley, carrot-dill salad and puffed spelt

Smoked spring onions, lovage-fresh cheese and almond dressing

Main course

Guinea fowl breast supreme with hazelnut-tarragon filling and redcurrant jus

Main course - vegetarian/vegan

Dish from our seasonal a la carte menu

Side dishes to share

Crispy potatoes with wild garlic pesto

Braised savoy cabbage with fresh baby spinach

Dessert

Rhubarb- apple-granola crumble with vanilla ice cream



THE ARTISAN DINNER TABLE

92

Starters to share

Baby romaine lettuce-herb salad, buttermilk dressing, black truffle, crispy herb flower bacon and pecorino croutons

Grilled sourdough toast with burratini, spring onions, green peas and wild herbs

Swiss alpine salmon tatar, salmon roe, horseradish-fresh cheese, celery and green apple

Main course

30 hour slow cooked Beef chuck flap mignon steak and morel jus

Main course - vegetarian/vegan

Dish from our seasonal a la carte menu

Side dishes to share

Glased kohlrabi, carrots and mint pesto

Potato gnocchi with peas, young spinach and belper knolle cheese

Dessert

Carott cake with pickled black walnuts, pistachio ice cream and whipped ricotta

