



## GROUP MENUS SPRING 2025

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

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

Smoked Swiss Alpine salmon, dill cream cheese, herb pancakes, and baby lettuce

Hayflower ham with fresh horseradish and herbs

Mini pretzel croissants

Scrambled free range eggs

Our smokehouse bacon and grilled artisan sausage

Burrata, sautéed baby spinach, and chili crunch

### Dessert

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

*\*Die Gerichte können von den Stimmungsbildern abweichen, die teilweise à la carte Gerichte darstellen*





## THE ARTISAN URBAN TABLE

66

### **Starter**

Spring leaf salad with buffalo mozzarella, radishes, cucumbers, garden cress, herbs and caramelized seeds

### **Main course**

Grilled Ribelmais Poularde (boneless breast and thigh) with lemon and wild thyme  
Garden herb chimichurri and jus

### **Main course - vegetarian/vegan**

Dish from our seasonal à la carte menu

### **Side dishes to share**

Crispy potatoes with caramelized onions and chives  
Peas and kohlrabi

### **Dessert**

Chocolate silk cream with preserved cherries  
and sour cream ice cream

*\* Die Gerichte können von den Stimmungsbildern abweichen, die teilweise à la carte Gerichte darstellen*



## THE ARTISAN BURGER PARTY

65

### Starters to share

Colorful spring garden salad

Buffalo mozzarella, cress, and herb-balsamic dressing

Crispy pea falafel with mint yogurt

### Main course

Choice of burger, served with potato fries 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

*\*Die Gerichte können von den Stimmungsbildern abweichen, die teilweise à la carte Gerichte darstellen*





## THE ARTISAN SHARING TABLE

78

### Starters to share

Crispy mountain cheese-leek croquettes with chive mayo

Cucumber-herb salad, preserved lemon, ricotta, and puffed buckwheat

Colorful spring garden salad

Buffalo mozzarella, cress, and herb-balsamic dressing

### Main course

Slow cooked veal shoulder ragout with mushrooms

### Main course - vegetarian/vegan

Dish from our seasonal à la carte menu

### Side dishes to share

Wild garlic-quark spätzli

Carrots and peas in lemon glaze

### Dessert

Apple-granola crumble with vanilla ice cream

*\* Die Gerichte können von den Stimmungsbildern abweichen, die teilweise à la carte Gerichte darstellen*



## THE ARTISAN DINNER TABLE

88

### Starters to share

Baby butter lettuce hearts, herbs, crispy goat cheese praline and marinated artichokes

Burrata with peas, fava beans, mint, and kaffir lime

### 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

*\* Die Gerichte können von den Stimmungsbildern abweichen, die teilweise à la carte Gerichte darstellen*

