



GROUP MENUS AUTUMN 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.

AUTUMN FIRE BOWL APERO

Mulled wine, prosecco and roasted chestnuts

21





ARTISAN BRUNCH TABLE

59

Dishes to share

Poached pear with labneh and sesame granola

Fresh grilled flatbread, beetroot-walnut dip, pumpkin-lentil dip and caramelised seeds

Smoked Swiss alpine salmon with herb crêpe, dill cream cheese, Castel Franco and mustard seed maple syrup

Burrata, marinated figs, beetroot vinaigrette, and roasted hazelnuts

Scrambled free-range eggs

Our smokehouse bacon and grilled artisan sausage

Sweet potato fries with spiced honey and parsley

Dessert

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





THE ARTISAN URBAN TABLE

66

Starter

Autumn leaf salad, apple, champignon, salted ricotta and caramelised sunflower seeds

Main course

Stuffed free-range guineafowl breast with tarragon-hazelnut filling and lingon berry jus

Main course - vegetarian/vegan

Dish from our seasonal a la carte menu

Side dishes to share

Braised red cabbage
Herb spatzli

Dessert

Sour cream ice cream



THE ARTISAN BURGER PARTY

69

Starters to share

Honey-roasted pumpkin, goat cheese cream, grapes, walnuts and endive

Lambs lettuce-radicchio salad with parmesan dressing and sourdough croutons

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

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

Dessert

Seasonal fruit sorbet





THE ARTISAN SHARING TABLE

82

Starters to share

Autumn leaf salad, apple, raw mushrooms, salted ricotta and hay-flower bacon

Crispy Jerusalem artichoke kale pesto, pecorino and herbs

Beetroot tataré, green raddicchio, goat cheese and walnut crunch

Main course

Stuffed free-range guinea fowl breast with tarragon-hazelnut filling, herb crust and lingon berry jus

Main course - vegetarian/vegan

Dish from our seasonal a la carte menu

Side dishes to share

Braised red cabbage

Herb spätzli

Dessert

Baked chestnut cheesecake with plum compote



THE ARTISAN DINNER TABLE

92

Vorspeisen zum Teilen

Radicchio, truffel cream, parmesan, sourdough croutons and chives

Burrata, figs, hay-flower bacon and pine nut vinaigrette

Swiss alpine salmon tartare, buttermilk-celery dressing, spring onions, dill and horseradish

Main course

Ribeye cap steak from Swiss beef, special cut combining the best qualities of filet and ribeye
Truffle butter and cranberry jus

Main course - vegetariian/vegan

Dish from our seasonal a la carte menu

Side dishes to share

Crispy oven potatoes with caramelized onions, wild thyme and parsley

Braised root vegetables „Bourguignon“, smoked mushrooms and pearl onions

Dessert

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

