

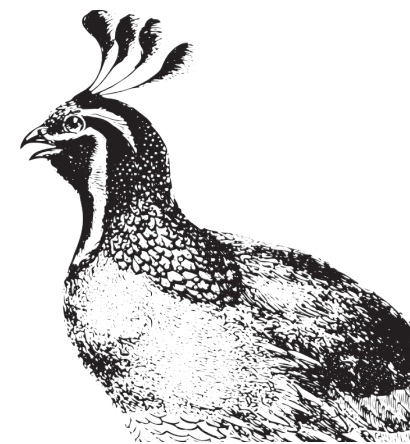


GROUP MENUS SUMMER 2024

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

Marinated summer berries with labneh and buckwheat granola

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

Smoked Swiss alpine salmon, dill-fresh cheese, herb crepe, cucumber and radish

Tomato-gooseberry salad with burrata and basil

Scrambled free range eggs

Our smokehouse bacon and grilled artisan sausage

Sweet potato fries with spiced honey, feta and parsley

Dessert

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





THE ARTISAN URBAN TABLE

66

Starter

Summer leaf salad with fennel, radish, garden cress and caramelised sunflower seeds

Main course

Guinea fowl breast supreme with herb crust and redcurrant jus

Main course - vegetarian/vegan

Dish from our seasonal a la carte menu

Side dishes to share

Crispy herb potatoes
Summer vegetables with lemon dressing

Dessert

Sour cream ice cream



THE ARTISAN BURGER PARTY

69

Starters to share

Summer leaf salad with fennel, radish, garden cress and caramelised sunflower seeds

Tomato-cucumber salad, basil fresh cheese, sourdough crumbs and nasturtium flowers

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

Roast zucchini, lemon balm, pepperoni salsa and goat cheese

Tomato-cucumber salad, basil fresh cheese, sourdough crumbs and nasturtium flowers

Kohlrabi carpaccio, green pea cream, lemon confit, radish and buckwheat

Main course

Guinea fowl breast supreme with herb crust and redcurrant jus

Main course - vegetarian/vegan

Dish from our seasonal a la carte menu

Side dishes to share

Crispy herb potatoes

Wild brokkoli with parmesan and chives

Dessert

Apple-raspberry granola crumble with vanilla ice cream



THE ARTISAN DINNER TABLE

92

Starters to share

Cured salmon trout, horseradish cream, trout roe and nasturtium flowers

Stracciatella di burrata, apricots and hay flower bacon

Crispy zucchini flowers, goat cheese cream and pepperoni salsa

Main course

30 hour slow cooked Beef chuck flap mignon steak garden herb chimichurri and veal jus

Main course - vegetarian/vegan

Dish from our seasonal a la carte menu

Side dishes to share

Crispy oven potatoes with sage butter

Roasted cauliflower, yoghurt and roasted nuts

Dessert

Cherry posset with sour cream ice cream and wood sorrel

