



GROUP MENUS WINTER 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.

WINTER 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 and pumpkin-lentil dip

Smoked Swiss alpine salmon, herb crepes, horseradish fresh cheese, pickled beetroot and pink raddicchio

Roast sweet potato with honey, pistachio, goat cheese and herbs

Scrambled free range eggs

Our smokehouse bacon and grilled artisan sausage

Tenderstem broccolli with cottage cheese and almond dressing

Dessert

Small brioche french toast, «Cheesecake Creme», preserved cherries and wood sorrel





THE ARTISAN URBAN TABLE

66

Starter

Winter 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

Spinach-leek strudel with herb quark curd

Fermented red cabbage croquettes, pickled fennel flowers and horseradish remoulade

Kale-carrott salad with mandarine, whipped ricoota and roasted nuts

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

82

Starters to share

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

Crispy sunchokes, kale pesto, pecorino and herbs

Beetroot tatare, green raddicchio, goat cheese and walnut crunch

Main course

Stuffed free range guineafowl 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 spatzli

Dessert

Apple-cranberry crumble with vanilla ice cream



THE ARTISAN DINNER TABLE

92

Vorspeisen zum Teilen

Radicchio, truffel cream, parmesan, sourdough croutons and chives

Salt roasted beetroot, Straciatella di Burrata vom Kempthal valley and blood oranges

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

Main course

30 hour slow cooked swiss organic veal shoulder, herb crust and bone marrow jus

Main course - vegetarian/vegan

Dish from our seasonal a la carte menu

Side dishes to share

Pumpkin-savoyarde tarte with rosemary and salted ricotta

Winter root vegetable «bourguignon» smoked champignons and pearl onions

Dessert

Chestnut slice with kirsch, hazelnut cream and sour cream ice cream

