



## MENUS FOR GROUPS SPRING 2022



### ARTISAN BRUNCH TABLE 59

Poached rhubarb, labneh and sesame granola

Freshly grilled flat bread, beetroot hummous and baba ganoush

Smoked Swiss alpine salmon, horseradish fresh cheese  
and pickled beetroot

Grilled green asparagus with burrata, baby spinach, spring onions  
and lemon dressing

Soft scrambled free-range eggs

Smoked bacon and grilled artisan sausage

Swiss chard and tender stem broccoli and pinenut dressing

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Small buckwheat waffles, « Cheesecake Crème » and preserved cherry-  
blueberry compote

### ARTISAN BURGER PARTY 59

Spring leaf salad with kohlrabi, radish, peas, feta and sunflower seeds

Swiss edamame, horseradish, and lemon salt

Fermented red cabbage-potato croquettes, dill and fennel

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**CHOICE OF BURGER** Served with hand cut chips and artisan BBQ Sauce

Plant based vegetable-lupine-power burger

Cheddar, hispi 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

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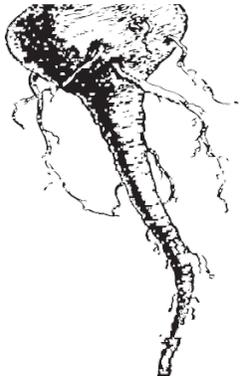
Seasonal fruit sorbet

Starters and sides are served in the middle of the table to share

We are pleased to serve vegetarians and vegans the freshest seasonal dishes from the current a la carte menu

\* We work with the seasons. If something is not in season, we will choose a suitable replacement





# MENUS FOR GROUPS

## SPRING 2022



### ARTISAN SHARING TABLE 79

Spring leaf salad with kohlrabi, radish, peas, feta and sunflower seeds

Roasted carrot tataré with herbed fresh cheese,  
dehydrated egg yolk and crispbread

Beetroot galette with burrata and wild herb salad

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Grilled guinea fowl breast, wrapped in herb crust with leek-morel filling

Carrot puree

Wild garlic spätzli

Spring vegetables with lemon-mustard dressing

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Rhubarb-apple-granola crumble with vanilla ice cream

### THE ARTISAN DINNER TABLE 95

Grilled green asparagus with burrata, baby spinach, spring onions  
and lemon dressing

Smoked beetroot tartare with truffle cashew cream, watercress,  
pickled mustard seeds and crisp bread

Smoked Swiss alpine salmon, pickled kohlrabi, peas,  
dill and buttermilk

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30 hr slow cooked Swiss beef chuck flap mignon steak  
finished over wood fire

Carrot puree

Potato-herb gnocchi with "Belper knolle" Cheese

Swiss chard with pine nut-raisin dressing

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Chocolate silk cream with amarena cherries and white coffee ice cream

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