



MENUS FOR GROUPS

SPRING 2023



ARTISAN BRUNCH TABLE 59

Poached rhubarb, labneh and sesame granola

Freshly grilled flat bread, beetroot hummus and baba ganoush

Smoked Swiss Alpine salmon, horseradish fresh cheese
and pickled white asparagus

Whipped ricotta with honey roasted carrots, fennel- dill salad
and almonds

Soft scrambled free-range eggs

Smoked bacon and grilled artisan sausage

Roasted sweet potato with feta, pine nut-raisin dressing and watercress

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

ARTISAN BURGER PARTY 65

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

Spinach-goat cheese tart with pine nut-wild garlic dressing and purslane

Swiss edamame with lemon and horseradish

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

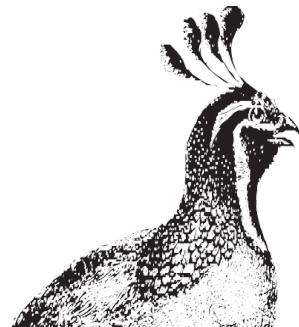
KAG free range Angus beef & dry aged LUMA beef, bacon, cheddar and
smoked BBQ sauce

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 2023



ARTISAN SHARING TABLE 79

Crispy celeriac croquette with roasted walnuts, apple chutney and watercress

Roasted carrots with Kempthal ricotta, orange dressing and puffed buckwheat

Radish, spring onion, pickled kohlrabi, fresh herb cheese and crispy lentils

Guineafowl breast supreme with black cabbage hazelnut filling and confit leg
Carrot puree

Crispy potatoes with wild garlic pesto

Braised savoy cabbage with baby spinach

Rhubarb-apple-granola crumble with vanilla ice cream

THE ARTISAN DINNER TABLE 95

Hay flower-herb ham with grilled chard, green apple and buttermilk dressing

Grilled sourdough toast with burratini, spring onion, peas and wild herbs

Smoked Swiss Alpine salmon with almond cream, nasturtium dressing, pickled white asparagus and dill

30 hr slow cooked veal shoulder medallion with bone marrow-herb crust and veal jus

Honey roasted carrots with pine nut-raisin dressing
Wild garlic Spätzle with Bachtel Perle cheese

Poached pear filled with chocolate silk cream, caramelised hazelnuts and sour cream ice cream

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

