



MENUS FOR GROUPS — AUTUMN 2020

THE ARTISAN BURGER PARTY

59

STARTERS TO SHARE

„Schrebergarten“ salad with sunflower seeds and raw vegetables

Swiss edamame with horseradish, and lemon salt

Roasted beetroot, pear, Autumn leaves, ricotta, hazelnut and truffle-honey dressing

CHOICE OF BURGER

Served with hand cut chips and artisan BBQ Sauce

Plant based vegetable-lupine-power burger

Crispy chicken karaage burger-Alpstein free range chicken

The Artisan beef burger-KAG free range Angus beef & dry aged LUMA beef

DESSERT

Seasonal fruit sorbet





ARTISAN AUTUMN DINNER TABLE

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

89

STARTERS AND MAIN COURSE WILL BE SERVED TO SHARE

Autumn leaf salad with fresh figs, feta, pecan nuts and mustard dressing

Salt roasted beetroot, trevisano, pear, crispy goat cheese balls, hazelnut and truffle-honey dressing

Smoked Swiss alpine salmon, pickled fennel flowers, radish, apple and dill

30 hr slow cooked Swiss beef chuck flap finished over charcoal

Potato-thyme galette « Savoyarde »

Autumn root vegetable-champignon « Bourguignon »

Pear tarte tatin with vanilla ice cream





THE ARTISAN AUTUMN SHARING TABLE

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

79

STARTERS AND MAIN COURSE WILL BE SERVED TO SHARE

„Schrebergarten“ salad with sunflower seeds and raw vegetables

Puntarella hearts with cauliflower, trevisano, white bean puree, raisin-hazelnut dressing and crispy goat cheese balls

Fresh fig galette with ricotta, watercress, hazelnut and truffle honey dressing

Grilled guinea fowl breast filled with chestnut-bacon filling and rolled in fresh herbs

Red currant jus

Roast Autumn vegetables with kale sprouts

Herb spätzli with mushrooms

Braeburn apple-granola crumble with vanilla ice cream





ARTISAN AUTUMN BRUNCH TABLE

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52

Grilled pear with labneh and sesame granola

Artisanal bread, butter, honey, beetroot hummous and baba ganoush

Smoked Swiss alpine salmon with horseradish fresh cheese, pickled beetroot, fennel and radish

„Schrebergarten“ salad with sunflower seeds and raw vegetables

Soft scrambled free range eggs

Smoked bacon and grilled artisan sausage

Swiss chard with pumpkin-pinenut dressing and feta

Small buckwheat waffles, « Cheesecake Crème », preserved cherry-blueberry compot and caramelized pecan nuts

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



