



MENUS FOR GROUPS — AUTUMN 2021

THE ARTISAN BURGER PARTY

59

STARTERS TO SHARE

„Schrebergarten“ salad, sunflower seeds and raw vegetables
Swiss edamame, horseradish, and lemon salt
Fermented red cabbage croquettes, dill and pickled fennel flowers

CHOICE OF BURGER

Served with hand cut chips and artisan BBQ Sauce

Plant based vegetable-lupine-power burger
cheese, hispi cabbage, carrots, baby spinach and BBQ sauce

Crispy chicken karaage burger Alpstein free range chicken
bacon, cucumber, cabbage slaw and horseradish remoulade

The Artisan beef burger KAG free range Angus beef & dry aged LUMA beef
bacon, cheese, onion and smoked BBQ sauce

DESSERT

Seasonal fruit sorbet





ARTISAN SUMMER 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

Grilled figs, bitter leaves, Burrata, pickled black walnuts and mustard-honey dressing

Smoked beetroot tatar with truffel ricotta, pear and sourdough toast

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

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

Pumpkin puree

Potato-thyme galette « Savoyarde »

Slow braised root vegetable-chmapignon « 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, sunflower seeds and raw vegetables

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

Crispy mushroom dumpling with pumpkin ketchup and watercress

Guinea fowl breast filled with chestnut-bacon filling and rolled in fresh herbs with red currant jus

Braised red cabbage

Roast autumn vegetables

Herb spätzli

Braeburn apple-sesame granola crumble with vanilla ice cream





ARTISAN AUTUMN BRUNCH TABLE

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52

Grilled pear, labneh and sesame granola

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

Smoked Swiss alpine salmon, horseradish freshcheese, pickled beetroot and radish

„Schrebergarten“ salad, 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 garden » and preserved cherry-blueberry compote and caramelized pecan nuts

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

