



MENUS FOR GROUPS

AUTUMN 2022



ARTISAN BRUNCH TABLE 59

Grilled pear, labneh and sesame granola

Freshly grilled flat bread, beetroot hoummous and baba ganoush

Smoked Swiss alpine salmon, horseradish-fresh cheese
and pickled beetroot

Burratini with grilled fig, nasturtium pesto, caramelised fennel seeds
and crisp bread

Soft scrambled free-range eggs

Our organic smokehouse bacon and grilled artisan sausage

Swiss chard and tender stem broccoli and pine nut dressing

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

ARTISAN BURGER PARTY 65

Endive-spinach salad, grilled figs, feta, hazelnuts and beetroot dressing

Grilled Swiss edamame, preserved mandarin

Crispy mushroom croquette, pumpkin ketchup and watercress

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, our organic smokehouse bacon
and horseradish remoulade

The Artisan beef burger

KAG free range Angus beef & dry aged LUMA beef, our organic smokehouse
bacon, cheese, tomato chutney and burger 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

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ARTISAN SHARING TABLE 79

Endive-spinach salad, grilled figs, feta, hazelnuts and beetroot dressing

Crispy mushroom croquette, pumpkin ketchup and watercress

Potato-goat cheese dumpling, wild herbs and puntarella hearts

Grilled guineafowl breast chestnut-bacon crust and
red currant jus

Braised red cabbage

Herb spätzli

Roasted autumn vegetable with mustard dressing

Braeburn apple-sesame-granola crumble with vanilla ice cream

THE ARTISAN DINNER TABLE 95

Burratini with grilled fig, nasturtium pesto, caramelised fennel seeds
and crisp bread

Smoked beetroot tartare, truffle cashew cream, pear and watercress

Smoked Swiss alpine salmon, horseradish-fresh cheese
pickled fennel flowers, apple and dill

30 hr slow cooked Swiss beef hanging tender steak
finished over wood fire and red wine jus

Pumpkin gnocchi with brown butter and sage

Braised root vegetable Bourguignon

Apple tart tatin with vanilla ice cream

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