



# MENUS FOR GROUPS

## AUTUMN 2023



### ARTISAN BRUNCH TABLE 59

Poached pear, labneh and sesame granola

Freshly grilled flat bread, spiced yellow pea dip and preserved peperoni-walnut dip with buckwheat

Smoked Swiss Alpine salmon, herb crepe, dill fresh cheese, castel franco and mustard seeds

Stracciatella, grilled figs, beetroot vinaigrette and sourdough toast

\*\*\*

Soft scrambled free-range eggs

Smoked bacon and grilled artisan sausage

Root spinach with almond- wild herb dressing

\*\*\*

Croissant swirl royale filled with cheesecake crème and plum compote

### ARTISAN BURGER PARTY 69

Autumn leaf salad with grapes, beetroot, goat cheese and beetroot dressing

Spinach-leek tart with herb quark and pine nuts

Mushroom croquette with pumpkin ketchup and watercress

\*\*\*

**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

## AUTUMN 2023



### ARTISAN SHARING TABLE 82

Kale-radicchio salad, sautéed mushrooms, salted ricotta  
haselnuts and sherry dressing

Crispy mushroom croquette, pumpkin ketchup and watercress

Braised endive, sourdough crumbs, goat cheese, chives and quail egg

\*\*\*

Guineafowl breast supreme with chestnut-leek filling  
bacon crust and lingon berry jus

Braised red cabbage

Herb spätzli

\*\*\*

Braeburn apple-sesame-granola crumble with vanilla ice cream

### THE ARTISAN DINNER TABLE 99

Forest mushroom-sourdough toast, nasturtium fresh cheese  
and preserved figs

Celeriac-thyme tarte tatin, autumn truffles, pear and watercress

Swiss alpine salmon tatar, horseradish fresh cheese, pickled  
beetroot and dill

\*\*\*

30 hr slow cooked beef chuck flap mignon steak,  
crispy Jerusalem artichoke - beef shank praline and red wine jus

Pumpkin gnocchi with sage and brown butter

Braised root vegetable Bourguignon

\*\*\*

Plum clafoutis with cinnamon 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

