



## MENUS FOR GROUPS SUMMER 2022



### ARTISAN BRUNCH TABLE 59

Grilled apricot, labneh and sesame granola

Freshly grilled flat bread, beetroot hummous and baba ganoush

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

Grilled green asparagus with burrata, baby spinach, spring onions  
and lemon dressing

Soft scrambled free-range eggs

Our organic smokehouse bacon and grilled artisan sausage

Swiss chard and tender stem broccoli and pine nut dressing

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

### ARTISAN BURGER PARTY 59

Rocket-baby romaine salad with grilled apricot, fennel, radish and feta cream

Grilled Swiss edamame, preserved mandarin

Roasted carrot tartar, smoked cashew cream, pickled mustard seeds  
and summer purslane

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**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 smokehousebacon 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

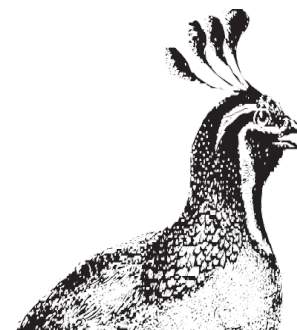
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Seasonal fruit sorbet

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

## SUMMER 2022



### ARTISAN SHARING TABLE 79

Rocket-baby romaine salad with grilled apricot, fennel, radish and feta cream  
Roasted carrot tartar, smoked cashew cream, pickled mustard seeds  
and summer purslane  
Burrata with green peas, spring onions, confit lemon dressing and crisp bread

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Grilled guineafowl breast with tomato-basil crust  
Potato gnocchi with brown butter, lemon and wild thyme  
Sautéed garden vegetables with mustard dressing

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Peach-Raspberry-granola crumble with vanilla ice cream

### THE ARTISAN DINNER TABLE 95

Burrata with green peas, spring onions, confit lemon dressing and crisp bread  
Smoked beetroot tartare with truffle cashew cream, watercress,  
pickled mustard seeds and crisp bread  
Smoked Swiss alpine salmon, horseradish-fresh cheese  
and pickled white asparagus

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30 hr slow cooked Swiss beef hanging tender steak  
finished over wood fire  
Tomato-wild herb salsa and red wine jus  
Potato-thyme galette savoyarde  
Sautéed garden vegetables with dressing

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Cherry Posset with sour cream ice-cream

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