



MENUS FOR GROUPS — WINTER 2020

PRE DINNER WOODFIRE APERO

12

Mulled wine with roasted chestnuts

THE ARTISAN BURGER PARTY

59

STARTERS TO SHARE

„Schrebergarten“ salad with sunflower seeds and raw vegetables

Swiss edamame with horseradish, and lemon salt

Salt roasted beetroot, trevisano, pear, whipped ricotta, hazelnuts and sherry-truffle dressing

CHOICE OF BURGER

Served with hand cut chips and artisan BBQ Sauce

Plant based vegetable-lupine-power burger

Crispy chicken karaage burger

Dry aged beef burger

DESSERT

Seasonal fruit sorbet





ARTISAN FESTIVE DINNER TABLE

92

STARTERS AND MAIN COURSE WILL BE SERVED TO SHARE

Spicy beer candied bacon

Winter leaf salad with fresh figs, feta, pecan nuts and pomegranate dressing

Salt roasted beetroot, trevisano, pear, crispy goat cheese balls, almond puree, hazelnuts and truffle-honey dressing

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

72 hr slow cooked Swiss beef short rib finishes on the bone over charcoal

Potato-celeriac gratin

Winter root vegetable-champignon « Bourguignon » in vegetables jus

Christmas toffee pudding with sour cream ice cream





THE ARTISAN CHRISTMAS SHARING TABLE

79

STARTERS AND MAIN COURSE WILL BE SERVED TO SHARE

„Schrebergarten“ salad with sunflower seeds and raw vegetables

Roasted carrot tatar, mandarin, fresh cheese, pinenuts and wild watercress

Salt roasted beetroot, trevisano, pear, whipped ricotta, hazelnuts and truffle-honey dressing

Roasted Swiss turkey breast filled with chestnut-bacon filling and rolled in fresh herbs

Cranberry sauce

Braised red cabbage

Roasted winter vegetables with kale sprouts

Herb Spätzli with mushrooms

Braeburn apple-granola crumble with vanilla ice cream

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

