



MENUS FOR GROUPS — WINTER 2021

PRE DINNER WOODFIRE APERO

12

Mulled wine with roasted chestnuts

THE ARTISAN BURGER PARTY

59

STARTERS TO SHARE

„Schrebergarten“ salad, sunflower seeds and raw vegetables

Swiss edamame, horseradish, and lemon salt

Fermented red cabbage-potato corquettes

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 FESTIVE DINNER TABLE

92

STARTERS AND MAIN COURSE WILL BE SERVED TO SHARE

Spicy beer candied bacon

Brassica salad with crispy Jerusalem artichoke and feta

Salt roasted beetroot, trevisano, pear, goat cheese and truffle-honey dressing

Smoked Swiss alpine salmon with pickled fennel flowers

Beef chuck flap mignon steak with mustard-tarragon crust

Potato-celeriac gratin

Winter root vegetable-champignon « Bourguignon »

Stuffed christmas apple, yoghurt ice cream and caramelized whey





THE ARTISAN CHRISTMAS SHARING TABLE

79

STARTERS AND MAIN COURSE WILL BE SERVED TO SHARE

„Schrebergarten“ salad, sunflower seeds and raw vegetables

Honey roasted carrots, fresh cheese and mandarin dressing

Salt roasted beetroot, trevisano, pear, ricotta 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

