



## MENUS FOR GROUPS — SUMMER 2021

### 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 croquettes, dill and fennel

#### CHOICE OF BURGER

Served with hand cut chips and artisan BBQ Sauce  
Plant based vegetable-lupine-power burger  
Crispy chicken karaage burger Alpstein free range chicken  
The Artisan beef burger KAG free range Angus beef & dry aged LUMA beef

#### DESSERT

Seasonal fruit sorbet





## ARTISAN SUMMER DINNER TABLE

We work with the seasons. If something is not in season we will choose a suitable replacement

92

### STARTERS AND MAIN COURSE WILL BE SERVED TO SHARE

Fermented baby carrots, orange blossom and bee pollen dukkah

Fig and rocket salad with goat cheese-almond praline

Grilled broccoli, crispy burratini and broad bean-mint dressing

Smoked Swiss alpine salmon, wild herb fresh cheese, pickled white asparagus

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30 hr slow cooked Swiss beef chuck flap finished over wood fire with chimichurri

Potato-thyme galette « Savoyarde »

Summer garden vegetables « the best from our garden »

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Cherryblossom « Hummingbird » cake with marinated cherries and sorell ice cream





## THE ARTISAN SUMMER SHARING TABLE

We work with the seasons. If something is not in season we will choose a suitable replacement

79

### STARTERS AND MAIN COURSE WILL BE SERVED TO SHARE

„Schrebergarten“ salad, sunflower seeds and raw vegetables  
Swiss chard leaves, pinenut-raisin dressing and feta  
Fermented red cabbage-potato corquettes with dill and fennel

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Grilled guinea fowl breast, lovage crust and redcurrant jus  
Sweet potato gnocchi, bron butter and wild thyme  
Summer garden vegetables « the best from our garden »

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Peach-raspberry-granola crumble with vanilla ice cream





## ARTISAN SUMMER BRUNCH TABLE

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52

Grilled nectarine, labneh and sesame granola

Artisanal bread, butter, honey, beetroot hummous and baba ganoush

Smoked Swiss alpine salmon, horseradish freshcheese and pickled beetroot

„Schrebergarten“ salad, sunflower seeds and raw vegetables

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Soft scrambled free range eggs

Smoked bacon and grilled artisan sausage

Swiss chard and tender stem broccoli and pinenut-raisin dressing

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

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





## THE ARTISAN BARBEQUE

Only available for exclusive rental

82

BBQ whole lamb shoulder cooked on the bone

Whole salmon trout, lightly smoked with nasturtium dressing

Marinated ribs from KAG free range pork

Artisanal salsiccia

Alpstein guinea fowl steaks wrapped in bacon (also without bacon)

Grilled garden leaf vegetables with eggplant

Potato salad, radish and chives

Garden vegetable-buckwheat salad with cape gooseberries

Tomato-Zucchini salad, feta, mint and basil

„Schrebergarten“ salad, sunflower seeds and raw vegetables

Chimmichurri, BBQ sauce homemade mustard

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Chocolate silk-cream with cherries

Amselspitz « Cheesecake Crème » with strawberries, marinated fennel and croquantine

Ice cream and sorbet

