



MENUS FOR GROUPS WINTER 2022



ARTISAN BRUNCH TABLE 59

Poached pear, labneh and sesame granola

Grilled flat bread with beetroot hummous and baba ganoush

Smoked Swiss alpine salmon, horseradish fresh cheese and pickled beetroot

Crispy Jerusalem artichoke from our garden with hazelnut-feta cream, tarragon and endive

Soft scrambled free-range eggs

Smoked bacon and grilled artisan sausage

Swiss chard and tender stem broccoli with pinenut dressing

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

ARTISAN BURGER PARTY 59

Winter leaf salad with feta blood orange and fennel

Swiss edamame, horseradish, and lemon salt

Crispy mushroom croquettes with pumpkin ketchup and herb salad

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, bacon and horseradish remoulade

The Artisan beef burger

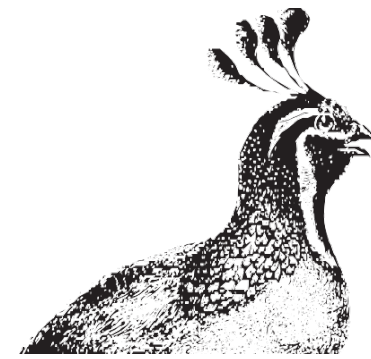
KAG free range, organic Angus beef, bacon, cheddar and BBQ sauce

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





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ARTISAN CHRISTMAS SHARING TABLE 79

Winter leaf salad with feta blood orange, fennel, caramelised sunflower seeds and sherry dressing

Celeriac-walnut croquettes with horseradish remoulade and apple-herb salad

Smoked beetroot tartare with goat cheese, pear, truffle and crisp bread

Stuffed Swiss turkey breast with bacon-chestnut filling, wrapped in herb crust and cranberry chutney

Braised red cabbage

Herb spätzli

Roast winter root vegetables with mustard dressing

Braeburn apple - granola crumble with vanilla ice cream

THE ARTISAN FESTIVE DINNER TABLE 95

Crispy Jerusalem artichoke from our garden with hazelnut-feta cream, tarragon and endive

Smoked beetroot tartare with goat cheese, pear, truffle and crisp bread

Smoked Swiss alpine salmon, pickled fennel flowers and dill

30 hr slow cooked Swiss beef chuck flap-mignon steak with walnut-tarragon crust

Pumpkin gnocchi with wild mushrooms

Winter root vegetable "Bourguignon"

Stuffed, roasted Christmas apple with yoghurt ice cream and caramelised whey

Starters and sides are served in the middle of the table to share

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