



MENUS FOR GROUPS

WINTER 2023



ARTISAN BRUNCH TABLE 59

Poached pear, labneh and sesame granola

Grilled flat bread with yellow pea dip and preserved pepperoni dipp with buckwheat

Smoked Swiss alpine salmon, herb crêpes, dill fresh cheese, pickled beetroot and castel franco

Whipped ricotta with honey roasted carrots, fennel-dill salad and almonds

Soft scrambled free-range eggs

Smoked bacon and grilled artisan sausage

Tender stem broccoli with cottage cheese and pine nut dressing

Small brioche french toast with « Cheesecake Crème » and preserved cherry compote

ARTISAN BURGER PARTY 69

Carrot-fennel salad with blood orange, dill and salted ricotta

Leek-spinach tarte with sour cream and pine nut - herb salad

Crispy mushroom croquettes with chive mayo and pickled mushrooms

CHOICE OF BURGER Served with hand cut chips and artisan BBQ Sauce

Plant based vegetable-lupine-power burger

Cheddar, crispy cabbage, carrots, baby spinach and BBQ sauce

Crispy chicken karaage burger

Alpstein free range chicken, bacon and horseradish remoulade

The Artisan beef burger

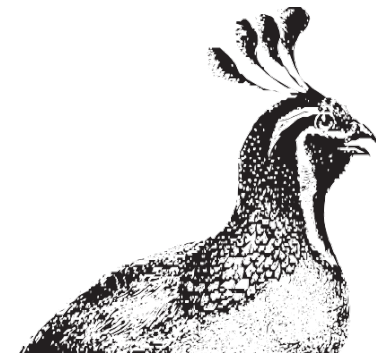
KAG free range, organic Angus beef, bacon, cheddar and BBQ sauce

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 82

Winter leaf salad with kale, pickled pumpkin, mandarin and feta

Salt baked celeriac, hazelnut dressing, sauteed mushrooms
and sourdough croutons

Beetroot tarte tatin with goat cheese and black truffle

Stuffed Swiss turkey breast with cavolo nero-hazelnut filling,
fresh herbs and cranberry chutney

Braised red cabbage

Herb spätzli

Sticky toffee pudding with vanilla ice cream

THE ARTISAN FESTIVE DINNER TABLE 99

Roasted brussels sprouts, stacciatella from the Kemptthal valley

Crispy buckwheat and green radicchio

Smoked beetroot, cashew croquettes and orange dressing

Smoked Swiss alpine salmon, fresh horseradish, dill cream
and grilled sourdough

30 hrs slow cooked Swiss beef chuck flap-mignon steak with
bacon-hazelnut crust and lingonberry jus

Pumpkin savoyarde tarte with rosemary and salted ricotta

Winter root vegetable "Bourguignon" and smoked champignons

Panettone pudding with sour cream ice cream and apple compote

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