



MENUS FOR GROUPS WINTER 2023

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

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

