



## MENUS FOR GROUPS — WINTER 2018

We have two options for group reservations **between 10 and 80 people**

1. You order the ARTISAN SHARING TABLE or CHRISTMAS TABLE for the whole group to share
2. You compose your own menu choosing one starter, main course and dessert. It is important you always choose one dish for the whole group. For vegetarian, vegan or people with allergies we are happy to prepare something from the current evening menu.

We need to know the exact amount of people and of any special requests at the **latest 3 days** before the event.

### THE ARTISAN SHARING TABLE

89

Spinach salad with bacon, quail egg, pine nuts  
and 3 year aged Sbrinz cheese

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Mushroom consommé with bread-herb dumplings

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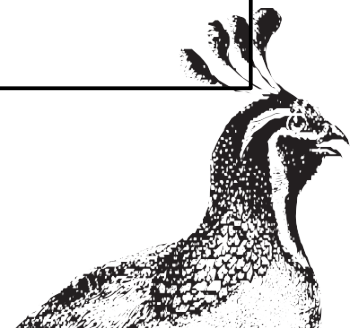
Lightly smoked beef shank served whole on the bone

Roasted pumpkin with fresh cheese, green wheat,  
mint, radish and pomegranat

Polenta with wilted green winter vegetables,  
walnuts and belper knolle

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Apple-quince-cranberry crumble with vanilla ice cream





## THE CHRISTMAS TABLE

72

„Schrebergarten“ salad with sunflower seeds and raw vegetables

Kale-Spinach pie with goatcheese, pine nuts and herb salad

Carott-orange flower-lupine falafel with mint yoghurt and radish-sugarloaf sald

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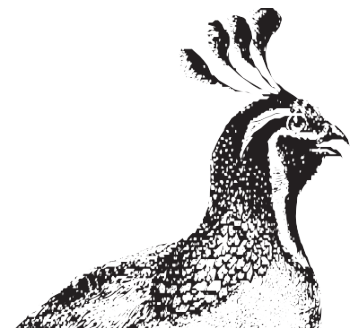
Pan fried guinea fowl breast  
with red currant sauce and braised red cabbage

Herb spätzli with mushrooms and Swiss chard

Stuffed pumpkin with chestnuts and apple

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Chocolate silk cream with cacao crumble,  
espresso jelly and amarena cherries





## FIRE BOWL-APERO

Mulled wine and roasted chestnuts

12

## STARTERS

„Schrebergarten“ salad with sunflower seeds and raw vegetables

14

Spinach salad with bacon, mushrooms, pine nuts and 3 year aged Sprinz cheese

15

Starters to share 1

21

„Schrebergarten“ salad with sunflower seeds and raw vegetables

Kale-Spinach pie with goatcheese, pine nuts and herb salad

Carrott-orange flower-lupine falafel with mint yoghurt and radish-sugarloaf sald

Starter to share 2

25

„Schrebergarten“ salad with sunflower seeds and raw vegetables

Smoked char trout with butter milk, dill oil, apple and watercress

Carrott-orange flower-lupine falafel with mint yoghurt and radish-sugarloaf sald

## EXTRA COURSE

Mushroom consommé with bread-herb dumplings

12





## MAIN COURSE

- Pan fried guinea fowl breast with a goose leg praline, celeriac-apple puree and redcurrant jus gras. 37  
Herb spätzli and winter vegetables to share
- 30h slow cooked medium short rib steak (boneless) with cognac-schallot jus. 46  
Alp potatoes with mustard-herb dressing and wild broccoli with walnuts  
\* 5 working day preorder required
- Veal entrecote roasted whole with truffle jus 55  
Green winter vegetables and potato-celeriac mash to share  
\* 5 working day preorder required

## DESSERTS

- Marinated citrus fruits, steamed spice pudding and vanilla ice cream 13
- Chocolate silk cream with cacao crumble, espresso jelly and amarena cherries 13
- Pistachio cake with poached red wine pear and yoghurt ice cream 13
- Apple-quince-cranberry crumble with vanilla ice cream 13

