



Our dishes are handmade for you with care, from fresh, natural and wholesome ingredients.  
 Quality products from passionate artisan producers and growers.  
 Locally inspired by the nature of our own organic garden and the surrounding farms, forests and fields.

## GARDEN & CO - SHARING - SNACKS & STARTERS

VEGAN | VA\* | GLUTEN | GA\*

<b>Root vegetable chips</b> nori salt	V   G	9
<b>Grilled edamame</b> , (Kanton ZH) preserved mandarin	V   G	10
<b>Chickpea-tyhme panisse</b> (frites) romesco sauce	V   G	10
<b>Spicy beer candied bacon</b>		12
<b>Green spring leaf salad with radish</b> fennel, feta, herbs, caramelised sunflower seeds and cucumber dressing	VA*   G	16
<b>Sauteed white asparagus</b> haselnut-bread dumpling, chervil cream, crispy schalotts , vegetable jus	V   G	18
<b>Hand cut organic beef tatar</b> shaved egg yolk, tarragon mayonnaise, pickled radish and sourdough toast	GA*	28

## WEEKEND BRUNCH

<b>Green asparagus-linseed crépette</b> sauteed green vegetables, smoky pepper sauce, labneh, sprouts and puffed spelt ... with fried sunny side up free range egg	VA*   GA*	29 + 3
<b>The garden breakfast</b> roast sweet potato with feta, cauliflower, Swiss chard and a small salad, beetroot hummus, baba ganoush and grilled flat bread, poached rhubarb with labneh and sesame granola ... with poached free range egg	VA*   GA*	29 + 3
<b>The Artisan breakfast</b> grilled bacon, artisan sausage, two poached free-range eggs with sauce hollandaise and brioche, roast sweet potato, cauliflower, Swiss chard and a small salad	GA*	33
<b>Smoked Swiss alpine salmon</b> English muffin, two poached free range eggs, herb-mustard fresh cheese, spinach, horseradish and pickled beetroot	GA*	33
<b>Homemade organic pastrami-sourdough toastie</b> cucumber relish, sauerkraut, hochmoor cheese and hand cut chips		36
<b>Doughnut sandwich with cider glaze</b> fresh cheese, apple compott, caramelized almonds and vanilla ice cream	G	22

## ARTISANAL BURGERS

Brioche bun, hand cut chips and a small cabbage salad

<b>Vegetable-lupine-power burger</b> cheese, cabbage, carrots, tomato, baby spinach and BBQ sauce	VA*   GA*	33
<b>Crispy chicken karaage burger</b> Alpstein free range chicken, bacon, cucumber, cabbage slaw and horseradish remoulade	GA*	35
<b>The Artisan beef burger (medium)</b> KAG organic free range Angus beef & dry aged LUMA beef, bacon, Hochmoor cheese, grilled onion, burger sauce & tomato chutney	GA*	37
<b>Grilled steak burger (medium)</b> 30hr slow cooked black angus hanging tender, beetroot-tarragon slaw, grilled onion and watercress remoulade	GA*	45

... Would you like something sweet? We would be happy to help you.

All our meat, poultry and fish are sourced within Switzerland  
 GLUTEN G Produced without Gluten, may contain minimal traces of Gluten  
 VEGAN V Plant based/vegan  
 VA\*/GA\* Can be prepare gluten free or vegan on request

Please inform our staff if you have any allergies. We are happy to give you information to possible allergens in our dishes

