

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* GF GFA*	
V GF	9
V GF	12
GF	11
V GF	11
	12
GFA*	28

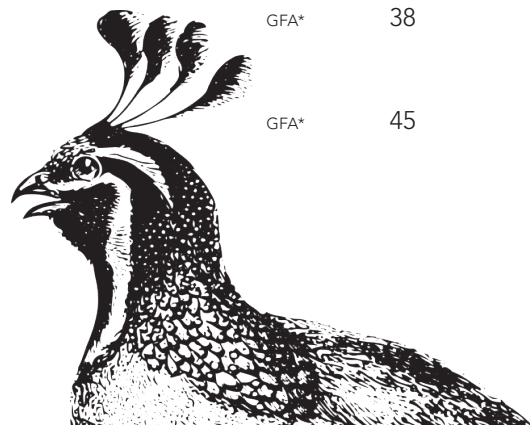
- Root vegetable chips**
- Garden leaf tempura** lemon, lovage dip
- Roasted baby carrots** preserved mandarin, bee pollen, labneh
- Pickled white asparagus** black truffle dip
- Spicy beer candied bacon**
- KAG organic beef tatar**
confit egg yolk, chive mayo, pickled celery, onion crunch and grilled sourdough toast

WEEKEND BRUNCH

- Linseed crêpette with spinach and swiss chard**
carott puree, goat cheese, wild garlic pesto and puffed spelt
... with fried sunny side up free range egg
- The garden breakfast**
grilled flat bread, split pea dip with seeds, preserved pepperoni dip with buckwheat, dandelion-herb salad, spring vegetables, cottage cheese
poached elderflower pear with labneh and sesame Granola
... with poached free range egg
- The Artisan breakfast**
our organic smokehouse bacon & artisan sausage, two poached free-range eggs with sauce hollandaise and brioche, spring vegetables, cottage cheese and a dandelion-herb salad
- Smoked Swiss alpine salmon**
herb pancakes, dill fresh cheese, castel franco and mustard seed maple sirup
... with fried sunny side up free range egg
- Brioche truffel French toast**
organic hayflower-herb ham, brie, herbsalad, fried sunny side up free range egg and black truffle
- Rhubarb royale**
croissant swirl royale, vanilla cream, rhubarb compote, caramelised cashew nuts and sour cream ice cream

ARTISANAL BURGERS *served with hand cut chips & a small cabbage salad*

- The Artisan garden burger** (vegetarian)
vegetable, lentil and organic lupin burger, hochmoor cheese, raw vegetables, baby spinach, garden brassicas and barbeque sauce
- Crispy chicken karaage burger**
Alpstein free range chicken, organic smokehouse bacon, cucumber, cabbage slaw and horseradish remoulade
- The Artisan beef burger (medium)**
KAG organic free range angus beef & dry aged LUMA beef, organic smokehouse bacon hochmoor cheese, grilled onion, burger sauce & tomato chutney
- Grilled steak burger (medium)**
30hr slow cooked beef chuck flap steak, beetroot-tarragon slaw, grilled onions and watercress remoulade



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 prepared 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