

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\*

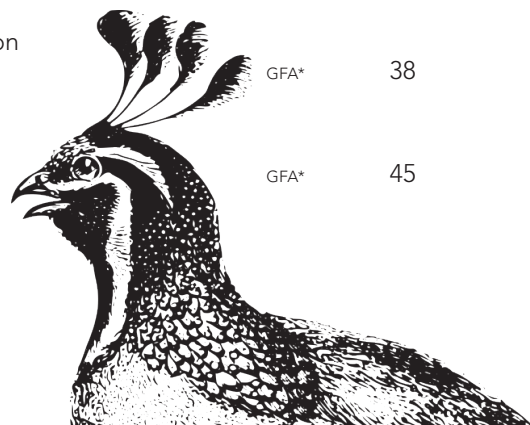
<b>Root vegetable chips</b>	V   GF	9
<b>Local watermelon</b> feta cream, tomato seeds and pickled fennel flowers	VA*   GF	12
<b>Garden leaf tempura</b> lemon, lovage dip	V   GF	12
<b>Spicy beer candied bacon</b>		12
<b>Whole artichoke</b> tomato-vinaigrette with basil and mint	V   GF	21
<b>Stracciatella from Kemptthal valley</b> poached elderflower apricots, hay flower cured organic bacon, pistachio, tarragon and grilled sourdough toast -vegetarien available	GFA*	22

## WEEKEND BRUNCH

<b>Linseed crêpette with spinach and chanterelles</b> pea puree, goat cheese, wild herb pesto and puffed spelt ... with fried sunny side up free range egg	VA*   GFA*	29 + 3
<b>The garden breakfast</b> grilled flat bread, yellow pea dip with seeds, preserved pepperoni dip with buckwheat, rocket-herb salad, summer vegetables, cottage cheese, summer berries with labneh and sesame granola ... with poached free range egg	VA*   GFA*	30 + 3
<b>The Artisan breakfast</b> our organic smokehouse bacon & artisan sausage, two poached free-range eggs with sauce hollandaise and brioche, summer vegetables, cottage cheese and a dandelion-herb salad	GFA*	34
<b>Smoked Swiss alpine salmon</b> herb pancakes, dill fresh cheese, castel franco, fried sunny side up free range egg and mustard seed-maple sirup	GF	35
<b>Brioche truffel French toast</b> organic hayflower-herb ham, brie, herb salad, fried sunny side up free range egg and black truffle	GFA*	35
<b>Peach royale</b> croissant swirl royale, vanilla cream, peach compote, caramelised cashew nuts and sour cream ice cream		22

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

<b>The Artisan garden burger</b> (vegetarian) vegetable, lentil and organic lupin burger, hochmoor cheese, raw vegetables, baby spinach, garden brassicas and barbeque sauce	VA*   GFA*	35
<b>Crispy chicken karaage burger</b> Alpstein free range chicken, organic smokehouse bacon, cucumber, cabbage slaw and horseradish remoulade	GFA*	36
<b>The Artisan beef burger (medium)</b> KAG organic free range angus beef & dry aged LUMA beef, organic smokehouse bacon hochmoor cheese, grilled onion, burger sauce & tomato chutney	GFA*	38
<b>Grilled steak burger (medium)</b> 30hr slow cooked beef chuck flap steak, beetroot-tarragon slaw, grilled onions and watercress remoulade	GFA*	45



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