

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	10
V GF	11
	12
VA* GF	18
GFA*	28

- Root vegetable chips** nori salt
- Grilled edamame** (Kanton ZH) preserved mandarin
- Chickpea-thyme panisse** (frites) romesco sauce
- Spicy beer candied bacon**
- Rocket & cherry salad**
pickled white asparagus, summer kale, radish, mint, cucumber, salted ricotta and caramelised sunflower seeds
- Hand cut organic beef tatar**
preserved egg yolk, tarragon mayonnaise, pickled radish and sourdough toast

WEEKEND BRUNCH

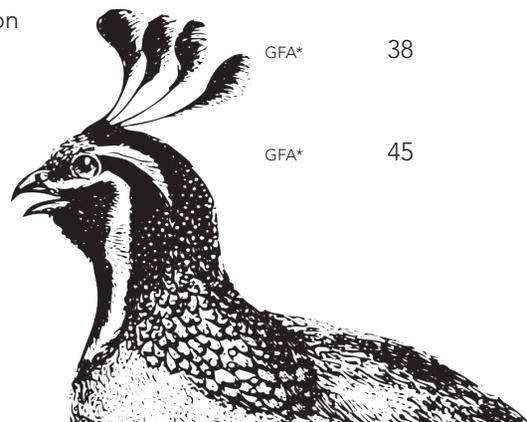
- Linseed crêpette with green peas and chanterelles**
green vegetables from the gardeen, broad bean puree, labneh, sprouts and puffed spelt
... with fried sunny side up free range egg
- The garden breakfast**
roast cauliflower, grilled zucchini with feta, Swiss chard and a small salad, beetroot hummus, baba ganoush and grilled flat bread, grilled apricots 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, roast cauliflower, grilled zucchini, Swiss chard and a small salad
- Smoked Swiss alpine salmon**
English muffin, two poached free range eggs, herb-mustard fresh cheese, pickled white asparagus beetroot, spinach and horseradish
- Homemade organic pastrami-sourdough toastie**
cucumber relish, sauerkraut, hochmoor cheese and hand cut chips
- Doughnut sandwich with elderflower glaze**
fresh cheese, fresh berries, caramelized almonds and vanilla ice cream

VA* GFA*	29
	+ 3
VA* GFA*	29
	+ 3
GFA*	33
GFA*	34
	37
GF	22

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 black angus hanging tender, beetroot-tarragon slaw, grilled onions and watercress remoulade

VA* GFA*	33
GFA*	35
GFA*	38
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