

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*

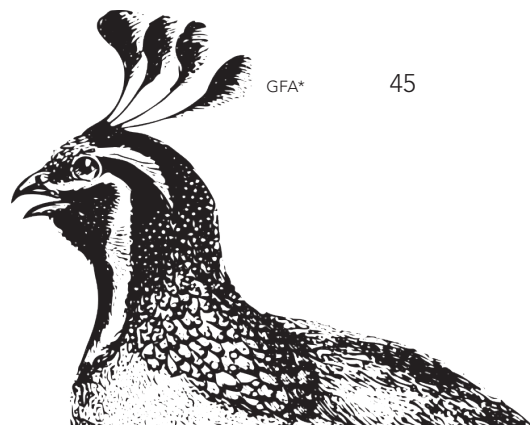
Root vegetable chips	V GF	9
Grilled edamame (Kanton ZH) preserved mandarin	V GF	10
Rosemary-mushroom panisse (chickpea frites) mushroom ketchup	V GF	11
Pickled white asparagus black truffle dip	V GF	11
Spicy beer candied bacon		12
Hay flower-herb ham white cabbage, buttermilk-horseradish dressing and parsley-green apple salad with dill	GF	21

WEEKEND BRUNCH

Linseed crépette with grilled mushrooms green vegetables from the garden, pumpkin puree, kale pesto and puffed spelt ... with fried sunny side up free range egg	VA* GFA*	29 + 3
The garden breakfast roast pumpkin & grilled broccolini with feta, Swiss chard and a small salad, beetroot hummus, baba ganoush and grilled flat bread, poached pear with labneh and sesame granola ... with poached free range egg	VA* GFA*	29 + 3
The Artisan breakfast our organic smokehouse bacon & artisan sausage, two poached free-range eggs with sauce hollandaise and brioche, roast pumpkin, grilled broccolini, Swiss chard and a small salad	GFA*	34
Smoked Swiss alpine salmon English muffin, two poached free range eggs, herb-mustard fresh cheese, pickled white asparagus beetroot, spinach and horseradish	GFA*	35
Homemade organic pastrami-sourdough toastie cucumber relish, sauerkraut, hochmoor cheese and hand cut chips		37
Doughnut sandwich with elderflower glaze fresh cheese, plum compote, caramelized almonds and vanilla ice cream	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	VA* GFA*	35
Crispy chicken karaage burger Alpstein free range chicken, organic smokehouse bacon, cucumber, cabbage slaw and horseradish remoulade	GFA*	36
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	GFA*	38
Grilled steak burger (medium) 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