

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

## SHARING - SNACKS

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) smoky-confit pepper sauce	V   G	10
<b>Spicy beer candied bacon</b>		12
<b>Homemade, organic pastrami</b> pickled vegetables, grilled sourdough toast and caramelised onion butter	GA*	19

## GARDEN & CO - STARTERS

<b>Green spring leaf salad with radish</b> fennel, feta, herbs, caramelised sunflower seeds and cucumber dressing	VA*   G	16
<b>Pickled beetroot with green wheat</b> apple, walnuts and goat cheese cream	VA*	17
<b>Sauteed white asparagus</b> haselnut-bread dumpling, chervil cream, crispy schalotts	V	18
<b>Potato-parmesan mousseline</b> grilled spring onions, wild garlic, caper berries and vegetable jus	G	18
<b>Hand cut organic beef tatar</b> shaved egg yolk, tarragon mayonnaise, pickled radish and sourdough toast	GA*	28

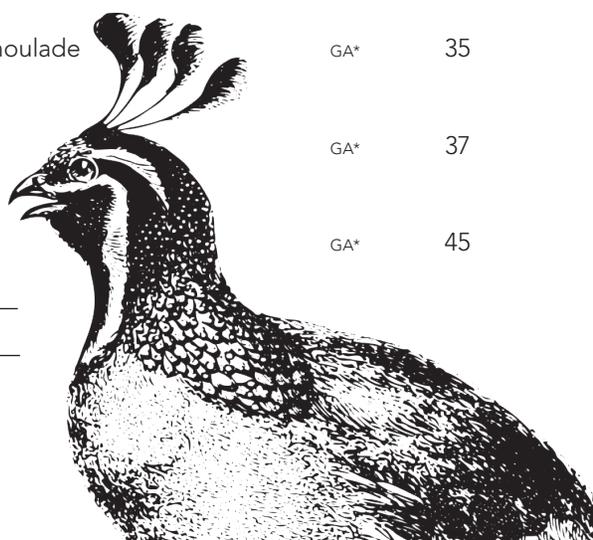
## GARDEN & CO - MAIN COURSES

<b>Stuffed and roasted baby cauliflower</b> silky herb filling, white bean-sesame puree, black tahini, pistachio-barberry dressing	VA*   G	35
<b>Buratta-wild garlic agnolotti</b> green asparagus, baby carrots and Bachtelperle cheese		38
<b>Poached alpine salmon</b> potato-herb cake, barba di frate and rhubarb-celery salsa	G	45
<b>Baby goat shoulder &amp; crispy lamb neck praline</b> spelt-kohlrabi salad, kohlrabi greens and mint		47
<b>30hr slow cooked black angus hanging tender steak (medium)</b> grilled sugarloaf cabbage, braised schalotts & crispy pesto potatoes	G	54

## ARTISANAL BURGERS

Brioche bun, hand cut chips and small cabbage salad

<b>Vegetable-lupine-power burger</b> cheese, hispi 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 patty, 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 onions and watercress remoulade	GA*	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