



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* | GF | GFA*

Root vegetable chips sourkraut salt	V GF	9
Local watermelon feta cream, tomato seeds and pickled fennel flowers	VA* GF	12
Garden leaf tempura lemon, lovage-cucumber sauce	V GF	12
Spicy beer candied bacon		12
Whole artichoke tomato-vinaigrette with basil and mint	V GF	21

GARDEN & CO - STARTERS

Rocket-baby gem salad salted ricotta, cucumber, summer herbs, spiced nuts and nasturtium dressing	VA* GF	16
Smokey eggplant buckwheat salad, spicy tomato sauce, basil, ginger, and spring onions	V GF	18
Stracciatella from Kempththal valley poached elderflower apricots, hay flower cured organic bacon, pistachio, tarragon and grilled sourdough toast - available vegetarian	GFA*	22
Salmon garden rolls alpine salmon, raw garden leaves, basil, mint, coriander, horseradish, dill-fresh cheese and salmon roe	GF	22
KAG organic beef rump carpaccio hand cut, garden herb dressing, fermented peppercorns, zucchini, and shallot cream	GF	28

GARDEN & CO - MAIN COURSES

Roasted cabbage chive dressing, wild herb-broadbean salad, fresh goat cheese and nut crumble	VA* GF	35
Curd gnocchi chanterelles, green peas, spinach sauce, summer truffle and sourdough crumbs	GFA*	39
Confit alpine salmon butter beans ,leek, ajo blanco, fennel and zucchini flower	GF	47
Organic free range baby chicken wild herb chimichurri, crispy potatoes, preserved pepperoni and parsley cream	GF	49
30hr slow cooked black angus chuck flap steak (medium) braised short rib, tomato-basil crust, crispy potato-thyme terrine and nasturtium remoulade	GFA*	56

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 patty, hochmoor cheese, organic smokehouse bacon, grilled onion, burger sauce & tomato chutney	GFA*	38
Grilled steak burger (medium) 30hr slow cooked beef chuck flap mignon 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