



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*	
Green olives preserved mandarin	V GF	8
Root vegetable chips sourkraut salt	V GF	9
Garden leaf tempura lemon, lovage sauce	V GF	12
Spicy beer candied bacon		12
Whole artichoke garden herb vinaigrette	V GF	21
GARDEN & CO - STARTERS		
Autumn wild-herb salad bitter leaves, quince dressing, pickled black walnuts, beetroot and salted ricotta	VA* GF	16
Figs from the garden 99 grain variety, wild elderberries and almond-mountain lentil cream	V	19
Stracciatella di Burrata from Kemptthal valley plums, wild meadowsweet, radicchio, roasted almonds and crispbread	GF	22
Char trout garden rolls char trout, raw garden leaves, basil, mint, coriander, horseradish, dill-fresh cheese and trout roe	GF	22
KAG organic beef tatar hand cut, confit egg yolk, chanterelles, grilled sourdough toast and tarragon butter	GFA*	29
Roasted cabbage pumpkin cream, wild herb-grape salad, goat fresh cheese and nut crumble	VA* GF	35
Walnut-quark curd gnocchi salsify, fermented peppercorns, brown butter and endives	GFA*	39
Confit alpine salmon butter beans ,leek, ajo blanco, fennel and dill	GF	47
Organic free range baby chicken wild herb chimichurri, crispy potatoes, preserved pepperoni and parsley cream	GF	49
KAG organic beef short rib slow braised, salt baked celery root, raw champignons, apple vinaigrette und crispy shallots	GF	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) VEGAN (V) Produced without Gluten, may contain minimal traces of Gluten Plant based/vegan 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