

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 nori salt	V GF	9
Grilled edamame (Kanton ZH) preserved mandarin	V GF	10
Chickpea-tyhme panisse (frites) romesco sauce	V GF	10
Spicy beer candied bacon		12
Homemade, organic pastrami pickled vegetables, grilled sourdough toast and caramelised onion butter	GA*	19

GARDEN & CO - STARTERS

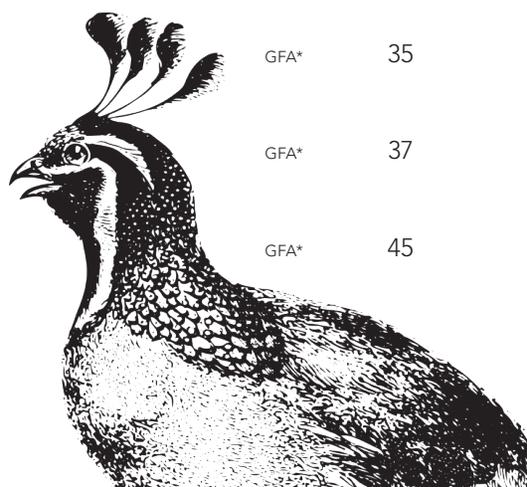
Green spring leaf salad with radish fennel, feta, herbs, caramelised sunflower seeds and cucumber dressing	VA* GF	16
Pickled beetroot with green wheat apple, walnuts and goat cheese cream	VA*	17
Sauteed white asparagus haselnut-bread dumpling, chervil cream, vegetable jus and crispy schalotts	V	18
Lightly smoked char trout baby gem lettuce, tarragon, red grapes and almond dressing	GF	21
Hand cut organic beef tatar shaved egg yolk, tarragon mayonnaise, pickled radish and sourdough toast	GFA*	28

GARDEN & CO - MAIN COURSES

Stuffed and roasted baby cauliflower silky herb filling, white bean-sesame puree, black tahini, pistachio-barberry dressing	VA* GF	35
Buratta-wild garlic agnolotti green asparagus, baby carrots and Bachtelperle cheese		38
Poached alpine salmon potato, kohlrabi, tree cabbage from our garden and green apple-radish dressing	GF	45
Stuffed Alpstein free range guinea fowl breast braised leg, morel veloute, spinach-barley risotto and grilled spring onions		47
30hr slow cooked black angus hanging tender steak (medium) grilled sugarloaf cabbage, braised schalotts & crispy pesto potatoes	GF	54

ARTISANAL BURGERS *served with hand cut chips & a small cabbage salad*

The Artisan garden burger vegetable, lentil and organic lupin burger, hochmoor cheese, raw vegetables, baby spinach, garden brassicas and barbeque sauce	VA* GFA*	33
Crispy chicken karaage burger Alpstein free range chicken, organic smokehouse bacon, cucumber, cabbage slaw and horseradish remoulade	GFA*	35
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*	37
Grilled steak burger (medium) 30hr slow cooked black angus hanging tender, 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