

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\*

<b>Root vegetable chips</b> nori salt	V   GF	9
<b>Grilled edamame</b> (Kanton ZH) preserved mandarin	V   GF	10
<b>Chickpea-thyme panisse</b> (frites) romesco sauce	V   GF	10
<b>Spicy beer candied bacon</b>		12
<b>Homemade, organic pastrami</b> pickled vegetables, grilled sourdough toast and caramelised onion butter	GFA*	19

## GARDEN & CO - STARTERS

<b>Pointy sweetheart cabbage</b> green pea-garden herb filling, cottage cheese and peppermint	VA*   GF	16
<b>Garden harvest</b> roasted eggplant-goat cheese cream, summer purslane, snow peas and mustard seeds	GF	16
<b>Rocket &amp; cherry salad</b> pickled white asparagus, summer kale, radish, mint, cucumber, salted ricotta and caramelised sunflower seeds	VA*   GF	17
<b>Crispy artichoke</b> fresh horseradish, celery and roasted tomato-olive dip	V   GF	17
<b>Hand cut organic beef tatar</b> preserved egg yolk, tarragon mayonnaise, pickled radish and sourdough toast	GFA*	28

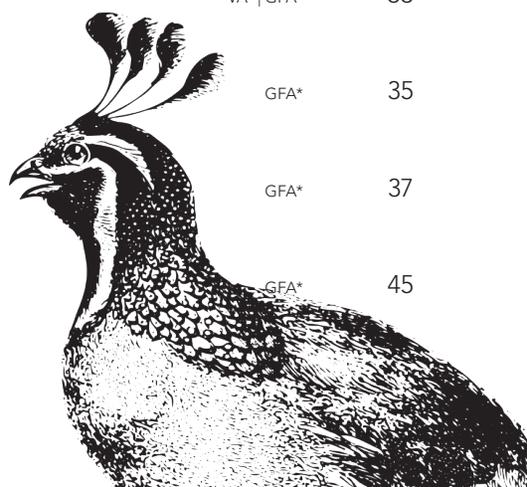
## GARDEN & CO - MAIN COURSES

<b>Stuffed and roasted baby cauliflower</b> silky herb filling, white bean-sesame puree, black tahini, pistachio-barberry dressing	VA*   GFA*	35
<b>Buratta &amp; wild nettle agnolotti</b> snap peas, beans, chanterelles and bachtelperle cheese		38
<b>Poached alpine salmon</b> potato, kohlrabi, tree cabbage from our garden and green apple-radish dressing	GF	45
<b>Stuffed Alpstein free range guinea fowl breast</b> morel filling, carrot couscous, tarragon, parsley and baby leeks		45
<b>30hr slow cooked black angus hanging tender steak</b> (medium) hasselback potato, bacon crumble, herb quark, wild herb salad, broadbean salsa	GF	54

## ARTISANAL BURGERS

\*served with hand cut chips & a small cabbage salad\*

<b>The Artisan garden burger</b> (vegetarian) vegetable, lentil and organic lupin burger, hochmoor cheese, raw vegetables, baby spinach, garden brassicas and barbeque sauce	VA*   GFA*	33
<b>Crispy chicken karaage burger</b> Alpstein free range chicken, organic smokehouse bacon, cucumber, cabbage slaw and horseradish remoulade	GFA*	35
<b>The Artisan beef burger (medium)</b> KAG organic, free range Angus beef & dry aged LUMA beef patty, hochmoor cheese, organic smokehouse bacon, grilled onion, burger sauce & tomato chutney	GFA*	37
<b>Grilled steak burger (medium)</b> 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\*/GFA\*) 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