

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-thyme panisse (frites) romesco sauce	V GF	11
Spicy beer candied bacon		12

GARDEN & CO - STARTERS

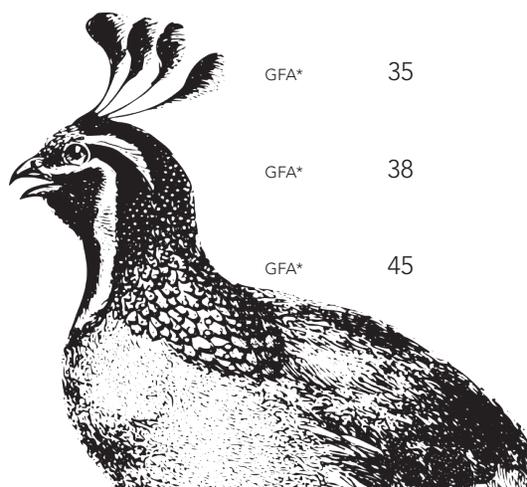
Crispy kohlrabi green pea-horseradish puree, leaf vegetables from our garden, spring onions and feta	VA* GF	17
Roasted eggplant tomato-chilli salsa, coriander, preserved lemon and grilled sourdough toast	V GFA*	17
Rocket & cherry salad pickled white asparagus, summer kale, radish, mint, cucumber, salted ricotta and caramelised sunflower seeds	VA* GF	18
Broccolini Caesar dressing, quail eggs, truffle pecorino, parsley cream and sourdough crumbs	GFA*	21
Hand cut organic beef tatar preserved egg yolk, tarragon mayonnaise, pickled radish, sourdough toast and caramelised onion butter	GFA*	28

GARDEN & CO - MAIN COURSES

Whole roasted corno di bue pepper lentil filling, corn puree, crispy shalotts, vegetable jus and garden herb salad	V GF	36
Buratta & wild nettle agnolotti snap peas, beans, chanterelles and bachtelperle cheese		39
Pan fried salmon trout filet crispy trout crouquette, fennel puree and potato-cucumber salad with tarragon and dill		45
Alpstein free range guinea fowl breast confit leg, tomato crust, zucchini-cabbage cake and red wine jus	GFA*	47
30hr slow cooked black angus hanging tender steak (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*

The Artisan garden burger (vegetarian) 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*	38
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