

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

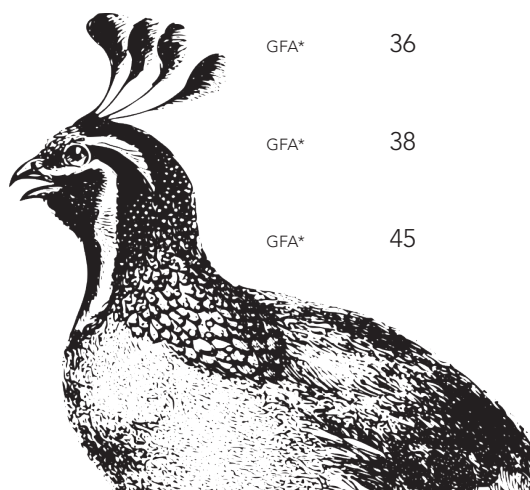
White cabbage pancetta & potato mousseline, mild blue cheese and garden brassica dressing	GF	17
Lambs lettuce-radicchio-puntarelle salad plums, beetroot, walnuts and bachtelperle cheese	VA* GF	18
Roasted figs & grapes burrata, pumpkin seeds and endive dressing	VA* GF	19
Celeriac & forest mushrooms haselnut dressing, vegetable jus and autumn Ttuffle	V 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

Butternut pumpkin gnocchi pickled pumpkin, cavolo nero salsa and salted ricotta	VA* GF	36
Crispy Salsify warm barley-beetroot salad, goat cheese cream and root spinach	VA*	38
Pan fried salmon trout filet crispy trout crouquette, black risotto from Swiss venere rice, coriander labneh and broccolini	GFA*	45
Alpstein free range guinea fowl breast confit leg in redwine jus, roasted cauliflower with caper dressing, wild herbs and crispy shalotts	GF	47
30hr slow cooked black angus hanging tender steak (medium) red cabbage arrancini filled with kale pesto	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*	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 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