



CLIMATE A'LA CARTE 1-31. SEPTEMBER

With the „Climate à la carte“ campaign, over 100 Zurich restaurants are offering climate-friendly menus for a month and are committed to combating food waste.

We already process 100% of our organic restaurant waste into compost on site through our innovative aerobic composting machine. We use some of this compost in our own organic garden to add valuable nutrients to the soil so plants can thrive. The rest we give to our producers when they deliver their fresh produce to us. In this way, the compost is returned to the soil where our vegetables are grown and we have created a closed loop without waste.

We offer you a Zero Waste „Climate à la carte“ menu of vegetables and fruits that come from our own organic garden or from local producers who use our compost and have helped us to create the sustainable recycling system.

Brasica leaves from the garden
fresh figs, almond cream and black truffle

Slow grow root vegetable bourgignon
in vegetable jus, organic spelt risotto
and pickled wild mushrooms

Stuffed Enikerhof hochstamm apple
wild cornel cherries from the neighbourhood
sourdough crumble, salted caramel ice cream