

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 sourkraut salt	V GF	9
Garden leaf tempura lemon, lovage-cucumber sauce	V GF	12
Roasted baby carrots preserved mandarin, bee pollen	GF	11
Pickled white asparagus black truffle dip	V GF	11
Spicy beer candied bacon		12

GARDEN & CO - STARTERS

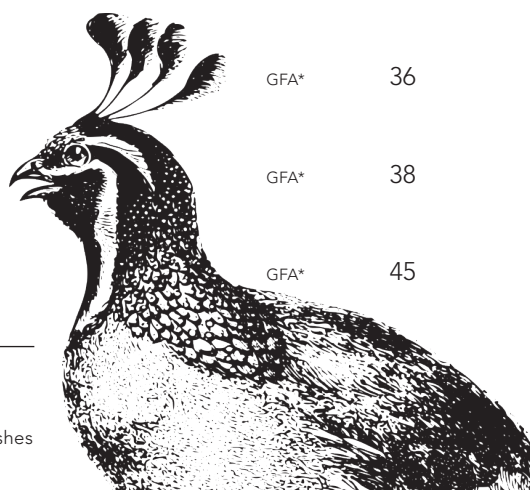
Dandelion-baby gem salad salted ricotta, cucumber, spring herbs, spiced nuts and nasturtium dressing	VA* GF	16
Crispy cauliflower bacon-walnut dressing, radish salad, watercress and buffalo yoghurt	VA* GF	17
Hemp seed tigre de leche marinated kohlrabi, green apple, castel franco and spring onion oil	V GF	19
Salmon garden rolls alpine salmon, raw garden leaves, basil, mint, coriander, horseradish, dill fresh cheese and salmon roe	GF	22
KAG organic beef tatar confit egg yolk, chive mayo, pickled celery, onion crunch and grilled sourdough toast	GFA*	28

GARDEN & CO - MAIN COURSES

Wild nettle-ricotta dumplings wild herb pesto, barba di frate, spinach puree and pistachio	GF	36
Grilled green asparagus truffle stracciatella, soft chickpea cake, broad bean cream and hazelnut dressing	VA* GF	39
Confit alpine salmon white beans, cima di rapa, parsley cream and caper-almond dressing	GF	47
Free range poussin poached breast, braised leg, spring vegetables in poussin-tomato broth, potato puree, salsa verde and fresh horseradish	GF	49
30hr slow cooked black angus beef chuck flap (medium) braised shortrib BBQ Bun, pickled carrots, grilled catalognia, and caramelised onion jus		56

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 beef chuck flap mignon steak, 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