

Locally inspired by the nature of our own organic garden and the surrounding farms, forests and fields.

GARDEN & CO - SHARING - SNACKS & STARTERS

VEGAN | VA* | GF | GFA*

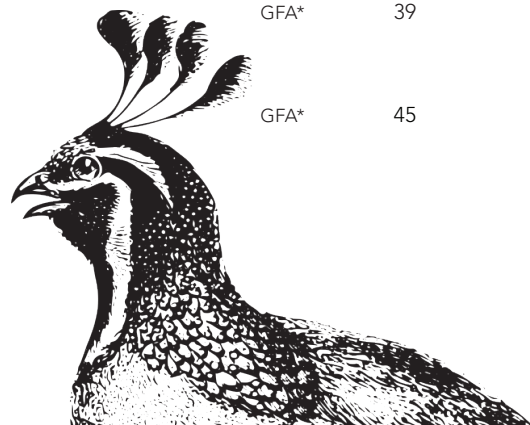
Green olives preserved mandarin	V GF	8
Sweet potato fries spicy orange blossom honey, feta	GF	11
Spicy beer candied bacon		12
Kimchi firecrackers garden cabbage, chive mayo	GF	12
Crispy chicken bites shalotts, chilli and kaffir lime	GF	15
Half «green globe» artichoke garden herb vinaigrette	V GF	16

WEEKEND BRUNCH

Spring crépette mushrooms, fava beans, peas, baby spinach, spring onions, fried sunny side up free-range egg, goat cheese and puffed buckwheat	VA* GF	29
The garden breakfast spiced honey halloumi, crispy chickpeas, grilled sourdough flatbread, green pea dip with feta, smoky eggplant dip with sesame and lemon, roasted tomato, poached free-range egg and radicchio with garden herb vinaigrette, poached rhubarb with elderflower, labneh, and sesame granola + grilled smokehouse bacon + smoked Swiss alpine salmon	VA* GFA*	29.5 3.5 6
Brioche truffel French toast organic hayflower-herb ham, brie, herb salad, fried sunny side up free-range egg and black truffel	GFA*	32
The Artisan breakfast grilled smokehouse bacon, artisanal sausage, tomato and portobello mushroom, two poached free-range eggs with hollandaise sauce, brioche toast and herb salad, hashbrown fries with bacon-maple syrup and chives	GFA*	34
Alpine salmon pancakes smoked Swiss alpine salmon, garden herb salad, fresh cheese, mustard seed-maple sirup and fried sunny side up free-range egg	GF	36
Cherry royale croissant swirl royale, vanilla cream, cherry compote, caramelised almonds and sour cream ice cream		22

ARTISANAL BURGERS *served with chips & a small cabbage salad*

The Artisan garden burger (vegetarian) vegetable, lentil and lupin burger, alp cheese, vegetable-cabbage slaw and barbeque sauce	VA* GFA*	35
Crispy chicken burger alpstein free range chicken, organic smokehouse bacon, cucumber, cabbage slaw and horseradish remoulade	GFA*	36
The Artisan beef burger (medium) IP-Suisse beef & dry aged LUMA beef patty, mountain cheese, smokehouse bacon, grilled onions, burger sauce and tomato chutney	GFA*	39
Grilled steak burger (medium) Ribeye cap steak, special cut that combines the best qualities of filet and ribeye, served with beetroot-tarragon slaw, grilled onions, and watercress remoulade	GFA*	45



All our meat, poultry and fish are sourced within Switzerland.

All our Bread products are produced by us in house or within Zürich

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.