



Thoughtful soul food, prepared with care from fresh ingredients.
Inspired by our organic urban garden and local producers.
Honest cooking with international flair.

SMALL SNACKS

VEGAN | VA* | GF | GFA*

Green olives preserved mandarin	V GF	8
Roasted padrón peppers garlic, lemon, sumac	V GF	11
Spicy beer candied bacon		12
Kimchi firecrackers chive mayo	GF	12
Halloumi fries pistachio, mint and kaffir lime honey	GF	13
Crispy chicken bites shallots, chili, calamansi	GF	15

GARDEN & CO - STARTERS

Mushroom XO flatbread, wild garlic butter and labneh		16
Marinated beetroot tahini cream, amaranth, pomegranate and pistachio	VA* GF	17
Cucumber & kohlrabi burrata, mint, green apple, yuzu and miso buckwheat	VA* GF	18
Sticky lamb belly corn tortilla, chili oil, feta and fresh herbs	GF	18
Beef tartare egg yolk cream, tarragon butter and grilled sourdough bread	GFA*	28

GARDEN & GRILL - MAIN COURSES

Sesame sweet potato aji amarillo, goat cheese cream and kale	VA* GF	35
Roasted eggplant rose harissa, feta, mint and chickpea panisse	VA* GF	35
Pork chop schnitzel apple fed pork, aged parmesan, rocket and celeriac-horseradish remoulade		37
Grilled sambal salmon coconut lime jus, green beans and confit cherry tomatoes	GF	42
Ribeye cap steak special cut combining the best qualities of tenderloin and ribeye, grilled medium with chili butter, tropea onions, roast potatoes and pepper jus	GF	54
Artisan chicken burger smokehouse bacon, cucumber, cabbage slaw, horseradish remoulade and potato fries	GFA*	35



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

All our Bread products are produced in-house or within Zürich

GLUTEN (GF) 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.