THE ARTISAN

Kitchen & Urban Garden

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		13
Crispy chicken bites shallots, chili, calamansi	GF	15

GARDEN & CO - STARTERS

Mushroom XO flatbread, wild garlic butter and labneh		16
Summer tomatoes & nectarines Elderflower dressing, basil, rocket and mint	V | 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

Grilled broccolini Coconut saffron orzo, sweetcorn, feta and furikake	VA*	31
Aubergine schnitzel Rose harissa, tahini labneh and cannellini-cucumber-herb salad	VA* | GFA*	33
Beef köfte with bone marrow Ancho chilli tomato sugo, grilled garlic flatbread and tomato-cucumber salad	GFA*	35
Grilled côte de porc Ajvar, green pepper jus and sage potatoes	GF	41
Grilled sambal salmon Moqueca sauce, green beans, confit cherry tomatoes and coriander rice	GF	42
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.