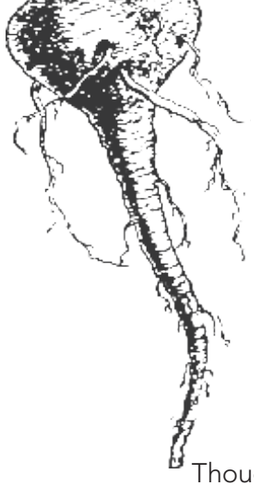


THE ARTISAN

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.

GARDEN & CO - SHARING - SNACKS & STARTERS

	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

WEEKEND BRUNCH

Good morning bowl
Fresh strawberries, blueberries, vanilla yoghurt, artisan granola,
tahini, roasted nuts, forest berry coulis & wood sorell — V — 24

The garden breakfast
spiced honey halloumi, crispy chickpeas, grilled sourdough flatbread,
green pea dip with feta, smoky eggplant dip with sesame & lemon, roasted tomato,
poached free-range egg and small salad with garden herb vinaigrette,
served with labneh, sesame granola and strawberries — VA* \| GFA* — 29.5
+ grilled smokehouse bacon — 3.5
+ smoked Swiss alpine salmon — 35 gm — 6

Green pea-spinach Créplette
broad beans, fried sunny side up free-range egg,
goat cheese and puffed buckwheat — VA* \| GF — 31

Brioche truffle French toast
organic hayflower-herb ham, brie, herb salad, sunny side up free-range egg & 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 & herb salad
served with hash brown fries topped with bacon-maple syrup & chives — GFA* — 34

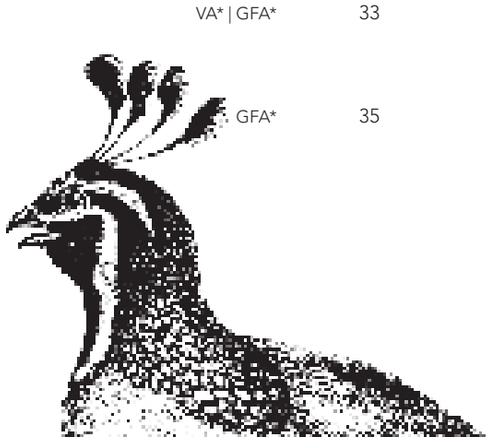
Alpine salmon pancakes
smoked Swiss alpine salmon, garden herb salad, fresh cheese, mustard seed-maple syrup
& fried sunny side up free-range egg — GF — 36

Rhubarb royale
croissant swirl royale, vanilla cream, preserved cherries,
caramelized almonds & sour cream ice cream — 22

ALL DAY FAVOURITES

Aubergine schnitzel
rose harissa, tahini labneh and cannellini-cucumber-herb salad — VA* \| GFA* — 33

The Artisan crispy chicken burger
smokehouse bacon, cucumber, cabbage slaw,
horseradish remoulade & 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 of any **allergies**. We are happy to give you information to possible allergens in our dishes.