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

Autumn salad Roasted pumpkin, caramelized seeds, apple and salted Ricotta	VA | GF	17
Marinated beetroot Tahini cream, puffed amaranth, pomegranate and roasted pistachios	VA* | GF	17
Crispy sunchocke Stracciatella di burrata, pickled chicory, truffle-hazelnut vinaigrette	VA | GF	18
Sticky lamb belly corn tortilla, chili oil, feta and fresh herbs	GF	18

GARDEN & GRILL - MAIN COURSES

Autumn woodland Vegetable jus, root vgetables, red cabbage and herb spätzli	VA | GFA	34
Roasted sesame sweet potato Mole amarillo, fresh goat cheese and kale	VA* | GF	32
Beef köfte with bone marrow Ancho chilli tomato sugo, grilled garlic flatbread and tomato-cucumber salad	GFA*	35
Porchetta apple fed pork, apple-mustardseed jus, potato puree, celeriac and kale	GF	37
Grilled sambal salmon Moqaueca sauce, cavalo nero, 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.