THE ARTISAN

Kitchen & Urban Garden

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

SMALL SNACKS

	VEGAN | VA* | GF | GFA*	
Green olives preserved mandarin	V | GF	8
Spicy beer candied bacon		12
Kimchi firecrackers garden cabbage & chive mayo	GF	12
Crispy chicken bites shallotts, chili & kaffir lime	GF	15
Half «green globe» artichoke garden herb chermoula	V | GF	16

GARDEN & CO - STARTERS

Autumn salad bitter leaves, quince, walnuts, goat's cheese, fennel and mandarin dressing	VA* | GF	17
Marinated beetroot tahini cream, puffed amaranth, plums and toasted pistachios	VA* | GF	17
Grilled mushrooms aromatic chili oil, coriander and whipped ricotta	VA* | GF	18
Cured alpine trout shiso, aromatic herbs and yuzu–green apple dressing	GF	19
Venison tartare - red deer egg yolk cream, tarragon butter and grilled sourdough bread	GFA*	28

GARDEN & GRILL - MAIN COURSES

Roasted sambal pumpkin mandarin–pumpkin soffritto, goat's cheese and pickled ginger	VA* | GFA*	35
Crispy piri-piri cauliflower salsa verde, capers and braised lentils	VA*	35
Roasted butterflied baby chicken aromatic vegetables, rose harissa, yogurt and grilled leek	GF	39
Grilled alpine salmon grilled lime butter, cavolo nero orzo & parsley-coriander salad		44
Ribeye cap steak (medium) grilled special cut combining the best qualities of tenderloin and ribeye, tropea roasted onion, pepper sauce and cafe de paris potatos	GF	54
The Artisan crispy 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.

RED DEER TATAR - STARTER

Eggyolk jam, tarragon butter
and sour dough toast GFA* 28

ZÜRICH WILD GAME SAUSAGE

Braised savoy cabbage with bacon,
crispy truffle potaoes, rosehip mustard
and onion sauce GF 33

WILD BOAR RAGOUT

Zürich wild boar, caramelized chestnuts,
herb spätzli, braised red cabbage
and bacon lardons GFA* 42

SLICED ROE DEER

Wild roe deer from Zürich highlands,
mushroom-cream sauce, herb spätzli,
braised red cabbage and
lingonberry chutney GFA* 49

RED DEER ENTRECOTE

Roasted mushrooms, pumpkin puree,
pearl onions, herb spätzli
and redcurrant jus GF 52

DEKLARATION CH: Roe deer, red deer , bacon
We are happy to give you information
on possible alergenes in our dishes.

INFORMATION ~~GLUTEN~~ „Dishes marked with a G are produced without gluten.
However, we cannot completely rule out that they may contain
minimal traces of gluten.