



**EAT IN OR
TAKEAWAY!**

SHARING - SNACKS

VEGAN | VA* | GLUTEN | GA*

Root vegetable chips , nori salt	V G	9
Swiss edamame , horseradish	V G	9
Pickled white asparagus stalks , almond cream and sumac	V G	9
Spicy beer candied bacon		11

GARDEN & CO - STARTERS

"Schrebergarten" salad raw vegetables and sunflower seeds	V G	15
The Artisan chicken wings	G	15
Beetroot tatar with Autumn truffle cashew creme, pear, watercress and linseed-pumpkin cracker	V G	17
Crispy Jerusalem artichokes from our garden goat cheese, hazelnut, red endive, tarragon and pickled nasturtium flowers	G	18
Mushroom parfait pickled mushrooms, wild herb salad, port wine jelly and sourdough toast	V GA*	19

GARDEN & CO - MAIN COURSES

Potato «pillow dumplings» filled with tofu-herb cream, chanterelles, spring onion and Belper Knolle	VA* G	35
Autumn root vegetable «Bourguignon» vegetable jus, potato puree and smoked champignons	VA* G	37
Poached salmon trout filet pumpkin escabeche, citrus and cavolo nero	G	44
Free range Alpstein duck «ballontine» leek and prune filling, seabuckthorn and red cabbage-barley risotto	GA*	49
30hr slow cooked chuck flap steak and oxtail «wellington» (medium) potato puree, red wine jus and garden greens		57

ARTISANAL BURGERS WITH HAND MADE BRIOCHE BUN, HAND CUT CHIPS AND SMALL GARDEN SALAD

Vegetable-lupine-power burger cheese, hispi cabbage, carrots, baby spinach and BBQ sauce	VA* GA*	30
Crispy chicken karaage burger Alpstein free range chicken, bacon, cucumber, cabbage slaw and horseradish remoulade	GA*	33
The Artisan beef burger (medium) KAG organic, free range Angus beef & dry aged LUMA beef, bacon, cheese, onion and smoked BBQ sauce	GA*	37
Grilled steak burger (medium) 30hr slow cooked beef chuck flap beetroot-tarragon slaw, caramelized onions and watercress remoulade	GA*	45

DECLARATION CH: salmon trout, KAG organic free range Angus beef, bacon, Alpstein free range chicken & duck
We are happy to give you detailed information about possible allergens in our dishes

INFORMATION GLUTEN -Dishes that are labeled with a G are produced without gluten. However there is always a small chance that even these dishes can contain minimal traces of gluten.
VEGAN Dishes they are marked V are plant based/vegan and can contain nuts or soy.
VA* Dishes that are marked VA*/GA* can be prepared vegan glutenfree on request

