



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

SHARING - SNACKS

	VEGAN VA* GF GFA*	
Green olives preserved mandarin	V GF	8
Spicy beer candied bacon		12
Garden leaf tempura lovage sauce	V GF	12
Sweet potato fries spicy orange blossom honey, feta	GF	13
Half green globe artichoke garden herb vinaigrette	V GF	16

GARDEN & CO - STARTERS

The Artisan garden rolls crispy sweet potato, aromatic herbs and leaves from the garden, radish, cucumber and summer roll dipping sauce	VA* GF	18
Crispy falafel praline filled with goat cheese, raw zucchini salad, almond and mint	GF	18
Butter lettuce summer salad preserved artichoke, cucumber, tomato, buffalo mozzarella, basil, radish and sesame dressing	VA* GF	19
Stracciatella di burrata from Kemptthal valley green chilli salsa, crispy schalotts, fava bean and grilled sourdough toast	GFA*	19
Beef steak tatar hand cut organic beef, confit egg yolk, chanterelles, grilled sourdough toast and tarragon butter	GFA*	29

GARDEN & CO - MAIN COURSES

Crispy eggplant «schnitzel» Confit cherry tomatoes, tahini yoghurt and cucumber-mint salad	VA*	35
Barbeque lions mane-mushroom skewer grilled over coal, coco beans, garden herb chimichurri, summer slaw and salt baked potato with herb quark curd, chilli crunch and crispy schalotts	VA* GFA*	39
Grilled alpine pike perch pine nut butter, warm fregola salad, roasted fish sauce and green beans		47
Alpstein free range guinea fowl poached breast, crispy leg, guinea fowl jus, baby potatoes, radish, peas and preserved lemon	GF	48
Ripeye Cap Steak grilled special cut that combines the best qualities of filet and ribeye, fermented pepper, wild thyme-lemon herb butter, crispy rosemary potatoes and small summer salad	GF	53

ARTISANAL BURGERS *served with chips & a small cabbage salad*

The Artisan garden burger (vegetarian) vegetable, lentil and lupin burger, alp cheese, vegetable slaw, baby spinach, garden brassicas and barbeque sauce	VA* GFA*	35
Crispy chicken burger Alpstein free range chicken, smokehouse bacon, cucumber, cabbage slaw and horseradish remoulade	GFA*	36
The Artisan beef burger (medium) IP-Suisse beef & dry aged LUMA beef patty, mountain cheese, smokehouse bacon, grilled onions, burger sauce and tomato chutney ,	GFA*	39
Grilled steak burger (medium) Ripeye cap steak, special cut that combines the best qualities of filet and ribeye, served with beetroot-tarragon slaw, grilled onions and watercress remoulade	GFA*	45



All our meat, poultry and fish are sourced within Switzerland

GLUTEN (G) Produced without Gluten, may contain minimal traces of Gluten
 VEGAN (V) Plant based/vegan
 (VA*/GA*) 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