

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

## SHARING - SNACKS

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

## GARDEN & CO - STARTERS

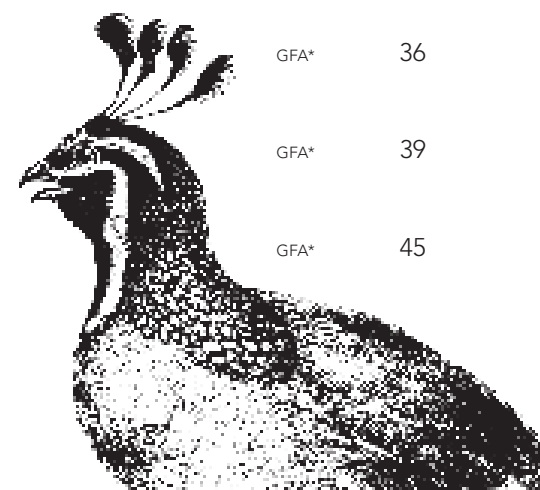
<b>The Artisan garden rolls</b> crispy sweet potato, aromatic herbs and leaves from the garden, radish, cucumber and summer roll dipping sauce	VA*   GF	18
<b>Crispy Beetroot Falafel Praline</b> Filled with goat cheese cream, pickled radicchio and tarragon	GF	18
<b>Autumn Salad</b> Autumn leaves, kale, pears, roasted pumpkin, buffalo mozzarella, chives and pumpkin seed oil dressing	VA*   GF	19
<b>Stracciatella di burrata from Kempththal valley</b> Fresh figs, chicory, fig leaf caramel and truffle	GF*	24
<b>Beef steak tatar</b> hand cut IP-Suisse beef, confit egg yolk, chanterelles, grilled sourdough toast and tarragon butter	GFA*	29

## GARDEN & CO - MAIN COURSES

<b>Pumpkin Gnocchi</b> Sage butter, whipped ricotta, pumpkin seed pesto and black cabbage	VA*	35
<b>Autumn Woodland</b> Lion's Mane Mushroom Ragout, herb spätzli, braised red cabbage, brussels sprout leaves, pearl onions, and cranberry chutney	VA*   GFA*	41
<b>Alpine Fish Stew</b> Alpine pike-perch & alpine salmon, fennel and herb garlic baguette	GFA*	45
<b>Guinea Fowl à la Coq au Vin</b> Alpstein free-range guinea fowl, parsley salsa and autumn truffle mashed potatoes	GF	48
<b>Ribeye Cap Steak</b> Grilled special cut that combines the best qualities of filet and ribeye, fermented pepper, wild thyme-lemon herb butter, crispy rosemary potatoes and small autumn salad	GF	53

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

<b>The Artisan garden burger</b> (vegetarian) vegetable, lentil and lupin burger, alp cheese, vegetable slaw, baby spinach, garden brassicas and barbeque sauce	VA*   GFA*	35
<b>Crispy chicken burger</b> Alpstein free range chicken, smokehouse bacon, cucumber, cabbage slaw and horseradish remoulade	GFA*	36
<b>The Artisan beef burger</b> (medium) IP-Suisse beef & dry aged LUMA beef patty, mountain cheese, smokehouse bacon, grilled onions, burger sauce and tomato chutney ,	GFA*	39
<b>Grilled steak burger</b> (medium) Ribeye 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