



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

## SHARING - SMALL SNACKS

VEGAN | VA\* | GF | GFA\*

<b>Green olives</b> preserved mandarin	V   GF	8
<b>Sweet potato fries</b> spicy orange blossom honey, feta	GF	11
<b>Spicy beer candied bacon</b>		12
<b>Kimchi firecrackers</b> garden cabbage, chive mayo	GF	12
<b>Crispy chicken bites</b> shalotts, chilli and kaffir lime	GF	15
<b>Half green globe artichoke</b> garden herb vinaigrette	V   GF	16

## GARDEN & CO - STARTERS

<b>Butterhead lettuce hearts</b> Radishes, cucumbers, soft-boiled egg, and herb-balsam dressing	VA*   GF	17
<b>Crispy fava bean falafel praline</b> Filled with goat cheese cream, marinated kohlrabi, lemon confit and mint	GF	18
<b>Crispy lion's mane mushroom rolls</b> Butter lettuce handroll, aromatic herbs, radish and calamansi	V   GF	19
<b>Stracciatella di burrata</b> Crispy sunchoke, quince, radicchio rosa and roasted hazelnuts	GF	21
<b>Beef steak tatar</b> Hand cut organic beef, confit egg yolk, pecorino and grilled sourdough toast	GFA*	28

## GARDEN & GRILL - MAIN COURSES

<b>Green pea gnocchi</b> Feta cream, sourdough crumbs, and lemon	VA*	32
<b>Woodland mushroom skewer</b> With lovage salsa verde, vegetable jus, Hasselback potatoes and cabbage slaw	VA*   GFA*	34
<b>Roast heritage chicken</b> Free-range breast and thigh, piri-piri yogurt, smoky paprika potatoes, mint and dill	GF	39
<b>Alpine salmon cutlet</b> Grilled lime butter, spinach cream, wild rice and coriander-parsley salad	GF	43
<b>Ribeye cap steak</b> Grilled special cut that combines the best qualities of filet and ribeye, tropea roasted onion, pepper sauce, veal jus and pommes frites	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.

All our Bread products are produced by us in house or within Zürich

GLUTEN (G) 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.

