



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

SHARING - SNACKS

| | VEGAN VA* GF GFA* | |
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| 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

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| 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 Beetroot Falafel Praline Filled with goat cheese cream, pickled radicchio and tarragon | GF | 18 |
| Winter Salad Winter leaves, kale, pears, roasted pumpkin, buffalo mozzarella, chives and pumpkin seed oil dressing | VA* GF | 19 |
| Sunchokes from our garden Stracciatella di burrata, quince, radicchio rosa, roasted hazelnuts and winter truffle | GF | 23 |
| Beef steak tatar hand cut organic beef, confit egg yolk, chanterelles, grilled sourdough toast and tarragon butter | GFA* | 29 |

GARDEN & CO - MAIN COURSES

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| Pumpkin Gnocchi Sage butter, whipped ricotta, pumpkin seed pesto and black cabbage | VA* | 35 |
| Winter Woodland Lion's Mane Mushroom Ragout, herb spätzli, braised red cabbage, brussels sprout leaves, pearl onions, and cranberry chutney | VA* GFA* | 41 |
| Alpine Fish Stew Alpine pike-perch & alpine salmon, fennel and herb garlic baguette | GFA* | 45 |
| Guinea Fowl à la Coq au Vin Alpstein free-range guinea fowl, parsley salsa and winter truffle mashed potatoes | GF | 48 |
| Ribeye 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 winter salad | GF | 53 |

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

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| 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) 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*/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.

