

Our dishes are handmade for you with care, from fresh, natural and wholesome ingredients.
 Quality products from passionate artisan producers and growers.
 Locally inspired by the nature of our own organic garden and the surrounding farms, forests and fields.

GARDEN & CO - SHARING - SNACKS & STARTERS

VEGAN | VA* | GF | GFA*
 V | GF 8
 V | GF 9
 VA* | GF 11
 12
 V | GF 21
 GF 22

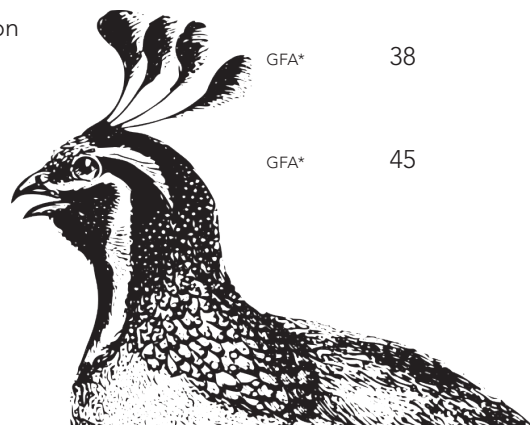
- Green olives** preserved mandarin
- Root vegetable chips**
- Chickpea panisse** parsley cream
- Spicy beer candied bacon**
- Whole artichoke** garden herb vinaigrette
- Stracciatella di Burrata from Kemptthal valley**
wild quince, puntarelle hearts, endive, caramelised sunflower seeds and crispbread

WEEKEND BRUNCH

- Linseed crépette with spinach and chanterelles**
pumpkin puree, goat cheese, wild herb pesto and puffed spelt
... with fried sunny side up free range egg
VA* | GFA* 29
+ 3
- The garden breakfast**
grilled flat bread, yellow pea dip with seeds, beetroot-walnut dip
radicchio-spinach salad, sweet potato, radish, tenderstem broccoli and herb quark-curd
pear with labneh and sesame granola
... with poached free range egg
VA* | GFA* 30
+ 3
- The Artisan breakfast**
organic smokehouse bacon & artisan sausage, two poached free-range eggs with
sauce hollandaise and brioche, radicchio-spinach salad, sweet potato and herb quark-curd
GFA* 34
- Smoked Swiss alpine salmon**
herb pancakes, dill fresh cheese, castel franco, fried sunny side up free range egg
and mustard seed-maple sirup
GF 35
- Brioche truffel French toast**
organic hayflower-herb ham, brie, herb salad, fried sunny side up free range egg and black truffel
GFA* 35
- Cherry royale**
croissant swirl royale, vanilla cream, preserved cherry compote, caramelised hazelnuts
and sour cream ice cream
22

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

- The Artisan garden burger** (vegetarian)
vegetable, lentil and organic lupin burger, hochmoor cheese, raw vegetables,
baby spinach, garden brassicas and barbeque sauce
VA* | GFA* 35
- Crispy chicken karaage burger**
Alpstein free range chicken, organic smokehouse bacon, cucumber, cabbage slaw
and horseradish remoulade
GFA* 36
- The Artisan beef burger (medium)**
KAG organic free range angus beef & dry aged LUMA beef, organic smokehouse bacon
hochmoor cheese, grilled onion, burger sauce & tomato chutney
GFA* 38
- Grilled steak burger (medium)**
30hr slow cooked beef chuck flap steak, 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