

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
 GF 13
 V | GF 16

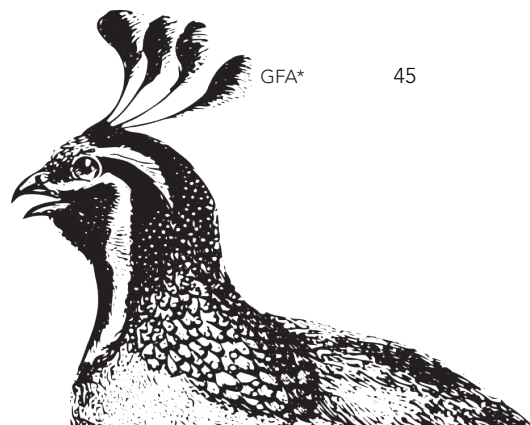
- Green olives** preserved mandarin
- Spicy beer candied bacon**
- Sweet potato fries** spicy orange blossom honey, feta
- Half «green globe» artichoke** garden herb vinaigrette

WEEKEND BRUNCH

- Winter crêpette**
fried sunny side up free-range egg, mushrooms, spinach, pumpkin puree, kale, goat cheese and puffed buckwheat
VA* | GF 29
- The garden breakfast**
spiced honey halloumi, crispy chickpeas, grilled sourdough flatbread, pumpkin dip, beetroot-walnut dip, roasted tomato, poached free-range egg and radicchio with garden herb vinaigrette, elder flower pears with labneh and sesame granola
+ grilled smokehouse bacon 3.5
+ smoked Swiss alpine salmon 6
VA* | GFA* 29.5
- Brioche truffel French toast**
organic hayflower-herb ham, brie, herb salad, fried sunny side up free-range egg and black truffel
GFA* 32
- The Artisan breakfast**
grilled smokehouse bacon, artisanal sausage, tomato and portobello mushroom, two poached free-range eggs with hollandaise sauce, brioche toast and herb salad, hashbrown fries with bacon-maple syrup and chives
GFA* 34
- Alpine salmon pancakes**
smoked Swiss alpine salmon, garden herb salad, fresh cheese, mustard seed-maple sirup and fried sunny side up free-range egg
GF 36
- Cherry royale**
croissant swirl royale, vanilla cream, cherry compote, caramelised almonds and sour cream ice cream 22

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

- The Artisan garden burger** (vegetarian)
vegetable, lentil and lupin burger, alp cheese, vegetable-cabbage slaw and barbeque sauce
VA* | GFA* 35
- Crispy chicken burger**
alpstein free range chicken, organic 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.
 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.