

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
	12
V GF	12
GF	13
V GF	16
GFA*	19

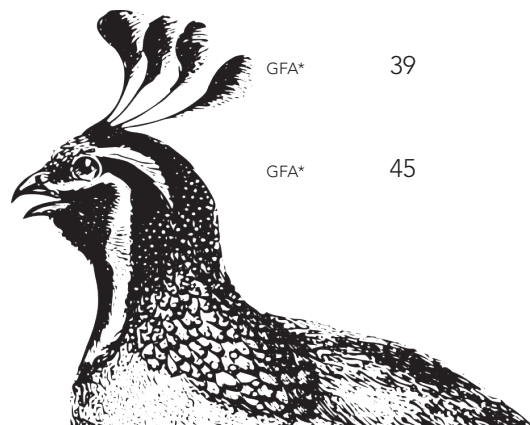
- Green olives** preserved mandarin
- Spicy beer candied bacon**
- Garden leaf tempura** lovage sauce
- Sweet potato fries** spicy orange blossom honey, feta
- Half green globe» artichoke** garden herb vinaigrette
- Stracciatella di burrata from Kemptthal valley**
green chilli salsa, crispy schalotts and grilled sourdough toast

WEEKEND BRUNCH

- The garden breakfast**
spiced honey halloumi, grilled sourdough flatbread, green pea dip, beetroot-walnut dip, roast tomato, poached free range egg and butter lettuce hearts with garden herb vinaigrette, elder flower strawberries with labneh and sesame granola VA* | GFA* 32
- Summer crépette**
green peas, chanterelles, fried sunny side up free range egg, fava bean puree, goat cheese, and puffed spelt VA* | GFA* 33
- The Artisan breakfast skewer**
grilled skewer of organic smokehouse bacon, artisan sausage and mushrooms, fried sunny side up free range egg, caramelised onion, sweet potato fries, salsa romesco and grilled sour dough flatbread GFA* 34
- Brioche truffel French toast**
organic hayflower-herb ham, brie, herb salad, fried sunny side up free range egg and black truffel GFA* 35
- Alpine salmon pancakes**
smoked alpine salmon, garden herb salad, fresh cheese, mustard seed-maple sirup and two poached free-range eggs with sauce hollandaise GF 36
- Cherry royale**
croissant swirl royale, vanilla cream, cherry compote, caramelised almonds 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 lupin burger, alp cheese, vegetable-garden brassicas 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)**
organic free range angus beef & dry aged LUMA beef, organic smokehouse bacon, alp cheese, grilled onion, burger sauce & tomato chutney GFA* 39
- Grilled steak burger (medium)**
30hrs 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