

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

## GARDEN & CO - SHARING - SNACKS & STARTERS

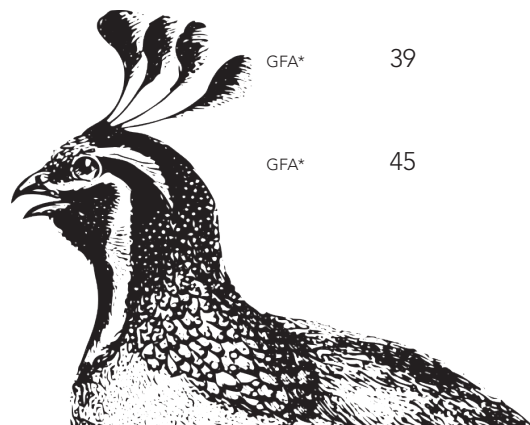
	VEGAN   VA*   GF   GFA*	
<b>Green olives</b> preserved mandarin	V   GF	8
<b>Spicy beer candied bacon</b>		12
<b>Garden leaf tempura</b> lovage sauce	V   GF	12
<b>Sweet potato fries</b> spicy orange blossom honey, feta	GF	13
<b>Half green globe» artichoke</b> garden herb vinaigrette	V   GF	16
<b>Stracciatella di burrata from Kemptthal valley</b> green chilli salsa, crispy schalotts and grilled sourdough toast	GFA*	19

## WEEKEND BRUNCH

<b>The garden breakfast</b> 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 apricots with labneh and sesame granola	VA*   GFA*	32
<b>Summer crépette</b> green peas, chanterelles, fried sunny side up free range egg, fava bean puree, goat cheese, and puffed spelt	VA*   GFA*	33
<b>Brioche truffel French toast</b> organic hayflower-herb ham, brie, herb salad, fried sunny side up free range egg and black truffel	GFA*	34
<b>The Artisan breakfast</b> 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*	35
<b>Alpine salmon pancakes</b> smoked alpine salmon, garden herb salad, fresh cheese, mustard seed-maple sirup and fried sunny side up free range egg	GF	36
<b>Cherry royale</b> croissant swirl royale, vanilla cream, cherry compote, caramelised almonds and sour cream ice cream		22

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

<b>The Artisan garden burger</b> (vegetarian) vegetable, lentil and lupin burger, alp cheese, vegetable-garden brassicas slaw and barbeque sauce	VA*   GFA*	35
<b>Crispy chicken burger</b> alpstein free range chicken, organic smokehouse bacon, cucumber, cabbage slaw and horseradish remoulade	GFA*	36
<b>The Artisan beef burger (medium)</b> 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 (medium)</b> Ripeye 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\*/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.