

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

GARDEN & CO - SHARING - SNACKS & STARTERS

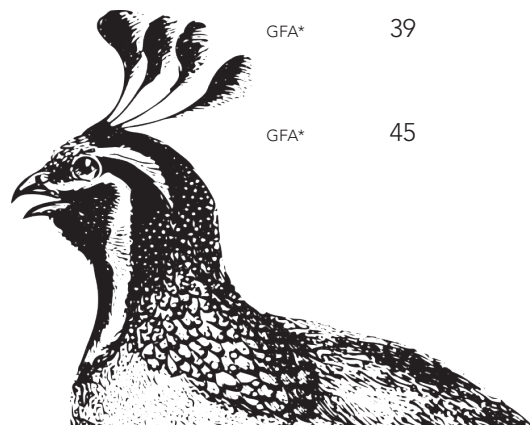
| | VEGAN VA* GF GFA* | |
|---|-------------------------|----|
| Green olives preserved mandarin | V GF | 8 |
| Spicy beer candied bacon | | 12 |
| Garden leaf tempura lovage sauce | V GF | 12 |
| Sweet potato fries spicy orange blossom honey, feta | GF | 13 |
| Half green globe» artichoke garden herb vinaigrette | V GF | 16 |
| Stracciatella di burrata from Kemptthal valley Fresh figs, chicory, fig leaf caramel, and truffle | GF* | 24 |

WEEKEND BRUNCH

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| The garden breakfast spiced honey halloumi, 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 | VA* GFA* | 32 |
| Autumn crépette chanterelles, fried sunny side up free-range egg, pumpkin puree, kale, goat cheese and puffed buckwheat | VA* GF | 33 |
| Brioche truffel French toast organic hayflower-herb ham, brie, herb salad, fried sunny side up free-range egg and black truffel | GFA* | 34 |
| 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* | 35 |
| Alpine salmon pancakes smoked 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*

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| 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) 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*/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.