

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
Sunchokes from our garden Stracciatella di burrata, quince, radicchio rosa, roasted hazelnuts and winter truffle	GF	23

WEEKEND BRUNCH

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

Winter 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*

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)

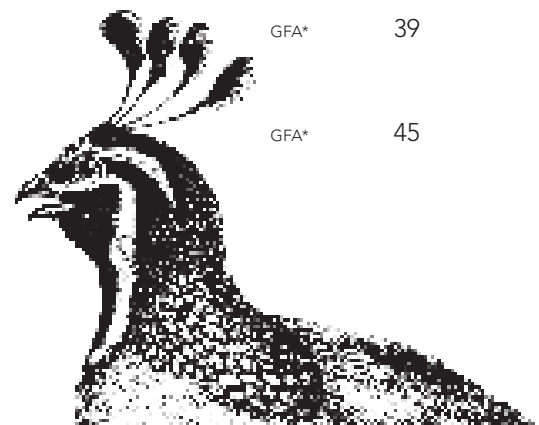
IP-Suisse beef & dry aged LUMA beef patty, mountain cheese, smokehouse bacon, grilled onions, burger sauce and tomato chutney

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*/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.