



**EAT IN OR
TAKEAWAY!**

GARDEN & CO - SHARING - SNACKS & STARTERS

VEGAN | VA* | GLUTEN | GA*

Swiss edamame , horseradish	V G	9
Spicy beer candied bacon		11
Pickled white asparagus , almond cream and sumac	V G	11
"Schrebergarten" salad , raw vegetables and sunflower seeds	V G	15
The Artisan chicken wings	G	15

WEEKEND BRUNCH

The Garden Breakfast

grilled zucchini with feta, radish & broccolini, beetroot hummus, baba ganoush, grilled flat bread, a small salad, poached apricots with labneh and sesame granola ... with soft poached free-range egg

VA* | GA* 29 + 3

The Artisan Breakfast

poached free-range eggs with sauce hollandaise, brioche, bacon, Artisan sausage, grilled zucchini, radish, broccolini and a small salad

GA* 32

Chickpea-parsley pancakes

broad beans, mushrooms, spinach cream and goat cheese

VA* | G 29

Smoked Swiss alpine salmon

sourdough French toast, poached free range eggs, wholegrain mustard fresh cheese, radish, fennel and dill

GA* 32

Barbeque steak «tatar»

medium rare, artisan sourdough toast, fried free range egg, smoky eggplant puree, feta and jalapeno

GA* 42

Brioche cinnamon roll

«cheesecake cream», cherry compott and caramelized almonds ... with vanilla ice cream

G 19 + 3

ARTISANAL BURGERS WITH HAND MADE BRIOCHE BUN, HAND CUT CHIPS AND SMALL GARDEN SALAD

Vegetable-lupine-power burger cheese, cabbage, carrots, baby spinach and BBQ sauce

VA* | GA* 30

Crispy chicken karaage burger Alpstein free range chicken, bacon, cucumber, cabbage slaw and horseradish remoulade

GA* 33

The Artisan beef burger (medium) KAG free range Angus beef & dry aged LUMA beef, bacon, cheese, onion and smoked BBQ sauce

GA* 37

Grilled steak burger (medium) 30hr slow cooked beef chuck flap beetroot-tarragon slaw, caramelized onions and watercress remoulade

GA* 42

... Would you like something sweet? We would be happy to help you.

DECLARATION CH: salmon, free range egg, KAG free range Angus beef, Alpstein free range chicken, pork
We are happy to give you detailed information about possible allergens in our dishes.

INFORMATION GLUTEN - Dishes that are labeled with a G are produced without gluten. However there is always a small chance that even these dishes can contain minimal traces of gluten.
VEGAN Dishes they are marked V are plant based/vegan and can contain nuts or soy.
VA* Dishes that are marked VA*/GA* can be prepared vegan glutenfree on request

