



THE ARTISAN

Kitchen &
Urban Garden

SUPER FRESH!

EVERY FRIDAY LUNCH

Fresh products from our suppliers are complemented with seasonal salads and vegetables from The Artisan garden together with foraged wild plants from the neighbouring forests and fields. Our team prepares simple, thoughtful lunch dishes out of fresh, natural and wholesome ingredients.

This week fresh from our garden:

leek, zucchini, fennel, piement d'espelette, cherrytomatoes, basil, nasturium

LUNCH MENU

VEGAN | VA* | GLUTEN

Root vegetables chips , nori salt	V G	8
Swiss edamame , horseradish	V G	9
«Schrebergarten» salad from our garden with raw vegetables and sunflower seeds	V G	8.5
Rocket-nasturium salad with ham figs, goat cheese, almonds and beetroot-sherrydressing	G	21.5
Fresh maccheroncini with spicy tomato sauce, zucchini, piement d'espelette, capers and cherry tomatoes		20.5
Roasted sweet potatoes with spicy hummus, feta cheese and basil-gooseberries salad	VA* G	24
Pan fried salmon trout filet with fregola-risotto, leek from our garden, saffron tomato essence and fennel salad		26.5

BURGER WITH HAND CUT CHIPS AND SMALL GARDEN SALAD

Crispy chicken karaage burger bacon, cucumber, cabbage slaw and horseradish remoulade		29.5
Dry aged beef burger (medium) bacon, cheese, onion and smoked BBQ sauce		31.5

SWEETS AND HOMEMADE ICE CREAM

Small apple blueberry crumble with vanille ice cream	G	9
Vanilla	G	5
Chocolate, lemon-basil sorbet	V G	5

INFORMATION GLUTEN dishes taht are marked with a G are not produced with gluten. We do however, work with products in our kitchen that contain gluten so there is always a chance that even dishes marked with G can contain minimal traces of gluten.
VEGAN dishes taht are marked with V are prepared without animal products. VA* Dishes that are marked VA* can be preperade vegan on request

DECLARARTION Switzerland: free range eggs, beef, pork, chicken, salmon trout

We are happy to give you detailed information about possible allergens in our dishes