

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

SHARING - SNACKS

VEGAN | VA* | GF | GFA*

Green olives preserved mandarin	V GF	8
Grilled asparagus skewer cured ham, <i>per piece</i>	eVA* GF	8
Sweet potato fries spicy orange blossom honey, feta	GF	12
Wild nettle tempura lovage sauce	V GF	12
Half green globe artichoke garden herb vinaigrette	V GF	15

GARDEN & CO - STARTERS

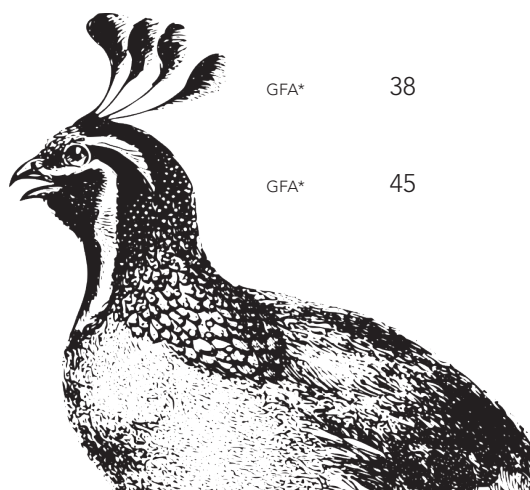
Butter lettuce hearts and dandelion salad cucumber, radish, pickled carott and buttermilk-chive dressing	VA* GF	16
Marinated Kohlrabi goat cheese cream, green apple, mint and puffed buckwheat	VA*	19
Stracciatella di burrata from Kempththal valley green chilli salsa, crispy schalott, fava bean and grilled sourdough toast	GFA*	19
The Artisan garden rolls aromatic herbs and leaves, alpine salmon, radish, cucumber and citrus dipping sauce	GF	22
Beef steak tatar hand cut organic beef, confit egg yolk, chanterelles, grilled sourdough toast and tarragon butter	GFA*	29

GARDEN & CO - MAIN COURSES

Grilled spring brassicas Ribelmals polenta, spring onion, mushroom veloute und vegetable jus	VA* GF	35
Quark curd-spinach gnocchi white asparagus, bachtel perle cheese, sour dough crumbs and fermented pepper	GFA*	37
Grilled alpine pike perch broth from its roasted bones, lilliput capers, potato puree and fennel-herb salad	GF	47
Alpstein free range guinea fowl poached breast, crisby leg, guinea fowl jus, asparagus and preserved lemon creme fraiche	GF	49
Appenzeller herb lamb slow cooked shoulder, morel jus, wild garlic, rosemary potatoes, yoghurt and honey carott	GF	51

ARTISANAL BURGERS *served with hand cut chips & a small cabbage salad*

The Artisan garden burger (vegetarian) vegetable, lentil and lupin burger, alp cheese, vegetable slaw, baby spinach, garden brassicas and barbeque sauce	VA* GFA*	35
Crispy chicken burger Alpstein free range chicken, smokehouse bacon, cucumber, cabbage slaw and horseradish remoulade	GFA*	36
The Artisan beef burger (medium) Organic angus beef & dry aged LUMA beef patty, hochmoor cheese, organic smokehouse bacon, grilled onion, burger sauce & tomato chutney	GFA*	38
Grilled steak burger (medium) 30hr slow cooked beef chuck mignon steak, 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