

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*	
V GF	8
VA* GF	8
GF	12
V GF	12
V GF	15
GFA*	19

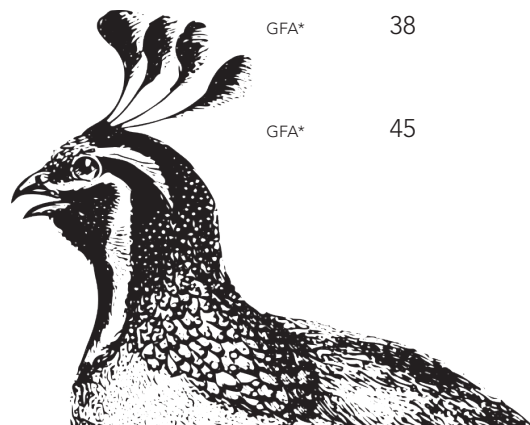
- Green olives** preserved mandarin
- Grilled asparagus skewer** cured ham, per piece
- Sweet potato fries** spicy orange blossom honey, feta
- Wild nettle tempura** lovage sauce
- Half green globe» artichoke** garden herb vinaigrette
- Stracciatella di burrata from Kemptthal valley**
green chilli salsa, crispy schalotts and grilled sourdough toast

WEEKEND BRUNCH

- The garden breakfast**
spiced honey halloumi, grilled sourdough flat bread, green pea dip, beetroot-walnut dip, poached free range egg and butter lettuce hearts with garden herb vinaigrette, magnolia blossom rhubarb with labneh and sesame granola VA* | GFA* 32
- Créplette with green asparagus**
chanterelles, fried sunny side up free range egg, fava bean puree, goat cheese, mild wild garlic dressing and puffed spelt VA* | GFA* 33
- The Artisan breakfast**
organic smokehouse bacon & artisan sausage, roast mushroom-ricotta toast, sweet potato fries, grilled tomato, and two poached free-range eggs with sauce hollandaise GFA* 34
- Brioche truffel French toast**
organic hayflower-herb ham, brie, herb salad, fried sunny side up free range egg and black truffel GFA* 35
- Alpine salmon pancakes**
smoked alpine salmon, garden herb salad, fresh cheese, fried sunny side up free range egg and mustard seed-maple sirup GF 36
- Rhubarb royale**
croissant swirl royale, vanilla cream, rhubarb, caramelised almonds and sour cream ice cream 22

ARTISANAL BURGERS *served with hand cut 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)**
organic free range angus beef & dry aged LUMA beef, organic smokehouse bacon, alp cheese, grilled onion, burger sauce & tomato chutney GFA* 38
- Grilled steak burger (medium)**
30hrs slow cooked beef chuck flap 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