

# BAR BITES

Mon - Tue | 17.30 - 22.00

All dishes on our menu are designed to share. Choose your favorites, sit back, relax, talk to your neighbors and let serendipity guide your evening.

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Bio Joseph Brot supplement	5,00	Cantabric anchovies	14,00
Soup of the Day	6,00	Served with toasted Bio Joseph Brot, grated tomato, garlic, sea salt and extra virgin olive oil	
Marinated olives (V)	5,00	Serrano ham	14,00
Herb roasted nuts	5,00	With olives and mature alpine cheese	
With a pinch of cayenne and honey		Vegetarian sandwich	14,00
Hummus (V)	14,00	With roasted eggplant, peppers, zucchini, onions, arugula, melted francine die rundi and sweet potato fries	
With roasted cherry tomatoes, vegan pesto and 2 pieces pita bread		Chicken wings	14,00
Bio Joseph Brot	6,00	With cabbage, carrot coleslaw and siracha mayo	
Served with organic raw milk herbs butter		Charcuterie platter	19,00
Simple green salad (V)	10,00	Assorted cured meats served with pickles, mustard, horseradish, and Bio Joseph Brot	
With fresh herbs, nuts, lemon vinaigrette and roasted grapes		Cheese platter	19,00
Harissa french fries (V)	9,00	Assorted artisanal organic raw milk cheeses from Jumi served with dried fruits, honey, fig mustard served with Bio Joseph Brot	
With tahini mayo, smoked paprika and spring onions			
Fried halloumi	12,00		
With Granny Smith apples, chili flakes and honey			

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## DESSERTS

Churros	11,00	Cheesecake	12,00
With miso caramel sauce		With berries	
Organic chocolate sour cherry cake (V)	7,00	Gluten free brownie	10,00
With extra virgin olive oil and salt flakes		With hazelnuts served with vanilla ice cream	

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(V) Vegan

Any allergies? Please let a Chef or Sidekick know  
All prices include VAT

## THE LIVING KITCHEN

# DINNER

Wed - Sun | 17.30 - 22.00

## NIBBLES

Bio Joseph Brot	6,00
Served with organic raw milk herbs butter	
Marinated olives (V)	5,00
Herb roasted nuts	5,00
With a pinch of cayenne and honey	
Bio Joseph Brot supplement (V)	5,00

## SHARING DISHES

Cantabric anchovies	14,00
Served with toasted Bio Joseph Brot, grated tomato, garlic, sea salt and extra virgin olive oil	
Harissa french fries (V)	9,00
With tahini mayo, smoked paprika and spring onions	
Hummus (V)	14,00
With roasted cherry tomatoes, vegan pesto and 2 pieces pita bread	
Fried halloumi (N)	12,00
With arugula salad, Granny Smith apples, honey and chili flakes	
Kimchi pancake (V)	12,00
With lime sesame soy sauce and spring onions	
Burrata (N)	20,00
With crispy polenta, summer tomatoes and basil	
Simple green salad (V)	10,00
With fresh herbs, nuts, lemon vinaigrette and roasted grapes	
Spinach and Romain salad (V)	13,00
With vegan Ceasar dressing, fried onions and croutons	
Chicken wings (N)	14,00
With cabbage and carrot coleslaw and siracha mayo	
Charcuterie platter	19,00
Assorted cured meats served with pickles, mustard, horseradish, and Bio Joseph Brot	

## LARGER DISHES

Bio flank steak (N)	24,00
With corn purée, baby potatoes, green beans, and chimichurri	
Salmon trout (N)	24,00
Beluga lentils with spinach, celery, radish and crème fraiche dill sauce	
Vegan Tacos (V) (N)	20,00
With corn, crispy tofu, avocado, pickled red onions, roasted peppers, and zucchini with chipolte sauce and a side of Cabbage Slaw	
Cauliflower steak (N)	21,00
With mushrooms chickpeas, poached egg, green goddess dressing and feta cheese	

## DESSERTS

Churros	11,00
With miso caramel sauce	
Brownie (N)	10,00
with Hazelnuts served with vanilla ice cream	
Cheesecake	12,00
With berries	
Poached spiced Apricots (V)	8,00
With Vegan Ice Cream	
Organic chocolate sour cherry cake (V)	7,00
With extra virgin olive oil and salt flakes	
Cheese platter	19,00
Assorted artisanal organic raw milk cheeses from Jumi served with dried fruits, honey and fig mustard and Bio Joseph Brot	
Fresh Strawberries	9,00
With vanilla mascarpone and homemade crumble	

## THE LIVING KITCHEN

Any allergies? Please let a Chef or Sidekick know  
All prices include VAT (V) Vegan (N) Gluten Free