




DINNER

WED - SUN | 17.00 - 21.30

Nibbles

Bio Joseph Brot 	6,00
With organic herb butter +Extra bread	5,00
Marinated olives 	5,00
Herb roasted nuts 	5,00
With a pinch of cayenne and honey	





Sharing Dishes

Cantabrian anchovies	14,00
Served with toasted Bio Joseph Brot, grated tomato, garlic, sea salt and extra virgin olive oil	
Harissa french fries 	9,00
With tahini mayo, smoked paprika and spring onions	
Hummus 	14,00
With roasted butternut squash, pumpkin pesto and Bio Joseph Brot	
Fried halloumi 	14,00
With Granny Smith apples, honey and chili flakes	
Kimchi pancake 	12,00
With lime, sesame and soya sauce	
Simple green salad 	10,00
With nuts, lemon vinaigrette and roasted grapes	
Chicken wings 	14,00
With cabbage & carrot coleslaw and sriracha mayo	
Charcuterie platter	20,00
Assorted cured meats served with pickles, mustard, horseradish, and Bio Joseph Brot	





Larger Dishes

Bio flank steak 	25,00
With chimichurri, Hokkaido pumpkin, Brussels sprouts, maple tahini, and pomegranate	
Salmon trout 	25,00
With celery root purée, lentils, cauliflower, and parsley vinaigrette	
Vegan tacos  	20,00
With sweet potatoes, black beans, mushrooms, pickled red onions, avocado, and crispy tofu with a chipotle sauce	
Baked potatoes 	21,00
With fall mushrooms, spinach, crispy onions, and poached egg served with a creamy cheese sauce	

Desserts

Churros 	11,00
With miso caramel sauce	
Brownie 	10,00
With vanilla ice cream	
Cheesecake 	12,00
With berries	
Orange cake 	10,00
With ice cream	
Organic chocolate sour cherry cake	7,00
With extra virgin olive oil and salt flakes 	
Cheese platter  	20,00
Assorted artisanal organic cheeses from Jumi served with dried fruits, honey and fig mustard and Bio Joseph Brot	

THE LIVING KITCHEN

 Vegan  Vegetarian  Gluten Free  Nuts

Any allergies? Please let a Chef or Sidekick know

All prices include VAT

BAR BITES

Mon - Tue | 17.00 - 21.30

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.

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 butternut squash, pumpkin pesto and Bio Joseph Brot		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	20,00
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	20,00
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			

DESSERTS

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

(V) Vegan

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

THE LIVING KITCHEN