## BAR BITES

## Mon - Tue I 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 Served with toasted Bio Joseph Brot, grated	14,00
Soup of the Day	6,00	tomato, garlic, sea salt and extra virgin olive oil	
Marinated olives (§)	5,00		
Herb roasted nuts With a pinch of cayenne and honey	5,00	Serrano ham With olives and mature alpine cheese	14,00
Hummus (*) With roasted melanzani and pistachio pesto, served with Bio Joseph Brot	14,00	Vegetarian sandwich With roasted eggplant, peppers, zucchini, onions, arugula, melted francine die rundi and sweet potato fries	14,00
Bio Joseph Brot Served with organic raw milk herbs butter	6,00	Chicken wings With cabbage, carrot coleslaw and siracha	14,00
Simple green salad 🕑	10,00	mayo	
With fresh herbs, nuts, lemon vinaigrette and roasted grapes		Charcuterie platter Assorted cured meats served with pickles,	20,00
Harissa french fries 🕑	9,00	mustard, horseradish, and Bio Joseph Brot	
With tahini mayo, smoked paprika and spring onions		Cheese platter	20,00
Fried halloumi	14,00	Assorted artisanal organic raw milk cheeses from Jumi served with dried fruits, honey,	
With Granny Smith apples, chili flakes and honey	.4,***	fig mustard served with Bio Joseph Brot	
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DESSERTS			
Churros With miso caramel sauce	11,00	Cheesecake With berries	10,00
Organic chocolate sour (§) cherry cake With extra virgin olive oil and salt flakes	7,00	Gluten free brownie With hazelnuts served with vanilla ice cream	10,00



THE LIVING KITCHEN