

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 melanzani and pistachio pesto, served with 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	14,00		
With stone fruits, arugula, chili flakes and honey			

Desserts

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

(V) Vegan

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

THE LIVING KITCHEN