




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 melanzani and pistachio pesto, served with Bio Joseph Brot	
Fried halloumi 	14,00
With stone fruits, arugula, chili flakes and honey	
Shrimp tostada 	15,00
With mashed avocado, pineapple salsa & pickled onions	
Simple green salad 	10,00
With nuts, lemon vinaigrette and roasted grapes	
Scallion pancake 	12,00
With cabbage, carrots and sesame soy sauce	
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, roasted baby potatoes, fennel and corn	
Salmon trout	25,00
With roasted paprika, zucchini, tomato basil salad, roasted pepper sauce and garlic bread	
Crispy tofu tacos 	20,00
With roasted paprika, corn, zucchini, avo mash, chipotle sauce and cabbage salad	
Cauliflower steak 	22,00
With pea purée, feta, chickpeas, mushrooms, poached egg, pickled and crispy onions	

Desserts

Vanilla ice cream 	7,00
With pumpkin seed oil	
Organic chocolate sour cherry cake	7,00
With extra virgin olive oil and salt flakes 	
Brownie 	10,00
With vanilla ice cream	
Cheesecake 	10,00
With berries	
Oreo cream cake 	10,00
Churros 	11,00
With miso caramel sauce	
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