



# BAR BITES

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.

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## Bio Joseph Brot | 6,00

Served with organic raw milk herbs butter

## Bio Joseph Brot supplement | 5,00

## Hummus | 14,00

With roasted melanzani and pistachio pesto, served with Bio Joseph Brot

## Harissa french fries | 9,00

With tahini mayo, smoked paprika and spring onions

## Fried halloumi | 14,00

With stone fruits, arugula, chili flakes and honey

## Simple green salad | 10,00

With fresh herbs, nuts, lemon vinaigrette and roasted grapes

## Charcuterie platter | 20,00

Assorted cured meats served with pickles, mustard, horseradish, and Bio Joseph Brot

## Soup of the Day | 6,00

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## Herb roasted nuts | 5,00

With a pinch of cayenne and honey

## Marinated olives | 5,00

## Cantabric anchovies | 14,00

Served with toasted Bio Joseph Brot, grated tomato, garlic, sea salt and extra virgin olive oil

## Chicken wings | 14,00

With cabbage, carrot coleslaw and siracha mayo

## Serrano ham | 14,00

With olives and mature alpine cheese

## Vegetarian sandwich | 14,00

With roasted eggplant, peppers, zucchini, onions, arugula, melted francine die rundi and sweet potato fries

## Cheese platter | 20,00

Assorted artisanal organic raw milk cheeses from Jumi served with dried fruits, honey, fig mustard served with Bio Joseph Brot

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## Desserts

## Gluten free brownie | 10,00

With hazelnuts served with vanilla ice cream

## Churros | 11,00

With miso caramel sauce

## Organic chocolate sour cherry cake | 7,00

With extra virgin olive oil & salt flakes

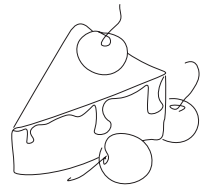
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## Cheesecake | 10,00

With berries

## Vanilla ice cream | 7,00

With pumpkin seed oil



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

 Vegan

## THE LIVING KITCHEN

