


DINNER

17.00 - 21.30

Chef's Choice | 45,00 p.p.

Chef's selection of our sharing dishes and larger dishes, with dessert included


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

Hummus  | 14,00


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

Harissa french fries  | 9,00

With tahini mayo, smoked paprika & spring onions

Cantabrian anchovies | 14,00

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

Fried halloumi  | 14,00

With stone fruits, arugula, chili flakes & honey

Shrimp tostada  | 15,00

With mashed avocado, pineapple salsa & pickled onions

Simple green salad  | 10,00

With nuts, lemon vinaigrette & roasted grapes

Scallion pancake  | 12,00

With cabbage, carrots & sesame soy sauce


Chicken wings | 14,00

With cabbage, carrot coleslaw & 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, fennel, corn & roasted baby potatoes



Salmon trout | 25,00

With roasted paprika, zucchini, tomato basil salad, roasted pepper sauce & garlic bread


Crispy tofu tacos  | 20,00

With roasted paprika, corn, zucchini, avo mash, chipotle sauce & cabbage salad

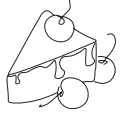
Cauliflower steak  | 22,00


With pea purée, feta, chickpeas, mushrooms, poached egg, pickled & crispy onions

Desserts

Cheesecake  | 10,00

With berries




Vanilla ice cream  | 7,00

With pumpkin seed oil

Organic chocolate sour cherry cake  | 7,00

With extra virgin olive oil & salt flakes

Oreo cream cake  | 10,00



Churros  | 11,00

With miso caramel sauce

Brownie  | 10,00

With vanilla ice cream



Cheese platter   | 20,00

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

THE LIVING KITCHEN

 Vegan  Vegetarian  Gluten Free  Nuts

Any allergies? Please let a Chef or Sidekick know

All prices include VAT