



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.

Bio Joseph Brot | 6,00

Served with organic raw milk herbs butter

Bio Joseph Brot supplement | 5,00

Hummus | 14,00

With roasted butternut squash with pumpkin seed pesto served with organic bread from Joseph Brot

Harissa french fries | 9,00

With tahini mayo, smoked paprika and spring onions

Fried halloumi | 14,00

With Granny Smith apples, chili flakes, and honey

Simple green salad | 10,00

With poached pears, caramelized nuts, and pear vinaigrette

Charcuterie platter | 20,00

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

Soup of the Day | 6,00

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

Desserts

Gluten free brownie | 10,00

With hazelnuts served with vanilla ice cream

Churros | 11,00

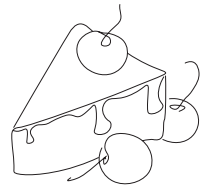
With miso caramel sauce

Organic chocolate sour cherry cake | 7,00

With extra virgin olive oil & salt flakes

Cheesecake | 10,00

With berries



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

 Vegan

THE LIVING KITCHEN

