



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

Served with organic raw milk herbs butter

Bio Joseph Brot supplement | 5

Hummus | 14

with roasted melanzani and pistachio pesto

Harissa french fries | 9

With tahini mayo, smoked paprika and spring onions

Fried halloumi | 14

With Granny Smith apples, chili flakes, and honey

Simple green salad | 10

with fresh herbs, nuts, lemon vinaigrette, and poached pears

Charcuterie platter | 20

assorted cured meats served with pickles, mustard, horseradish, and bio Joseph Brot

Soup of the Day | 6

Herb roasted nuts | 5

With a pinch of cayenne and honey

Marinated olives | 5

Cantabric anchovies | 14

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

Chicken wings | 14

With cabbage, carrot coleslaw and siracha mayo

Serrano ham | 14

With olives and mature alpine cheese

Vegetarian sandwich | 14

with roasted eggplant, zucchini, peppers, onions, arugula, melted Francine die Rundi, and sweet potato

Cheese platter | 20

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

With hazelnuts served with vanilla ice cream

Churros | 11

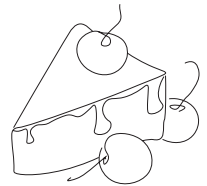
With miso caramel sauce

Organic chocolate sour cherry cake | 7

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

