



BAR BITES

MON-TUE | 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 (V) | 14

With roasted melanzani and pistachio pesto

Harissa french fries (V) | 9

With tahini mayo, smoked paprika and spring onions

Fried halloumi | 14

With Granny Smith apples, chili flakes, and honey

Simple green salad (V) | 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 (V) | 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 fries

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

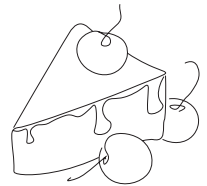
With miso caramel sauce

Organic chocolate sour cherry cake (V) | 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

(V) Vegan

THE LIVING KITCHEN



DINNER

WED-SUN | 17.00 - 21.30



Chef's Choice

45 p.p. | Min 2 people

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

Nibbles

Marinated olives (V) | 5

Roasted nuts with a pinch of cayenne and honey | 5

Bio Joseph Brot served with herb butter (V) | 6
Supplement | + 5

Tapas to share

Cantabric Anchovies | 14

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

Harissa French fries | 9

With harissa tahini sauce, smoked paprika and spring onions

Fried Halloumi (GF) | 14

With Granny Smith apples, chili flakes, and honey

Spring Vegetable Medley | 16

With asparagus, green beans, sugar snap peas, bok choy, and aged cheese, drizzled with lemon garlic vinaigrette

Hummus (V) | 14

With roasted eggplant and pistachio pesto, served with Joseph Brot

Simple Green Salad (V) | 10

With nuts, orange vinaigrette, and poached pears

Crispy Pork Belly | 15

With mango cabbage salad, pickled jalapeños and mango purée

Chicken Wings | 14

With cabbage & carrot coleslaw and sriracha mayo

Charcuterie Platter | 20

Assorted cured meats served with pickles, mustard, horseradish, and organic bread from Joseph Brot



Large Plates

Organic Flank Steak (V) | 26

With chimichurri, mashed potatoes and green beans

Salmon Trout (V) | 28

Trumpet mushrooms, cauliflower puree, spinach, grapes and spring garlic pesto

Cauliflower Steak (GF) | 22

With herbed avocado cream, poached egg, feta, pickled onions, and crispy onions

Crispy Tofu Tacos (V) | 20

With roasted paprika, zucchini, black beans, avocado mash, chipotle sauce, and cabbage salad



Sweets

Cheesecake | 10

With berries



Organic Chocolate Sour Cherry Cake (V) | 7

With extra virgin olive oil & salt flakes

Organic Brownie (V) | 10

With vanilla ice cream

Churros (GF) | 11

With miso caramel sauce



Strawberry Rhubarb Pavlova | 10

Pineapple Upside-Down Cake (V) | 9

Cheese Platter (GF) (S) | 20

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

THE LIVING KITCHEN

(V) Vegan (GF) Vegetarian (V) Gluten Free (S) Nuts

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