

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

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 (GF) | 26

With chimichurri, mashed potatoes and green beans

Salmon Trout (GF) | 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 (GF) | 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) Gluten Free (S) Nuts

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