



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 with Roasted Beet Roots (V) | 14

Pumpkin seed pesto, served with Joseph Brot

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 sriracha 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

