



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



DINNER

Wed - Sun | 17.00 - 21.30

Nibbles

Marinated olives (V) | 5

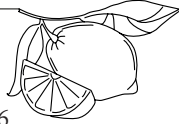
Herb-Roasted Nuts | 5

With a pinch of cayenne and honey

Bio Joseph Brot | 6

Served with herb butter

Supplement (V) | + 5



Tapas to share

Roasted Autumn Roots (V) | 16

Beets, carrots, Brussels sprouts, sweet potatoes, parsnips, butternut squash, toasted pecans, pomegranate & miso tahini

Harissa French fries (V) | 9

Tahini mayo, smoked paprika & spring onions

Fried Halloumi Cheese (V) | 14

Granny Smith apples, arugula, chili flakes & honey

Homemade Hummus with

Roasted Beet Roots (V) | 14

Styrian pumpkin seed pesto, served with Joseph Brot

Simple Green Salad (V) | 10

Caramelized hazelnuts, poached pears & orange-ginger vinaigrette

Chicken Wings | 14

Cabbage & carrot coleslaw, sriracha mayo

Crispy Pork Belly | 16

Mango-cabbage salad, pickled jalapeños & mango purée

Cantabrian Anchovies | 14

Served with toasted Bio Joseph Brot, grated tomato, garlic, sea salt & extra virgin olive oil

Charcuterie Platter | 20

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

Cheese Platter (V) | 20

Assorted raw milk cheeses from Jumi, served with nuts, honey, fig mustard, dried and fresh fruits & Bio Joseph Brot.

Chef's Choice

45 p.p. | Min 2 people

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



Large Plates

Höllerschmid Bio Flank Steak (V) | 26

Salzburg horseradish crème fraîche oven potatoes, Brussels sprouts & red wine shallot sauce

Salmon Trout (V) | 28

With sautéed kale, orange, roasted fennel & purée.

Vegan Tacos (V) | 20

Smoky oyster and trumpet mushrooms, organic kidney beans, avocado mash, house-pickled red onions, cabbage salad, and sesame mayo.

Organic Hokkaido pumpkin (V) | 22

Black rice, trumpet mushrooms, spinach, dried cranberries, and toasted pistachio sauce

Sweets

Churros (V) | 11

With miso caramel sauce

Cheesecake (V) | 11

With berry compote and fresh berries

Vegan Carrot Cake (V) | 11

With vanilla whipped cream & walnuts

Gluten Free Quark Cake (V) (GF) | 11

With fresh & poached figs

THE LIVING KITCHEN

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

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