

## LIVING KITCHEN

### Breakfast

Mon - Fri  
07.00 - 10.00

Sat - Sun  
08.00 - 10.30

### Brunch

Sat - Sun  
10.30 - 14.00

### Lunch

Mon - Fri  
12.00 - 14.00

### Dinner

Mon - Sat  
18.00 - 22.00

*All prices include VAT*

Any allergies?  
Would you prefer vegan?

*Please let our Chef or  
Sidekick know*

## BREAKFAST

08.00 - 10.30

Choose one of the dishes below and grab anything € 19,00  
you'd like from our Kitchen Table. Coffee, tea, and  
juices are included.

### Eggs your way

Served with bio sourdough toast  
& your choice of: bacon, wurst,  
avocado mash, roasted tomatoes,  
roasted mushrooms, fresh  
crudites

### Homemade granola

With organic yogurt, honey and  
berries. Vegan option available  
with soy yogurt and agave syrup

### Hummus and avocado toast

Bio sourdough toast served with  
hummus, avocado and crunchy  
Dukkah

### Viennese breakfast

Bio dampfen semmerl, hard-  
boiled egg, cold cuts, cheese and  
organic butter

## BRUNCH

10.30 - 14.00

Choose one of the dishes below and grab anything € 28,50  
you'd like from our Kitchen Table. Coffee, tea, and  
juices are included.

### Eggs

Served with bio sourdough toast  
& your choice of: bacon, wurst,  
avocado mash, roasted tomatoes,  
roasted mushrooms, fresh  
crudites

### Vegetarian

With organic yogurt, honey and  
berries. Vegan option available  
with soy yogurt and agave syrup

### Protein

Smoked salmon with sunny side  
up eggs, yogurt and dill sauce  
served on Bio Josphe Brot

### Sweet

Crunchy brioche French toast with  
mascarpone cream, berries confit,  
pistachio and syrup

### Vegan

Smokey chickpea bowl with  
avocado, green tahini sauce,  
dukkha, and arugula

### Fancy an extra dish?

Order for € 11,00 per dish

### For the little Zokus *(up to 12yrs)*

€ 19,00

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you'd like from our Kitchen Table. Juices are  
included.

Pasta Pomodoro

Eggs with toast

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## LUNCH

Our Kitchen Table lunch menu € 17,00  
changes daily!

You can check out an example  
of what may be in store below -  
including unlimited juices, freshly  
baked breads and dips:

### Soup

Cold soup with kohlrabi, melon and  
mint

### Salad

Green leaf salad with vinaigrette  
topped off with seeds

Roasted carrots and fennel with fresh  
herbs, pistachio, dukkha, and feta

Quinoa with roasted sweet potatoes,  
coriander, parsley, dill, and lemon

Baby lettuce with fresh herbs and  
melanzane dip

### Protein

Harissa beef

# DINNER

Mon - Sat 18.00 - 22.00

LIVING  
KITCHEN

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.

## NIBBLES

Marinated olives	€ 4,00
Bio Joseph Brot served with organic raw milk herbs butter	€ 5,00
Herb roasted nuts with a pinch of cayenne and honey	€ 4,00
Truffle potato chips with pickled peperoncini and Parmesan	€ 5,00

## TAPAS

Harissa French fries with tahini mayo, smoked paprika and spring onions*	€ 9,00
Leek and herbs fritters served with crème fraiche	€ 9,00
Roasted corn with wasabi cream and lemon zest	€ 9,00
Cantabric Anchovies served with toasted Bio Joseph Brot, grated tomato, garlic, sea salt and extra virgin olive oil	€ 10,00
Hummus with roasted melanzani, chermoula and dukkah*	€ 10,00
Boquerones in olive oil with pinenuts and green olive tapenade	€ 11,00
Stracciatella di burrata with basil oil and sage	€ 12,00
Tomato salad with salty caramel pearl onions and croutons*	€ 12,00

## LARGE PLATES

From our wood stone oven: Flatbread with fontina, parmesan, black truffle, and egg yolk	€ 13,00
Pulled beef with daikon and green apple slaw served on butter brioche	€ 14,00
Shrimps with fresh watermelon, avocado, feta and mint vinaigrette	€ 14,00

## DESSERTS

Cheesecake	€ 5,00
Organic chocolate sour cherry cake*	€ 5,00
Balsamic marinated strawberries with vanilla mascarpone and hazelnut crumble	€ 8,00
Stracciatella Cannoli filled with white chocolate mousse and apricot	€ 8,00
Cheese Platter - Assorted artisanal organic raw milk cheeses served with dried fruits, honeycomb, fig chutney and Bio Joseph Brot	€ 15,00

\*Vegan

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