

BAR BITES

Sun - 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.

Joseph Brot supplement	4,00	Cantabric anchovies	14,00
Soup of the Day	6,00	Served with toasted Bio Joseph Brot, grated tomato, garlic, sea salt and extra virgin olive oil	
Marinated olives	5,00	Serrano ham	14,00
Herb roasted nuts	5,00	With olives and mature alpine cheese	
With a pinch of cayenne and honey		Vegetarian Sandwich	14,00
Potato chips	6,00	With roasted eggplant, peppers, zucchini, onions, arugula, melted francine die rundi and sweet potato fries	
With "Espinaler" sauce and Peperoncino		Chicken Wings	14,00
Bio Joseph Brot	6,00	With cabbage, carrot coleslaw and siracha mayo	
Served with organic raw milk herbs butter		Charcuterie platter	19,00
Simple green salad	7,00	Assorted cured meats served with pickles, mustard, horseradish, and Bio Joseph Brot	
With fresh herbs, nuts, lemon vinaigrette and roasted grapes		Cheese platter	19,00
Harissa french fries (V)	9,00	Assorted artisanal organic raw milk cheeses from Jumi served with dried fruits, honey, fig mustard served with Bio Joseph Brot	
With tahini mayo, smoked paprika and spring onions			
Fried halloumi	10,00		
With Granny Smith apple, chili flakes and honey			

DESSERTS

Churros	11,00	White chocolate mousse	10,00
With miso caramel sauce		With passion fruit and nut crumble	
Organic chocolate sour (V) cherry cake	7,00	Gluten free brownie	10,00
With extra virgin olive oil and salt flakes		With hazelnuts served with vanilla ice cream	



Vegan

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

THE LIVING KITCHEN

DINNER

Wed - Sat | 17.00 - 21.30

Sharing is caring. That's the philosophy of our dinner menu!
Just combine a few of our nibbles, tapas and larger plates, and
let our food bring you even closer together.

NIBBLES

Bio Joseph Brot	6,00
Served with organic raw milk herbs butter	
Marinated olives (V)	5,00
Herb roasted nuts	5,00
With a pinch of cayenne and honey	
Potato chips (V)	6,00
With "Espinaler" sauce and Peperoncino	
Bio Joseph Brot supplement (V)	5,00

TAPAS

Cantabric anchovies	14,00
Served with toasted Bio Joseph Brot, grated tomato, garlic, sea salt and extra virgin olive oil	
Harissa french fries (V)	9,00
With tahini mayo, smoked paprika and spring onions	
Hummus (V)	14,00
With roasted peppers and basil pesto	
Add Pita Bread	+2,00
Fried halloumi	12,00
With Granny Smith apples, chili flakes, and honey	

DESSERTS

Churros	11,00
With miso caramel sauce	
Brownie (GF)	10,00
with Hazelnuts served with vanilla ice cream	
White chocolate mousse	10,00
With passion fruit and nut crumble	

LARGER DISHES

Flank steak (GF)	22,00
With chimichurri, roasted baby potatoes, carrots and brussels sprouts	
Roasted shrimp (GF)	22,00
With creamy lemon risotto, pomegranates and crispy herbs	
Burrata	17,00
With polenta, arugula and sautéed mushrooms	
Baked sweet potatoes (V)	17,00
With Shiitake mushrooms, cashew dressing, pickled onions and chili	

Simple green salad (V)	10,00
With fresh herbs, nuts, lemon vinaigrette and roasted grapes	
Spinach and Romain salad (V)	13,00
With vegan Caesar dressing, fried onions and croutons	
Chicken wings (GF)	14,00
With cabbage and carrot coleslaw and siracha mayo	
Charcuterie platter	19,00
Assorted cured meats served with pickles, mustard, horseradish, and Bio Joseph Brot	

Organic chocolate sour cherry cake	7,00
With extra virgin olive oil and salt flakes (V)	
Cheese platter	19,00
Assorted artisanal organic raw milk cheeses from Jumi served with dried fruits, honey and fig mustard and Bio Joseph Brot	

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(V) Vegan (GF) Gluten Free

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