

# DINNER

Wed - Sun | 17.30 - 22.00

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

## NIBBLES

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

## SHARING DISHES

<b>Cantabric anchovies</b>	14,00
Served with toasted Bio Joseph Brot, grated tomato, garlic, sea salt and extra virgin olive oil	
<b>Harissa french fries</b> (V)	9,00
With tahini mayo, smoked paprika and spring onions	
<b>Hummus</b> (V)	14,00
With roasted cherry tomatoes, vegan pesto and 2 pieces pita bread	
<b>Fried halloumi</b> (V)	12,00
With arugula salad, Granny Smith apples, honey and chili flakes	
<b>Kimchi pancake</b> (V)	12,00
With lime sesame soy sauce and spring onions	

## DESSERTS

<b>Churros</b>	11,00
With miso caramel sauce	
<b>Brownie</b> (V)	10,00
with Hazelnuts served with vanilla ice cream	
<b>Cheesecake</b>	12,00
With berries	
<b>Vegan carrot cake</b> (V)	9,00
With whipped cream	

## LARGER DISHES

<b>Bio flank steak</b> (V)	24,00
With celery root puree, edamame, colorful carrots and herb butter	
<b>Salmon trout</b> (V)	24,00
Beluga lentils with spinach, celery, radish and crème fraiche dill sauce	
<b>Crispy tofu</b> (V) (V)	20,00
With eggplant, bok choy, snap peas and miso tahini dressing	
<b>Cauliflower steak</b> (V)	21,00
With mushrooms chickpeas, poached egg, green goddess dressing and feta cheese	

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

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

## THE LIVING KITCHEN

Any allergies? Please let a Chef or Sidekick know  
All prices include VAT (V) Vegan (V) Gluten Free