

MONDAY to SUNDAY 12.00 - 23.00

all prices include VAT.

## BAR SNACKS

FLAT-NUTS spiced mixed nuts, olive oil & flat ulrich	<b>2.80</b>
GREEK OLIVES (from mani)	<b>3.50</b>
DIP-DIP-DIP beetroot hummus, avocado, parsnip	<b>3.50</b>

## SOUP

PUMPKIN CREAM SOUP pumpkin-seed oil, chilli & tomato skewer	<b>4.50</b>
CLEAR TOMATO CONSOMMÉ prawn basil dumpling	<b>5.50</b>

## FLAT ULRICH *homemade, thin crust, crispy ,flatbread'*

LORRAINE cream cheese, leek, crispy bacon	<b>6.00</b>
MOZZARELLA tomato ragout, fresh basil	<b>7.50</b>
VEGAN parsnip cream, baked hokkaido, amaranth sprouts, pumpkin seed	<b>9.00</b>
CHORIZO manchego, tomato ragout, olives, rocket	<b>9.00</b>
CAESAR chicken, avocado, parmesan, romaine lettuce, caesar dressing	<b>9.50</b>

## SMALL PLATES

CRISPY AVOCADO-QUINOA (VEGAN) chick peas, mint, tomatoes	<b>4.50</b>
QUINOA NUT ROAST glacé baby carrots	<b>5.00</b>
CHICKEN SKEWER „SWEET CHILLI“ baby spinach, mango dressing	<b>5.00</b>
CRISPY BELLY OF SUCKLING PIG cabbage salad duo, horseradish	<b>5.00</b>
COGNAC GRAVADLAX muscavo cucumber, chilli apple, beetroot horseradish	<b>6.00</b>
CHILLI MONKFISH asian salad, lemongrass, lotus	<b>6.50</b>
VEAL TATAR avocado, wasabi mayo, ginger, wakame, cress	<b>7.50</b>

## SHARING PLATE

manchego, olives, quinoa nut roast, chicken skewer, red beet hummus, avocado salad, chili monkfish, cognac gravadlax, crispy belly of suckling pig, flat ulrich, madame crousto	<b>18.00</b>
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## SIDES

FLAT ONLY	<b>1.00</b>
MIXED LEAF SALAD	<b>3.00</b>
ULRICH-FRIES home made tomato relish, spicy mayonnaise	<b>3.50</b>
SOURDOUGH BREAD from	<b>2.00</b>
ORGANIC STEAM BAKERY ÖFFERL -RAINER ROGGEN (100% rye) -MADAME CROUSTO (wheat & rye)	

## SALADS

AVOCADO SALAD (VEGAN) orange, beetroot, roasted peanuts	<b>8.00</b>
PUMPKIN SALAD (VEGAN) fig, cous cous, caramelised chestnuts, chilli	<b>9.00</b>
CROTTIN DE CHÈVRE grilled, celeriac & chicoree salad, grapefruit fillets, caramel nuts, maple	<b>9.40</b>
ROAST BEEF SALAD rocket, romaine, baby oranges, honey & dijon mustard	<b>9.80</b>

## LARGE PLATES

PUMPKIN, BEETROOT & GOAT'S CHEESE TOWER parsnip cream, tasmanian pepper, asian salad	<b>11.00</b>
FETTUCCINI tomato, mushroom & leek ragout, pine nuts, young parmesan	<b>11.00</b>
ANCIENT CARROT RISOTTO goat's cheese, hokkaido, cinnamon shallots	<b>12.50</b>
CHORIZO CHICKEN braised tomato & bean ragout, creamy herb polenta, capers	<b>13.00</b>
WILD BOAR SCHNITZEL in pumpkin seed breadcrumbs potato & lamb's lettuce salad, cranberry sauce	<b>16.00</b>
STROGANOFF SHORT RIB braised papardelle, fried onions, dijon cream	<b>18.00</b>
TUNA STEAK carrot & wasabi sprout spring roll, mizuma salad, mandarin & coriander sauce	<b>21.00</b>
PINK-ROASTED RACK OF LAMB sweet potato mash, marinated red cabbage & orange salad, cranberry gravy	<b>23.00</b>

## DESSERTS

CHESTNUT SPAGHETTI amarena cherry, pistachio crunch	<b>6.20</b>
APPLE STRUDEL IN A GLASS cinnamon sticks	<b>6.50</b>
CHOCOLATE SOUFFLÉ black coconut ice cream, orange fillets	<b>7.00</b>

## CAKES & MORE

APPLE & CINNAMON CRUMBLE	<b>3.00</b>
CHOCOSHOT	<b>3.00</b>
MANGO CHEESECAKE	<b>3.00</b>
POPPY SEED MUFFIN lemon icing	<b>3.00</b>

## THE ULRICH BURGER

100% beef (220g), gruyère, brioche bun (homemade), romaine lettuce, red onions, spicy mayonnaise, tomato relish, ULRICH-fries	<b>15.00</b>
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## CHEESE

GOAT'S CREAM CHEESE pöhl/naschmarkt pumpkin seed oil	
RED BRIE spice pear	
BUFFALO MOZZARELLA calabria basil pesto	
PECORINO sardinia olives	
GRUYÈRE switzerland figmustard	
choice of 2/5	<b>4.00 / 10.00</b>