

MONDAY to SUNDAY 12.00 - 23.00

all prices include VAT.

BAR SNACKS

FLAT-NUTS spiced mixed nuts, olive oil & flat ulrich	2.80
GREEK OLIVES (from mani)	3.50
DIP-DIP-DIP beetroot hummus, avocado, radish salsa	3.50

SOUP

CHANTERELLE MUSHROOM CLEAR SOUP marjoram, potato croutons	4.50
TOM KHA GAI vegan / shrimps	4.50 / 5.50

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

LORRAINE cream cheese, leek, crispy bacon	6.00
MOZZARELLA tomato ragout, fresh basil	7.50
VEGAN hummus, mediterranean vegetables, chioggia beet, radish sprouts, pine nuts	9.00
CHORIZO manchego, tomato ragout, olives, rocket	9.00
CAESAR chicken, avocado, parmesan, romaine lettuce, caesar dressing	9.50

SMALL PLATES

CRISPY AVOCADO-QUINOA (VEGAN) chick peas, mint, tomatoes	4.50
PORCINI MUSHROOM fried rocket, pomegranate, olive oil	5.00
GRILLED CHORIZO corn & tomato mash	5.00
CHICKEN SKEWER „SWEET CHILLI“ baby spinach, mango dressing	5.00
MOROCCAN OCTOPUS marinated celery, carrot, fennel	6.00
THAI RIBS hoisin cabbage	5.00
MUSSELS white wine & tomatoes	4.50

SHARING PLATE

manchego, olives, grilled chorizo, corn & tomato mash, chicken skewer, beetroot hummus, avocado salad, thai rib, grana, fried porcini mushroom, moroccan octopus, flat ulrich, madame crousto	18.00
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SIDES

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

SALADS

AVOCADO SALAD (VEGAN) orange, beetroot, roasted peanuts	8.00
QUINOA SALAD avocado dressing, grilled courgette, cherry tomatoes	9.00
INDIAN FIG SALAD peperonata, feta, baby leaf spinach, grapefruit, lemon dressing	9.50
KING PRAWN & HERB SALAD chilli dip, sesame, avocado toast	9.50

LARGE PLATES

PORTOBELLO MUSHROOM stuffed, crottin de chèvre, spinach, pignoli, riesling & buckwheat risotto	11.00
FETTUCCINI tomato, mushroom & leek ragout, pine nuts, young parmesan	11.00
MUSHROOM RISOTTO porcini mushrooms, chanterelles, leek, grana, rocket	12.50
CHORIZO CHICKEN braised tomato & bean ragout, creamy herb polenta, capers	13.00
SALMON FILLET grilled, honey & sesame crust, bamboo sugar snap peas, basmati, lotus	14.50
ORGANIC VEAL in breadcrumbs potato & lamb's lettuce salad, cranberry sauce	15.00
PORK CHOP grilled chanterelles, sorrel roast potatoes, bacon crumbs	14.50
RIB EYE STEAK 220g peperonata vegetables, corn crêpes, violet pepper dip	19.50

DESSERTS

APRICOT TOWER crispy apricot cream, filo pastry, pistachio	5.00
PASSION FRUIT ICE CREAM (VEGANISTA) marinated vineyard peach	6.00
CHOCOLATE SOUFFLÉ tonka bean, orange salad	7.00

CAKES & MORE

APPLE & CINNAMON CRUMBLE	3.00
CHOCOSHOT	3.00
MANGO CHEESECAKE	3.00
RHUBARB MUFFIN	3.00

THE ULRICH BURGER

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

GOAT'S CREAM CHEESE grabenhofer organic farm pumpkin seed oil	
RED BRIE spice pear	
BUFFALO MOZZARELLA calabria basil pesto	
PECORINO sardinia olives	
GRUYÈRE switzerland figmustard choice of 2/5	4.00 / 10.00