

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

COURGETTE CREAM SOUP root vegetable chips	4.50
TOM KHA GAI vegan/shrimps	4.00/5.50

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 roasted veg, 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
COURGETTE FLOWER in batter coriander & pepper salsa	4.50
GRILLED CHORIZO corn & tomato mash	5.00
CHICKEN WING marinated in yoghurt lime marinade, tomato salsa	5.00
SUGAR CANE SHRIMP glass noodle crust, sweet chilli	5.50
TAGLIATA rocket, cherry tomatoes, grana	6.00
TUNA SASHIMI teriyaki, wasabi avocado, pickled ginger	6.00

SHARING PLATE

manchego, olives, grilled chorizo, corn & tomato mash, chicken wing marinated, beetroot hummus, avocado salad, tagliata, rocket, cherry tomatoes, grana, courgette flower in batter, tuna sashimi, teriyaki, 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 ORGANIC STEAM BAKERY ÖFFERL -RAINER ROGGEN (100% rye) -MADAME CROUSTO (wheat & rye)	2.00

SALADS

AVOCADO SALAD (VEGAN) orange, beetroot, roasted peanuts	8.00
RED RICE & MANGO SALAD sesame tofu grilled, apple, gherkin, cashew nuts	8.00
FETA & WATERMELON SALAD cucumber, olive oil, mint, smoked pumpkin seeds	8.50
KING PRAWN & HERB SALAD chilli dip, sesame, avocado toast	9.50

LARGE PLATES

RONDI GRATIN aubergine & cream cheese tomato ragout, quinoa, lilly flower	10.50
FETTUCCINE tomato, mushroom & leek ragout, pine nuts, young parmesan	11.00
SEA ASPARAGUS RISOTTO cherry tomatoes, broccoli, parmesan, watercress salad	12.00
COCONUT CHICKEN crispy chick-pea korma, red cabbage	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
LAMB SHOULDER braised, pepper crust, cous cous, mediterranean roasted veg, mint & lemon pesto	15.00
SIRLOIN STEAK grilled, artichokes, honey tomato, portobello mushrooms, parmesan polenta, port gravy	18.00

DESSERTS

STRAWBERRY THYME GAZPACHO greek yoghurt, goji berries	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
STRAWBERRY MASCARPONE TARTE	3.50

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