

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, radish salsa	<b>3.50</b>

## SOUP

COURGETTE CREAM SOUP root vegetable chips	<b>4.50</b>
TOM KHA GAI vegan/shrimps	<b>4.50/5.50</b>

## SALADS

AVOCADO SALAD (VEGAN) orange, beetroot, roasted peanuts	<b>8.00</b>
RED RICE & MANGO SALAD sesame tofu grilled, apple, gherkin, cashew nuts	<b>8.00</b>
FETA & WATERMELON SALAD cucumber, olive oil, mint, smoked pumpkin seeds	<b>8.50</b>
KING PRAWN & HERB SALAD chilli dip, sesame, avocado toast	<b>9.50</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 hummus, grilled chanterelles, chioggia beet, roasted sesame oil, cashews	<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>
CHANTERELLES sautéed smoked tofu, balsamic vinegar, dijon, rocket	<b>4.50</b>
GRILLED CHORIZO corn & tomato mash	<b>5.00</b>
CHICKEN WING marinated in yoghurt lime marinade, tomato salsa	<b>5.00</b>
MOROCCAN OCTOPUS marinated, celery, carrot, fennel	<b>6.00</b>
TAGLIATA rocket, cherry tomatoes, grana	<b>5.50</b>
SARDINES grilled herbal pesto, roasted pignoli	<b>5.00</b>

## LARGE PLATES

RONDI GRATIN aubergine & cream cheese tomato ragout, quinoa, lilly flower	<b>10.50</b>
FETTUCINE tomato, mushroom & leek ragout, pine nuts, young parmesan	<b>11.00</b>
CHANTERELLES RISOTTO cherry tomatoes, escalion, pecorino, garlic cress	<b>12.00</b>
COCONUT CHICKEN crispy chick-pea korma, red cabbage	<b>13.00</b>
SALMON FILLET grilled, honey & sesame crust, bamboo sugar snap peas, basmati, lotus	<b>14.50</b>
ORGANIC VEAL in breadcrumbs potato & lamb's lettuce salad, cranberry sauce	<b>15.00</b>
PORK CHOP grilled chanterelles, sorrel roast potatoes, bacon flakes	<b>15.00</b>
SIRLOIN STEAK grilled, escalion cherry blanquette, radicchio, sweet potatoes cream	<b>18.00</b>

## SHARING PLATE

manchego, olives, grilled chorizo, corn & tomato mash, chicken wing marinated, beetroot hummus, avocado salad, tagliata, rocket, yogurt lime, grana, grilled chanterelles, moroccan octopus, 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)	

## DESSERTS

STRAWBERRY THYME GAZPACHO greek yoghurt, goji berries	<b>5.00</b>
PASSION FRUIT ICE CREAM (VEGANISTA) marinated vineyard peach	<b>6.00</b>
CHOCOLATE SOUFFLÉ tonka bean, orange salad	<b>7.00</b>

## CAKES & MORE

APPLE & CINNAMON CRUMBLE	<b>3.00</b>
CHOCOSHOT	<b>3.00</b>
MANGO CHEESECAKE	<b>3.00</b>
RHUBARB MUFFIN	<b>3.00</b>
CHERRY MASCARPONE TARTE	<b>3.50</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 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	<b>4.00 / 10.00</b>