

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, celery	<b>3.50</b>

## SOUP

WILD GARLIC CREAM SOUP bouché / smoked salmon	<b>4.50 / 5.50</b>
MINISTRONE basil parmesan bread	<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 celeriac mash, broccoli rosettes, papaya, pea cress	<b>8.00</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

GRILLED CAULIFLOWER (VEGAN) chilli, sour cream, crunchy quinoa	<b>4.50</b>
WARM FIG buffalo mozzarella, rocket, honey balsamic glaze	<b>5.00</b>
CHICKEN SKEWER „SWEET CHILLI“ baby spinach, mango dressing	<b>5.00</b>
PULLED BEEF cucumber, creamy cabbage	<b>5.50</b>
KING PRAWN SKEWERS aioli	<b>6.00</b>
SALMON POKE avocado, sesame, basmati rice, wakame	<b>6.50</b>
VEAL TATAR avocado, wasabi mayo, ginger, wakame, cress	<b>7.50</b>

## SHARING PLATE

manchego, olives, warm fig, chicken skewer, avocado salad, red beet hummus, salmon poke, veal tatar, pulled beef, grilled cauliflower, flat ulrich, la marianne	<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	<b>2.00</b>
FROM JOSEPH BROT	
-PERENNIAL RYE WITH SUMMER APPLE	
-LA MARIANNE (wheat & rye)	

## SALADS

AVOCADO SALAD (VEGAN) orange, beetroot, roasted peanuts	<b>8.00</b>
KALE & PERSIMMON SALAD (VEGAN), pomegranate parsley, mint, walnut, maple & cumin dressing	<b>9.00</b>
BOUCHE DE CHEVRE grilled, pear, fennel caramelised walnuts, baby leaf spinach, lemon dressing	<b>9.50</b>
BOWL red hummus, sweet potato chips, avocado, sesame black organic quinoa, kale, pomegranate, soydip (VEGAN)	<b>9.80</b>

## LARGE PLATES

FETTUCINI tomato, mushroom & leek ragout, pine nuts, young parmesan	<b>11.00</b>
GOAT'S CHEESE GNOCCHI (vegan available), capers, rocket, sun-dried tomatoes, butternut squash	<b>11.50</b>
WILD GARLIC RISOTTO / GAMBA baby spinach, cherry tomatoes, young parmesan	<b>12.00/15.00</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>
SALMON FILLET TERIYAKI green bamboo vegetables, basmati, sesame, lotus root	<b>16.00</b>
ROASTED RACK OF LAMB wild garlic risotto, thyme pickles	<b>19.50</b>

## STEAK FRITES

FILLETSTEAK (200g) or RIB EYE STEAK (250g) salad, green pepper sauce, grilled tomato, ULRICH-fries	<b>25.00</b>
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## DESSERTS & CAKE

APPLE STRUDEL vanilla ice cream, whipped cream	<b>5.50</b>
OREO TIRAMISU GLASS pomegranate ice cream, oreo chip	<b>6.50</b>
CHOCOLATE SOUFFLÉ black coconut ice cream, orange fillets	<b>7.00</b>
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

pöhl/naschmarkt

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