

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, parsnip	3.50

SOUP

PUMPKIN CREAM SOUP pumpkin-seed oil, chilli & tomato skewer	4.50
GOLDEN JOICH (chicken bouillon) root vegetables, chicken, dill, buckwheat	4.50

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

LORRAINE cream cheese, leek, crispy bacon	6.00
MOZZARELLA tomato ragout, fresh basil	7.50
VEGAN parsnip cream, baked hokkaido, amaranth sprouts, pumpkin seed	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
FIG & GOAT'S CHEESE CARPACCIO maple & nut tapenade	5.00
GRILLED CHORIZO corn & tomato mash	5.00
CHICKEN SKEWER „SWEET CHILLI“ baby spinach, mango dressing	5.00
SMOKED SALMON-TROUT TATAR horseradish mousse, beetroot, lemon pepper	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, fig & goat's cheese carpaccio, smoked salmon-trout tatar, 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
PUMPKIN SALAD (VEGAN) fig, cous cous, caramelised chestnuts, chilli	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

PUMPKIN, BEETROOT & GOAT'S CHEESE TOWER parsnip cream, tasmanian pepper, asia salad	11.00
FETTUCCINI tomato, mushroom & leek ragout, pine nuts, young parmesan	11.00
PUMPKIN RISOTTO pecorino, cipolline, toasted pumpkin seeds	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
LAMB SHANK braised durum wheat tomato risotto, olive gravy, thyme chips	15.00
WILD BOAR SCHNITZEL in pumpkin seed breadcrumbs potato & lamb's lettuce salad, cranberry sauce	16.00
RIB EYE STEAK 220g peperonata vegetables, corn crêpes, violet pepper dip	19.50

DESSERTS

SPEKULATIUS CAKE stewed amarena, marzipan sauce	5.00
BAKED PEAR wine batter, pistachio cream, vanilla ice cream	6.00
CHOCOLATE SOUFFLÉ tonka bean, orange salad	7.00

CAKES & MORE

APPLE & CINNAMON CRUMBLE	3.00
CHOCOSHOT	3.00
MANGO CHEESECAKE	3.00
POPPY SEED MUFFIN lemon icing	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