

BAR SNACKS

CRISPY & SPICY CHICK-PEAS (vegan)	2.80
MARINATED OLIVES (vegan) kalamata & gordal	4.00
DIP-DIP-DIP (vegan) avocado, beetroot hummus, black olive cream	4.50

SOUPS

SOUP OF THE DAY	5.00
PUMPKIN CREAM SOUP (vegan) pumpkin seeds, pumpkin-seed oil	5.50

FLAT ULRICH*

MOZZARELLA tomato ragout, fresh basil	9.00
VEGAN hummus, baked pumpkin, pumpkin-seed pesto, pepper salsa, chives, crispy chick-peas	9.00
CHORIZO BONITO cream cheese, chorizo, dancing bonito flakes (dried mackerel), leek, cherry tomato, basil pesto	10.50
ANCHOVIES tomato ragout, olives, capers, red pesto, parsley	10.50
CAESAR chicken, avocado, parmesan, romaine lettuce, ceasar dressing	10.50

SMALL PLATES*

GRILLED AUBERGINE (vegan) mint, pomegranate, pine nuts, capsicum, cream, soy yoghurt	6.00
MALAI KOFTA (vegan) tomato & coconut sauce, soy yoghurt, coriander, pumpkin chutney	6.00
LEMONGRASS CHICKEN FRITTERS chilli mayo	6.00
MEATBALLS black bean salsa, crispy tortilla, coriander, sour cream	6.50
SMOKED TROUT TARTAR beetroot cakes, creamed horseradish	7.50
RED WINE CHORIZO & GRILLED KING PRAWNS olive tapenade	8.50

STEAK FRITES

FILLET (200g) or RIB EYE (250g) beef from simmental salad, béarnaise sauce, grilled tomato, ULRICH fries	28.00
SURF & TURF (with prawns)	+ 4.00

SIDES

FLAT ONLY homemade, thin crust, crispy ,flatbread'	1.00
ULRICH FRIES homemade tomato relish, spicy mayonnaise	4.00

SALADS

ULRICH SALAD (vegan) mixed leaf salad, bell pepper, cucumber, tomato, red cabbage, radish, chioggia beet	7.00
AVOCADO SALAD (vegan) orange, beetroot, roasted peanuts	8.00
LENTIL SALAD (vegan) roasted peppers, spring onions, tomatoes, lamb's lettuce, pumpkin-seed oil	9.20
HOKKAIDO baked creamy goat's cheese, balsamic pear, rocket, potato chips	9.80
BOWL (vegan) quinoa, roasted hokkaido, potato chips, beetroot hummus, fennel, soy yoghurt	11.00

homemade, thin crust, crispy ,flatbread'

LARGE PLATES

HOT COUSCOUS BOWL (vegan) broccoli, pumpkin, spring onion, tomatoes, baby spinach, lukewarm hummus, soy yoghurt	11.00
GNOCCHI /+ CHORIZO creamy pumpkin & peppers, parsley, feta, pumpkin-seed oil	13.00 /+ 3.00
POMEGRANATE CHICKEN almond & mint couscous, broccoli, lime yoghurt	15.50
LAMB SHANK coconut curry, stir fried vegetables, oyster mushrooms, sesame, rice	16.00
PIKE PERCH FILLET grilled creamy kohlrabi, peas, radishes, chive potatoes	17.00
WILD BOAR SCHNITZEL in pumpkin seed breadcrumbs potato & lamb's lettuce salad, cranberry sauce	17.00

THE ULRICH BURGER

100% austrian beef (220g), gruyère, romaine lettuce, brioche bun from joseph brot, red onions, spicy mayonnaise, tomato relish, ULRICH fries	16.00
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CHEESE

pöhl am naschmarkt

FOREST GOAT CHEESE + pumpkin-seed oil
mild cream cheese covered in ash, bregenz forest/austria

ROSSO DI LANGA + mustard pickled strawberry
mild and creamy, cow and sheep milk, piemont/italy

FOURME D'AMBER + walnut
blue cheese, cow, auvergne/france

TALEGGIO DOP PEGHEROLO + tomato pesto
delicate piquant taste, cow, pasteurized, from bergamo/italy

GRUYÈRE + fig mustard
from pasture fed cow raw milk, beaumont de savoie/france

CHOICE OF 2 / 5**7.00 / 14.00**

DESSERTS & CAKE

PUMPKIN PIE **7.00**
nut crumble, chai ice cream from veganista

PEAR, PLUM & CHOCOLATE CRUMBLE **7.00**
cookies ice cream from veganista

CHOCOLATE SOUFFLÉ **8.00**
mango, raspberry ice cream from veganista (20 min)

CHOCOLATE SHOT **4.00**

APPLE & BLACKBERRY CRUMBLE TART **4.50**

CARROT-QUINOA-NUT TARTLET (vegan) **4.50**

ORANGE & ALMOND CAKE **4.50**