

BAR SNACKS

DIP-DIP-DIP (vegan) sweet potato cream, avocado mash, pink hummus, flatbread	6.00
MARINATED OLIVES (vegan) kalamata, salvatore ferlito, gordal	6.00
HOUSE CRISPS (vegan) colorful potato, seasoning salt	4.50

SOUPS

ASPARAGUS SOUP	6.50
SOUP OF THE DAY	5.50

FLAT ULRICH

MOZZARELLA DI BUFALA tomato ragout, fresh basil	15.00
VEGAN pulled chipotle mushrooms, tahina, young spinach, tomato ragout, pine nuts	14.00
CHORIZO cream cheese, chorizo, rucola, cherry tomato, basil pesto	16.00
CAESAR chicken, avocado, parmesan, romaine lettuce, ceasar dressing	16.00

SMALL PLATES

VITELLO TONNATO capes, olive oil, basil cress	13.00
BUFFALO MOZZARELLA tomato pesto, basil oil, pine nuts	10.00
PANKO ASPARAGUS crispy tarragon mayo	12.00
ZUCCHINI grilled (vegan possible) balsamic, rosemary, hazelnuts, crispy parmesan	8.50
MISO SALMON flamed young onion, sesame, daikon cress	13.00
BEEF TARTARE butter, pickled onion, mustard caviar, crispy capers, organic sourdough bread	18.00

STEAK FRITES

RIB EYE (300g)	35.00
or FILLET (200g) beef from austrian simmental, green salad, cafe de paris, ULRICH fries	37.00
SURF & TURF (with prawns)	+ 4.00

SIDES

FLAT ONLY homemade, thin crust, crispy ,flatbread'	1.00
PORTION BREAD vegan öfferls organic steam-oven-baked bread + "ULRICH" urkorn	3.00

SALADS & VEGGIES

GREEN ASPARAGUS grilled (vegan) tahina, olive oil, pine nuts, lemon, herbs	14.00
SPRING HERBS SALAD avocado, cucumber, radish, crispy goat's cheese crostini	15.00
ULRICH SALAD (vegan) mixed leaf salad, bell pepper, cucumber, tomato, red cabbage, radish, chioggia beet	8.00
CAULIFLOWER braised (vegan) herb pesto, tahina, chili, pomegranate, pine nuts	14.00
COUSCOUS BOWL (vegan) / + HALLOUMI couscous, pink hummus, hokkaido, peppers, young spinach, pulled chipotle mushrooms, tahina	12.00 / + 4.00

LARGE PLATES

LAMB SHANK braised pepper, celery sticks, tomato, potato gratin	20.00
ASPARAGUS RISOTTO / +fried PRAWNS crispy parmesan, arugula	18.00 / +5.00
CORN-FED CHICKEN BREAST grilled lemon, braised tomato, green & white asparagus, artichoke cream	18.00
POTATO GRATIN (vegan) green & white asparagus, mushrooms, herbs salad	16.00
WILD BOAR SCHNITZEL potato and lamb's leaf salad, seed oil, lemon, cranberries	22.00
SALMON FILLET grilled miso, pak choi, fragrant rice, sesame, spicy cucumber salad	24.00

THE ULRICH BURGER

BEEF 100% austrian beef (220g) /+ BACON gruyère, romaine lettuce, brioche bun, red onions, spicy mayonnaise, tomato relish, ULRICH fries	18.00 /+ 3.00
VEGAN burger bun, crispy cauliflower, iceberg lettuce, red cabbage, pickled cucumber, home made BBQ sauce, ULRICH fries	16.00

ULRICH SALAD (vegan) small mixed leaf salad, pepper, cucumber, tomato, red cabbage, radish, chioggia beet	4.00
ULRICH FRIES handcut tomato relish, spicy mayonnaise	5.50

CHEESE

from pöhl am naschmarkt

FOREST GOAT CHEESE

mild cream cheese covered in ash, bregenz forest/austria

ROSSO DI LANGA

mild and creamy, cow and sheep milk, piemont/italy

FOURME D'AMBER

blue cheese, cow, auvergne/france

TALEGGIO DOP PEGHEROLO

delicate piquant taste, cow, pasteurized, from bergamo/italy

GRUYÈRE

from pasture fed cow raw milk, beaumont de savoie/france

CHOICE OF 2 / 5 + butter & fig mustard

7.00 / 14.00

DESSERTS

CURD DUMPLINGS

strawberries & rhubarb ragout, vanilla ice cream

10.00

WHITE CHOCOLATE MOUSSE

almond biscuit, marinated wild berries

9.00

CHOCOLATE SOUFFLÉ

mango, raspberry sorbet (20 min)

13.00

CAKES

CHOCOLATE SHOT

dark chocolate cake, chocolate glazing, raspberry

6.00

APPLE & BLACKBERRY CRUMBLE TART

6.00

CARROT-QUINOA-NUT TARTLET (vegan)

6.00

ORANGE & ALMOND CAKE

6.00