

BAR SNACKS

FLAT-NUTS dukkah (spiced mixed nuts) & flat ulrich	2.80
MARINATED OLIVES kalamata & gordal	3.50
DIP-DIP-DIP avocado, beetroot hummus, sweet potato cream	3.50

SOUP

CLEAR VEGETABLE BOUILLON pumpkin & curd strudel	4.50
PUMPKIN CREAM SOUP pumpkin-seed oil, cinnamon tomato skewer	4.50

FLAT ULRICH

MOZZARELLA tomato ragout, fresh basil	7.50
VEGAN pumpkin-chilli cream, cherry tomato, parsnip, parsley, sweet potato chips	8.00
CHORIZO BONITO cream cheese, chorizo, dancing bonito flakes (dried mackerel), leek, cherry tomato, basil pesto	9.50
ANCHOVIES tomato ragout, olives, capers, red pesto, parsley	9.50
CAESAR chicken, avocado, parmesan, romaine lettuce, ceasar dressing	9.50

homemade, thin crust, crispy ,flatbread'

SMALL PLATES

CORN CRÊPE & PUMPKIN STACK beetroot, chilli, horseradish	4.00
PUMPKIN & CELERIAC CARPACCIO (vegan) beetroot cress, balsamic walnut dressing	4.50
CHICKEN SKEWER „SWEET CHILI“ baby spinach, mango dressing	5.00
KOREAN RIBS chilli, sesame, coriander, soy dip	5.00
PORK FILLET rosa cashew & celeriac salad, plum-mustard, sourdough chips	5.50
BEETROOT GRAVAD LAX muskavo gherkin, apple & horseradish chutney	5.50
KING PRAWNS grilled papaya tomato salad	6.50

SALADS

ULRICH SALAD (vegan) mixed leaf salad, bell pepper, cucumber, tomato, leek, radish, chioggia beet	7.00
AVOCADO SALAD (vegan) orange, beetroot, roasted peanuts	8.00
PUMPKIN SALAD (vegan) fig, couscous, caramelised chestnuts, cress	9.00
BURRATA frisée, grapefruit, orange, pistachio, olive oil	9.60
BOWL (vegan) kale, sweet potato chips, black organic quinoa, red hummus, avocado, pomegranate, sesame, soy dip	9.80

LARGE PLATES

CHICK-PEA KORMA (vegan) parsnip, carrots, pumpkin, braised red cabbage	11.00
CREAM CHEESE & SALMON RAVIOLI saffron & pernod sauce, cherry tomatoes, pea cress	12.00
GOAT'S CHEESE RISOTTO/+ PRAWNS courgette & pumpkin noodles, baby courgette & orange salad	12.00 /+ 4.00
TALEGGIO CHICKEN BREAST grilled onion & honey baby potatoes, sauté baby spinach, port gravy	13.00
WILD BOAR SCHNITZEL in pumpkin seed breadcrumbs potato & lamb's lettuce salad, cranberry sauce	16.00
DANUBE CATFISH grilled, broad beans, pomegranate, saffron & potato mash, red capiscum sauce	18.00
CHRISTMAS LEG OF A GOOSE confit, red cabbage, baby oranges, potato & chestnut roulade, red wine gravy	19.00

SHARING PLATE

manchego, olives, gravad lax, chicken skewer, beetroot hummus, pumpkin & celeriac carpaccio, korean ribs, corn crêpe & pumpkin stack, avocado salad, flat ulrich, la marianne	18.00
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STEAK FRITES

FILLET (200g) or RIB EYE (250g)	28.00
salad, green pepper sauce, grilled tomato, ULRICH-fries	
SURF & TURF (with prawns)	+ 4.00

THE ULRICH BURGER

100% beef (220g), gruyère, romaine lettuce, brioche bun (homemade), red onions, spicy mayonnaise, tomato relish, ULRICH-fries	15.00
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SIDES

FLAT ONLY homemade, thin crust, crispy ,flatbread'	1.00	ULRICH SALAD small	3.50
ULRICH-FRIES homemade tomato relish, spicy mayonnaise	3.50	SOURDOUGH BREAD from joseph brot - perennial rye with summer apple - la marianne (wheat & rye)	2.00

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**

6.00 / 12.50

DESSERTS & CAKE

- RUBY CHOCOLATE MOUSSE** **5.50**
carambole, mango, coconut, blueberry
- BANANARAMA** veganista cookies ice cream, banana **5.80**
chocolate sauce, almonds, hazelnut crunch
- CHOCOLATE SOUFFLÉ** **7.00**
black coconut ice cream, mango (20 min)
- CHOCOSHOT** **3.50**
- STRAWBERRY & MASCARPONE CAKE** **4.00**
- CARROT-QUINOA-NUT TARTLET** (vegan) **4.50**
- ORANGE & ALMOND CAKE** **4.50**

