

## BAR SNACKS

<b>HOUSE CRISPS (vegan)</b> colorful potato, seasoning salt	<b>2.80</b>
<b>MARINATED OLIVES (vegan)</b> kalamata, salvatore ferlito, gordal	<b>4.00</b>
<b>DIP-DIP-DIP (vegan)</b> avocado, beetroot hummus, black olive cream	<b>4.50</b>

## SOUPS

<b>SOUP OF THE DAY</b>	<b>5.00</b>
<b>BUTTERNUT SQUASH SOUP (vegan)</b> pumpkin seed pesto	<b>5.50</b>

## FLAT ULRICH\*

<b>MOZZARELLA DI BUFALA</b> tomato ragout, fresh basil	<b>9.00</b>
<b>VEGAN</b> pink hummus, braised aubergine, harissa, pine nuts, parsley	<b>9.00</b>
<b>CHORIZO</b> cream cheese, chorizo, rucola, cherry tomato, basil pesto	<b>10.50</b>
<b>CAESAR</b> chicken, avocado, parmesan, romaine lettuce, ceasar dressing	<b>10.50</b>

## SMALL PLATES\*

<b>PUMPKIN FALAFEL (vegan)</b> tahini, pumpkin seed pesto	<b>6.50</b>
<b>WILD BOAR DIM SUM</b> crispy, hoisin mayonnaise	<b>7.00</b>
<b>SMOKED TROUT</b> stewed beetroot, horseradish, chives	<b>7.50</b>
<b>SHRIMPS</b> grilled thai noodle salad, peanuts	<b>8.50</b>
<b>FRIED PORCINI MUSHROOMS</b> herb salad, parmesan	<b>8.50</b>
<b>BEEF TARTARE</b> pickled onions butter, mustard caviar, crispy capers, organic sourdough crostini	<b>12.00</b>

## STEAK FRITES

<b>FILLET (200g) or RIB EYE (300g)</b> beef from simmental salad, béarnaise sauce, grilled tomato, ULRICH fries	<b>29.00</b>
<b>SURF &amp; TURF (with prawns)</b>	<b>+ 4.00</b>

## SIDES

<b>FLAT ONLY</b> homemade, thin crust, crispy ,flatbread'	<b>1.00</b>
<b>SOURDOUGH BREAD</b> from joseph brot - perennial rye with summer apple - la marianne (wheat & rye)	<b>2.50</b>

## SALADS

<b>ULRICH SALAD (vegan)</b> mixed leaf salad, bell pepper, cucumber, tomato, red cabbage, radish, chioggia beet	<b>7.00</b>
<b>RED CHARD SALAD (vegan)</b> masal karfiol marinated, sweet potato cream, cashew, soy yoghurt, dukkah	<b>8.50</b>
<b>AUTUMN SALAD</b> braised pumpkin, pickled plum, hazelnut, "wälder" goat cheese	<b>9.50</b>
<b>BOWL (vegan)</b> bulgur, braised root vegetables, red cabbage, braised beets, kale, pumpkin falafel, hazelnuts	<b>11.00</b>
<b>WHOLE ROASTED CAULIFLOWER (vegan)</b> tahini sauce, wild garlic pesto, pomegranate, pine nuts	<b>11.00</b>

homemade, thin crust, crispy ,flatbread'

## LARGE PLATES

<b>HOKKAIDO PUMPKIN</b> stuffed (vegan) lentils, bell peppers, tomato, couscous, cranberries, hazelnut, pumpkin seeds	<b>13.00</b>
<b>SAFFRON &amp; TOMATO RISOTTO/+SHRIMP</b> quinoa, stewed peppers, spinach, vegan cream cheese and herb dip	<b>13.00 /+ 4.00</b>
<b>PANKO CHICKEN</b> red curry, mushrooms, spring onions, pak choi, lychee, sesame rice	<b>15.00</b>
<b>VENISON RAGOUT</b> cranberries, bread dumplings	<b>16.00</b>
<b>WILD BOAR SCHNITZEL</b> in pumpkin seed breadcrumbs potato & lamb's lettuce salad, cranberry sauce	<b>17.00</b>
<b>PIKE-PERCH</b> grilled (whole fish) chickpeas, tomato, baby spinach, coriander	<b>18.00</b>

## THE ULRICH BURGER

<b>BEEF</b> 100% austrian beef (220g) /+ <b>BACON</b> gruyère, romaine lettuce, brioche bun from joseph brot, red onions, spicy mayonnaise, tomato relish, ULRICH fries	<b>16.00 /+ 3.00</b>
<b>VEGAN</b> burger bun, portobello mushroom, radishes, crunchy panko crumbs, iceberg lettuce, lamb's leaf lettuce, tomato relish, ULRICH fries	<b>15.00</b>

<b>ULRICH SALAD (vegan)</b> small mixed leaf salad, bell pepper, cucumber, tomato, red cabbage, radish, chioggia beet	<b>3.50</b>
<b>ULRICH FRIES</b> homemade tomato relish, spicy mayonnaise	<b>4.00</b>