ALL DAY MENU Sun-Th 12.00 - 22.30 Fri-Sat 12:00 - 23:00 all prices in euro incl. vat.

BAR SNACKS

DIP-DIP-DIP (vegan) 6.00
sweet potato cream, avocado mash, pink hummus, flatbread

MARINATED OLIVES (vegan) 6.00
kalamata, salvatore ferlito, gordal

HOUSE CRISPS (vegan) 4.50
colorful potato, seasoning salt

SOUPS

PUMPKIN CREAM SOUP 8.00
pumpkin seed pesto

SOUP OF THE DAY 5.50

SALADS & VEGGIES

BUFFALO MOZZARELLA 15.00
grilled hokkaido, balsamic plum, rucola, bread crisps

AUTUMN SALAD (vegan) 14.00
cashew cream, braised pear, walnut, plum

ULRICH SALAD (vegan) 8.00
mixed leaf salad, bell pepper, cucumber, tomato, red cabbage, radish, chioggia beet

CAULIFLOWER braised **(vegan)** 14.00
herb pesto, tahina, chili, pomegranate, pine nuts

COUSCOUS BOWL (vegan) / + HALLOUMI 12.00 / + 4.00
couscous, pink hummus, braised tomatoes, peppers, young spinach, pulled chipotle mushrooms, tahina

FLAT ULRICH

homemade, thin crust, crispy ‚flatbread'

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

POPCORN CHICKEN 12.00
chicken leg, ginger, five spice, thai basil, chili mayo

BABA GANOUSH (vegan) 9.50
braised hokkaido

FETA crispy 10.00
kataifi, thyme honey, pistacchio, spiced pickled berries

MISO ANCIENT CARROTS 9.00
harissa yogurt, dukkah

TUNA TOSTADA crispy raw 14.00
avocado, radish, soy, lime, sesame

BEEF TARTARE 18.00
butter, pickled onion, mustard caviar, crispy capers, organic sourdough bread

LARGE PLATES

PUMPKIN RISOTTO / + PRAWNS 18.00 / +5.00
sheep's cheese, pumpkin seed pesto, lamb's leaf salad

CORN-FED CHICKEN BREAST 19.00
chickpea and tomato ragout, grilled cauliflower, harissa jogurt, mint, coriander, cashew

PANKO EGGPLANT crispy **(vegan)** 17.00
miso tahini, chili crunch oil, baby spinach, pomegranate, dukkah

WILD BOAR SCHNITZEL 24.00
potato and lamb's leaf salad, seed oil, lemon, cranberries

TUNA STEAK grilled 26.00
nori potato mash, pak choi, miso lime butter, wasabi peanut panko crunch

STEAK FRITES

RIB EYE (300g) 35.00

or **FILLET** (200g) 37.00
beef from austrian simmental, green salad, cafe de paris, ULRICH fries

SURF & TURF (with prawns) + 5.00

THE ULRICH BURGER

BEEF 100% austrian beef (220g) **/+ BACON** 18.00 /+ 3.00
gruyère, romaine lettuce, brioche bun, red onions, spicy mayonnaise, tomato relish, ULRICH fries

VEGAN burger bun, crispy cauliflower, iceberg lettuce, red cabbage, pickled cucumber, home made BBQ sauce, ULRICH fries 16.00

SIDES

FLAT ONLY 1.00
homemade, thin crust, crispy ‚flatbread'

PORTION BREAD vegan 3.00
öfferls organic steam-oven-baked bread + "ULRICH" urkorn

ULRICH SALAD (vegan) small 4.00
mixed leaf salad, pepper, cucumber, tomato, red cabbage, radish, chioggia beet

ULRICH FRIES handcut 5.50
tomato relish, spicy mayonnaise

CHEESE from pöhl am naschmarkt

FOREST GOAT CHEESE
mild cream cheese coverd 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 gratinated **10.00**
plum compote, vanilla cream, sugar crumbs

PEAR WALNUT TARTE **9.00**
veganista vanilla ice

CHOCOLATE SOUFFLÉ **13.00**
mango, raspberry sorbet (20 min)

CAKES

CHOCOLATE SHOT **6.00**
dark chocolate cake, chocolate glazing, raspberry

APPLE & BLACKBERRY CRUMBLE TART **6.00**

CARROT-QUINOA-NUT TARTLET (vegan) **6.00**

ORANGE & ALMOND CAKE **6.00**