

MONDAY to SUNDAY 12.00 - 23.00

all prices include VAT.

## BAR SNACKS

FLAT-NUTS spiced mixed nuts, olive oil & flat ulrich	<b>2.80</b>
GREEK OLIVES (from MANI)	<b>3.50</b>
DIP-DIP-DIP beetroot hummus,avocado,aubergine cream	<b>3.50</b>

## SOUP

ASPARAGUS CREAM SOUP parmesan chip, asparagus tips	<b>4.50</b>
MINISTRONE basil parmesan bread	<b>5.50</b>

## FLAT ULRICH **homemade, thin crust, crispy ,flatbread'**

LORRAINE cream cheese, leek, crispy bacon	<b>6.00</b>
MOZZARELLA tomato ragout, fresh basil	<b>7.50</b>
VEGAN aubergine & tomato cream, green asparagus, white asparagus, pea cress, cashew, lime oil	<b>8.00</b>
CHORIZO manchego, tomato ragout, olives, rocket	<b>9.00</b>
CAESAR chicken, avocado, parmesan, romaine lettuce, caesar dressing	<b>9.50</b>

## SMALL PLATES

BABY CARROTS grilled (VEGAN) tahin sauce, pomegranate, pistachio	<b>4.00</b>
WARM FIG buffalo mozzarella, rocket, honey balsamic glaze	<b>5.00</b>
CHICKEN SKEWER „SWEET CHILLI“ baby spinach, mango dressing	<b>5.00</b>
KOREAN RIBS chili, sesame, coriander, soy dip	<b>5.00</b>
OCTOPUS SALAD celery, root veg, lime, rocket	<b>6.00</b>
KING PRAWNS grilled papaya tomato salad	<b>6.50</b>
VEAL TATAR avocado, wasabi mayo, ginger, wakame, cress	<b>7.50</b>

## SHARING PLATE

manchego, olives, warm fig, chicken skewer, avocado salad, red beet hummus, octopus salad, veal tatar, korean ribs, grilled baby carrots, flat ulrich, la marianne	<b>18.00</b>
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## SIDES

FLAT ONLY	<b>1.00</b>
MIXED LEAF SALAD	<b>3.00</b>
ULRICH-FRIES home made tomato relish, spicy mayonnaise	<b>3.50</b>
SOURDOUGH BREAD	<b>2.00</b>
FROM JOSEPH BROT -PERENNIAL RYE WITH SUMMER APPLE -LA MARIANNE (wheat & rye)	

## STEAK FRITES

FILLETSTEAK (200g) or RIB EYE STEAK (250g) salad, green pepper sauce, grilled tomato, ULRICH-fries	<b>28.00</b>
SURF&TURF (with gambas)	<b>+4.00</b>

## DESSERTS & CAKE

BANANARAMA veganista cookies ice cream, banana, chocolate sauce, almonds,cream,hazelnut crunch	<b>5.80</b>
APPLE STRUDEL vanilla ice cream, whipped cream	<b>5.50</b>
CHOCOLATE SOUFFLÉ black coconut ice cream, orange fillets	<b>7.00</b>
SCHOKOSHOT	<b>3.50</b>
STRAWBERRY -MASCARPONE CAKE	<b>4.00</b>
CARROT-QUINOA NUT TARTLET (VEGAN)	<b>4.50</b>
ORANGE-ALMONDCAKE	<b>4.50</b>

## SALADS

AVOCADO SALAD (VEGAN) orange, beetroot, roasted peanuts	<b>8.00</b>
ASPARAGUS QUINOA SALAD (VEGAN) rocket, raddish, giocchia, crispy quinoa	<b>9.00</b>
BOUCHE DE CHEVRE grilled, pear, fennel caramelised walnuts, baby leaf spinach, lemon dressing	<b>9.50</b>
BOWL (VEGAN) red hummus, sweet potato chips, avocado, black organic quinoa, asparagus, pomegranate, sesame, soy dip	<b>9.80</b>

## LARGE PLATES

GOAT'S CHEESE GNOCCHI,capers, rocket, sun-dried tomatoes, green asparagus (vegan available)	<b>11.50</b>
MARCHFELD ASPARAGUS, lemon hollandaise, violet baby potatoes, pea cress (vegan available)	<b>12.00</b>
ASPARAGUS RISOTTO / GAMBAS, grilled asparagus, cherry tomatoes, young parmesan	<b>12.00/16.00</b>
CHORIZO CHICKEN braised tomato & bean ragout, creamy herb polenta, capers	<b>13.00</b>
WILD BOAR SCHNITZEL in pumpkin seed breadcrumbs potato & lamb's lettuce salad, cranberry sauce	<b>16.00</b>
SALMON FILLET TERIYAKI green bamboo vegetables, basmati, sesame, lotus root	<b>16.00</b>
ROASTED RACK OF LAMB asparagus risotto, thyme pickles	<b>19.50</b>

## THE ULRICH BURGER

100% beef (220g), gruyère, brioche bun (homemade), romaine lettuce, red onions, spicy mayonnaise, tomato relish, ULRICH-fries	<b>15.00</b>
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## CHEESE

pöhl/naschmarkt

GOAT'S CREAM CHEESE salzburg pumpkin seed oil	
RED BRIE piemont spice pear	
BUFFALO MOZZARELLA calabria basil pesto	
PECORINO sardinia olives	
GRUYÈRE switzerland figmustard	
choice of 2/5	<b>4.00 / 10.00</b>