

## BAR SNACKS

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

## SOUPS

|                                           |             |
|-------------------------------------------|-------------|
| <b>SOUP OF THE DAY</b>                    | <b>5.50</b> |
| <b>CELERY CREAM SOUP</b><br>apple, walnut | <b>6.00</b> |

## FLAT ULRICH

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

## SMALL PLATES

|                                                                                                      |              |
|------------------------------------------------------------------------------------------------------|--------------|
| <b>TUNA TATAKI</b><br>avocado, sesame, young onion, soy dip                                          | <b>17.00</b> |
| <b>ORANGE FENNEL</b> grilled (vegan)<br>carrots, balsamic vinegar, basil                             | <b>7.00</b>  |
| <b>BUCHE DE CHEVRE</b> grilled<br>port wine figs, thyme, pistachio                                   | <b>12.00</b> |
| <b>CRISPY POLENTASTICKS</b><br>parmesan, pepper & tomato cream, basil cress                          | <b>8.00</b>  |
| <b>GOOSE LIVER CREME BRÛLÉE</b><br>apple butter, homemade brioche                                    | <b>12.00</b> |
| <b>BEEF TARTARE</b><br>butter, pickled onion, mustard caviar, crispy capers, organic sourdough bread | <b>18.00</b> |

## STEAK FRITES

|                                                                                                                          |               |
|--------------------------------------------------------------------------------------------------------------------------|---------------|
| <b>RIB EYE</b> (300g)                                                                                                    | <b>35.00</b>  |
| or <b>FILLET</b> (200g)<br>simmental beef fillet rare roast, goose liver, balsamic sour cherry, hokkaido, dauphine fries | <b>37.00</b>  |
| <b>SURF &amp; TURF</b> (with prawns)                                                                                     | <b>+ 4.00</b> |

## SIDES

|                                                                                        |             |
|----------------------------------------------------------------------------------------|-------------|
| <b>FLAT ONLY</b><br>homemade, thin crust, crispy ,flatbread'                           | <b>1.00</b> |
| <b>PORTION BREAD</b> vegan<br>offerls organic steam-oven-baked bread + "ULRICH" urkorn | <b>3.00</b> |

## SALADS & VEGGIES

|                                                                                                                                         |                       |
|-----------------------------------------------------------------------------------------------------------------------------------------|-----------------------|
| <b>BURRATA</b><br>red beet braised, orange, arugula, pistachio                                                                          | <b>15.00</b>          |
| <b>HOKKAIDO PUMPKIN</b> grilled (vegan)<br>tahini, pomegranate, dukkah, herbs                                                           | <b>13.00</b>          |
| <b>ULRICH SALAD (vegan)</b><br>mixed leaf salad, bell pepper, cucumber, tomato, red cabbage, radish, chioggia beet                      | <b>8.00</b>           |
| <b>CAULIFLOWER</b> braised (vegan)<br>herbs pesto, tahina, chili, pomegranate, pine nuts                                                | <b>14.00</b>          |
| <b>COUSCOUS BOWL (vegan) / + HALLOUMI</b><br>couscous, pink hummus, hokkaido, peppers, young spinach, pulled chipotle mushrooms, tahina | <b>12.00 / + 4.00</b> |

## LARGE PLATES

|                                                                                                         |                       |
|---------------------------------------------------------------------------------------------------------|-----------------------|
| <b>POTATO GNOCCHI /+FOREST GOAT'S CHEESE</b><br>red beet, orange, nuts crunch, arugula (vegan possible) | <b>16.00 / + 4.00</b> |
| <b>SAFFRON RISOTTO / + SHRIMPS</b><br>tomato, spinach, fennel, forest goat cheese                       | <b>18.00 / + 4.00</b> |
| <b>HARISSA CHICKEN</b> grilled<br>date & mandarin couscous, pumpkin, hazelnut, yogurt                   | <b>18.00</b>          |
| <b>DUCK LEG</b> braised<br>pumpkin polenta, mushromm oyster, chestnut                                   | <b>19.00</b>          |
| <b>WILD BOAR SCHNITZEL</b><br>potato and lamb's leaf salad, seed oil, lemon, cranberries                | <b>20.00</b>          |
| <b>SEA TROUT</b> roasted<br>orange fennel, pepper, swiss chard, chives potato                           | <b>24.00</b>          |

## THE ULRICH BURGER

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

|                                                                                                                     |             |
|---------------------------------------------------------------------------------------------------------------------|-------------|
| <b>ULRICH SALAD (vegan)</b> small<br>mixed leaf salad, pepper, cucumber, tomato, red cabbage, radish, chioggia beet | <b>4.00</b> |
| <b>ULRICH FRIES</b> homemade<br>tomato relish, spicy mayonnaise                                                     | <b>5.00</b> |

## 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

### COCONUT PAVLOVA

sour cherry ragout, white chocolate parfait, roasted almonds

8.00

### GINGERBREAD & SALTED CARAMEL TART

spekulatius crunch, vanilla ice cream

9.00

### CHOCOLATE SOUFFLÉ

mango, raspberry sorbet (20 min)

11.00

## 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