

## **The Bull & The Firm**

### **FOOD**

#### ***Snacks***

*Cheese plate 12€*

*Green salad 5€*

*Anchovies 6€*

*Bread & butter 4€*

*Olives 5€*

#### ***Small plates***

*Radish, buttermilk & rye 12€*

*Asparagus, almond, grape & vin jaune 12€*

*Homemade tofu, cucumber, mint & roe 12€*

*Beef tartar & ramson 15€*

*Cured fish, tomato, rose & kimchi 15€*

*Lemon & fennel risotto 16€*

*Spätzle, mushrooms & Bioberger cheese 19€*

*Catch of the day, leek, spring cabbage & bottarga beurre blanc 23€*

*Rhubarb & lavender 10€*

#### **Four course menu with a glass of champagne 63€**

Bread & butter

Asparagus, almond & grape

Cured fish, tomato, rose & kimchi

Catch of the day, spring cabbage & bottarga beurre blanc

Rhubarb & lavender

#### **Vegetarian/ vegan menu with a glass of champagne 63€**

Bread & butter

Asparagus, almond & grape

Radish, buttermilk & rye

Spätzle, mushrooms & Bioberger cheese

Rhubarb & lavender

+ add risotto for 12€

+ add beef tartar for 13€

#### **Wine pairing for menu 35€**

**if you have any allergies, please let us know!**

***Wines by glass 12cl: 12€ - 17,5€.***

***House cocktails 15€.***