



DINNER POP-UP VOL. 6

MENU

Olives

marinated in salty lemon (GF,vegan)

Kimchi Pickled Egg

kimchi mayo, chili crisp (C,F,N,GF,vegetarian)

Roasted Onion Tahini Dip

with sourdough bread (A,F,M,N,vegan)

Charred Romano Beans

fermented millet cream, fresh herbs (F,H,M,GF,vegan)

Roasted Potatoes

romesco, green sauce, sumac onion

(F,H,L,M,N,GF,vegan)

White Bean Gnocchi

coconut pumpkin sauce, peanuts, chili oil (E,F,N,GF,vegan)

Chicken Karaage

salziracha mayo, togarashi, sesame seed

(B,F,H,M,N,GF)

Poppyseed Bread Pudding

miso-amaretto vanilla sauce, salty caramel

(C,F,G,H,GF,vegetarian)



€

4

4

6,5

10

11

12,5

15

8



DINNER POP-UP VOL. 6



START WITH AN APERITIF €

Genki Waterkefir /alcohol free pet-nat/	5,5
Vermouth Soda	7,5
Americano	11
Negroni	11
Negroni Sbagliato	11

As a special we present an expanded selection of natural wines!
Curious?
We'd love to tell you more!

NATURAL WINES BY THE GLASS €

Guest Star 10-12

Bubble
Els Vinyerons Cava Pregadeu ESP 7

White
Trapl Grüner Veltliner '24 AT 6,5
Barnag Riesling '23 HU 8

Orange
Rennersistas Gewürz '23 AT 7

Rosé
Zillinger Revolution Pink Solera N.V. AT 7

Red
Weninger Kékfrankos '20 AT 7
Zeichmann Ujca Hendrik '23 AT 7

