

# BISTRO

## Kumu-Wines of the month

Red wine: Livrone, Toscana IGT,  
2022, Poggio al Tesoro, IT | 8.5

Rose wine: BY. OTT Rosé,  
2023, Domaine Ott, FR | 9

## Kumu-Drinks

Ice Caramel Macchiato | 8

Apple-Peppermint Ice-tea 3dl | 5

## MITTAGSMENU | 25

(inkl. Vorspeise)

Ruebli Kaltschale mit Orange oder grüner Salat

*Carrot cold soup with orange or green Salad*

\*\*\*

Poulet Basquaise | Peperoni | Tomate | Safran Reis | Safran Kartoffel Chip

*Chicken Basquaise | bell peppers | tomato | saffron rice | saffron potato chip*

*Oder / or*

Kräuter Polenta | Ratatouille | Peperoni | Zucchini | Aubergine | Petersilien Öl

*Herb polenta | ratatouille | bell peppers | zucchini | eggplant | parsley oil*

## BUSINESSLUNCH MENU | 35

(inkl. Vorspeise)

Grilliertes Lamm Filet | Bulgur | geschmorte Aubergine | Joghurt Dip

*Grilled lamb fillet | bulgur | braised eggplant | yogurt dip*

## UNSERE KLASSIKER

Flammkuchen Elsässer Art | Sauerrahm | Zwiebeln | Speck | 19

*Tarte flambée | sour cream | onions | bacon*

Flammkuchen Chorizo | Peperoni | Kalamata Oliven Granulat | Rucola | 23

*Tarte flambée | chorizo | bell pepper | Kalamata olive crumbs | rocket salad*

Flammkuchen Sommer | Zucchini | Peperoni | Aubergine | 21

Baby Spinat | Iberico Käse

*Tarte flambée | zucchini | bell pepper | eggplant | baby spinach | Iberico cheese*

## DESSERT & KÄSE

Sorbet Variation | Früchte Variation | Früchte Coulis | 14

*Sorbet variation | fruit variation | fruit coulis*

Französischer Käseteller: | 14

Brie de Meaux, Comté, Sainte-Maure de Touraine & Birnen Chutney

*French cheese plate: Brie de Meaux, Comté, Sainte-Maure de Touraine & pear Chutney*

# BISTRO

- Bunter Tomaten Salat | Burratina | Basilikum Pesto | Balsamico creme** | 19    
*Colorful tomato salad | burratina | basil pesto | balsamic cream*
- Kumu-Salat: Nektarine | Wassermelone | kandierte Cherry Tomaten** | 23    
Parma Schinken | Limetten-Honig Dressing  
*Kumu salad | nectarine | watermelon | candied cherry tomatoes | Parma ham | lime-honey dressing*
- Libanesischer Mezze Teller: Geschmorte Peperoni | Hummus | Falafel** | 24   
Tomate-Auberginen Kaviar | Labneh | Pita Brot  
*Lebanese platter: Braised peppers | hummus | falafel | tomato-eggplant caviar | labneh | pita bread*
- Zwei Onsen Eier | Pfifferlinge | Erbsen | Yuzu Hollandaise** | 19   
*Two onsen eggs | chanterelles | peas | yuzu hollandaise*
- Fish & Chips: Zanderfilet im Bierteig | Erbsen-Minze-Dip | Tartarsauce** | 24  
Pikeperch Fish & Chips | mint-pea dip | tartar sauce
- Rib Eye Steak | Manioc Croquettes | Gemüse | Koriander-Ingwer Salsa** | 39   
*Rib eye steak | manioc croquettes | vegetables | coriander-ginger salsa*
- Doraden Ceviche | Kokosmilch | Limetten | Koriander | Avocado | Grapefruit** | 28    
*Sea bream ceviche | coconut milk | lime | coriander | avocado | grapefruit*
- Grillierte Aubergine | glasiert mit Ahornsirup | Zitronen Hummus** | 23    
*Grilled eggplant | glazed with maple syrup | lemon hummus*
- Grillierter Wolfsbarsch | Gemüse Mafé | Basmati Reis** | 32    
*Grilled sea bass | vegetable mafé | basmati rice*

## AUS DER KUCHENVITRINE / OUR HOMEMADE SWEETS

- Tartelette / tartelette | 6.8      Cheesecake | 6.8
- Tageskuchen / Cake of the day | 6.5      Vegane Schnitte / Vegan Slice | 6.8  
- Éclair | 5.5