

# BISTRO

## Kumu-Wines of the month

Red wine: *Insónia Tinto, 2018*

*Vinho Regional, Figueirinha, PT 8.0*

Rose wine: *BY. OTT Rosé,*

*2023, Domaine Ott, FR 1.9*

## Kumu-Drinks

*Ice Caramel Macchiato 1.8*

*Apple-Peppermint Ice-tea 3dl 1.5*

## MITTAGSMENU | 25

(inkl. Vorspeise)

Gemüse Crème Suppe oder grüner Salat

*Vegetable cream soup or green Salad*

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Black Angus Rinds Bourguignon | Tagliatelle | Gemüse

*Black Angus beef Bourguignon | tagliatelle | vegetables*

*Oder / or*

Gefüllte Aubergine | Feta | Minze | Walnüsse | Bulgur Salat | Jogurt Sauce

*Stuffed eggplant | feta | mint | walnuts | bulgur salad | yogurt sauce*



## BUSINESSLUNCH MENU | 35

(inkl. Vorspeise)

Perlhuhn | Trüffel Polenta | Gemüse | Geflügel Jus

*Guinea fowl | truffle polenta | vegetables | poultry jus*

## 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