

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)

Pastinaken Suppe oder grüner Salat

Parsnip soup or green Salad



Rinds Empanadas | Rote Bohnen – Mais Salat | Avocado | Peperoni Tropfen

Beef empanadas | red bean & corn salad | avocado | pepper drops

Oder / or

Erbsen Fava | grillierte Peperoni | Pita Brot | Feta | karamellisierte Zwiebeln

Pea Fava | grilled peppers | pita bread | feta | caramelized onions



BUSINESSLUNCH MENU | 35

(inkl. Vorspeise)

Kalbs Onglet | Spätzle | Federkohl | Salbei

Veal butcher's cut | spätzle | kale | sage

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-Ende | 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