

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)

Gurken Kaltschale mit Apfel & Limette oder grüner Salat

Cold cucumber soup with apple & lime or green salad

Grilliertes Mistkratzerli | Bratkartoffeln | Peperonata | Gefügel Jus

Grilled baby chicken | fried potatoes | peperonata | poultry jus

Oder / or

Risotto | Tête de Moine Käse | Cherry Tomaten | geröstete Cashew Kerne

Risotto | Tête de Moine cheese | cherry tomatoes | roasted cashew nuts

BUSINESSLUNCH MENU | 35

(inkl. Vorspeise)

Klassisches Rinds Tartar | Toast Brot | Pommes Frites | Gemüse Pickles

Classic beef tartare | toast | French fries | pickled vegetables

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 Croquetten | 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 | | |