



VORWEG UND DAZU

STARTERS

BIG WILD GARDEN // 13,90 € **SALAD (VEGAN)**

Wild herb salad, carrot, celery, radishes, raspberry dressing, sprouts and croutons.

AS SIDE DISH ONLY // 8,50 €

BIG HIDDEN KITCHEN // 15,90 € **CAESARSALAD**

Romaine lettuce, capers, caesar dressing, grana padano, croutons

AS SIDE DISH ONLY // 9,90 €

TOPPINGS:

pan fried chicken	// 5,60 €
pulled beef	// 5,60 €
falafel (3x)	// 4,50 €
apple-carrot slaw	// 3,30 €
Grana Padano	// 2,80 €
croutons extra (GL)	// 1,80 €
roasted onions	// 1,80 €
fried capers	// 3,00 €

CAULIFLOWER & // 13,90 € **POLENTA** **CARPACCIO (VEGAN)**

Cauliflower & polenta carpaccio with herb salad, lemon vinaigrette and roasted nuts

AVOCADO & SALMON // 16,90 € **TARTARE**

With pickled sweet-and-sour cucumbers, salad, seasoned spelt bread and aioli

SIDE DISHES

(ALL VEGAN)

SPICED SPELT BREAD	// 3,50 €
ROASTED CORN	// 4,50 €
FRIED AVOCADO	// 7,50 €
STEAKFRIES	// 5,50 €
SWEETPOTATOESFRIES	// 7,50 €
SMASHED POTATOES	// 6,50 €

DIPS

(ALL HOMEMADE)

KETCHUP (V)	// 1,40 €
MAYO	// 1,40 €
VEGAN AJOLI (V)	// 2,80 €
TRUFFLE-MAYO	// 2,80 €
VINAIGRETTE EXTRA	// 1,80 €
SMOKED-CHILI-MAYO	// 2,80 €
BLUECHEESE MAYO	// 2,80 €
LEMON-AJOLI	// 2,80 €
GUACAMOLE (V)	// 2,80 €
BEERSAUCE	// 2,80 €
CHERRY BBQ SAUCE (V)	// 2,80 €
TOMATO-SALSA (V)	// 2,80 €

(V=VEGAN)



Kleine Köstlichkeiten

K L E I N E K Ö S T L I C H K E I T E N

CHOOSE: SINGLE 7,90€ // 3 PCS. 20,50€ // 5 PCS. 34,50€

"Small, unique, and homemade fusion dishes with international influences, creatively reimagined. Perfect as an appetizer, a main course, or to share"

GOLDEN BAKED

Crispy pastry pockets with sweet potato and sesame with orange dressing

NO CHICKEN, NO EGG (VEGAN)

Veggie satay skewers with lime peanut sauce and sriracha

REFRESHING TART

Cream cheese tart with beetroot salad and herb lemon sauce

SOME PICKY FALAFEL (V)

Homemade falafel with small salad and tomato salsa

LIGHT AS AIR CAN BE BAKED

Broccoli fritter with lemon herb yogurt and almond brittle

LITTLE BUDDYS

Mini baked potatoes with herb filling, salad and lemon herb yogurt

FISHERMAN'S DELIGHT

Pollock chilli patty with pickled cucumbers and tomato-sauce

YOU REALLY WANT SOME BEEF?

Pulled beef meatballs with cherry BBQ sauce and fried crispy onions

SPINACH MAKES YOU STRONG (VEGAN)

Crispy spinach sesame stick with pea purée

MIGHTY SALMON

Salmon roll with cream cheese and herbs and honey mustard sauce

GREEN BEHIND THE EARS (VEGAN)

Crispy avocado cubes with vegan aioli and sweet potatoe chips

MINI SOMBRERO

Taco basket with smoked chicken breast, asian cole-slaw, tomato sauce



Hauptgänge

H A U P T G Ä N G E

(ALL HOMEMADE)

WITH MEAT

DRUNKIN CHICKEN // 20,50 €

Half special roasted chicken with beer sauce

BEERSAUCE EXTRA // 2,80 €

BBQ PORK RIBS // 20,50 €

ca. 500g, with Smoked Cherry-BBQ Sauce

ASIAN-BBQ CHICKEN DRUMSTIX // 15,90 €

Nacho-coated drumsticks with salsa dip ca. 500 g

HIDDEN KITCHEN PULLED BEEF BURGER // 15,90 €

Pulled beef, apple-carrot slaw and lemon aioli on homemade brioche

CHICKEN BURGER ASIAN STYLE // 16,90 €

Coconut-pineapple chicken with lime mayo, cooked onions, sweet potatoes chips and salad on homemade brioche bun

VEGGI/VEGAN

CAULIFLOWER STRUDEL // 19,50 €

With pea & mint risotto and red wine cherry glaze

ROMANESCO-BUFFALO-WINGS (VEGAN) // 19,50 €

Beer-battered Romanesco with sweet potato mash and asian cole slaw

A DIFFERENT KIND OF DUMPLINGS // 19,50 €

Homemade bread dumplings with spinach, mushrooms and white wine sauce

BEETROOT BURGER // 15,90 €

Beetroot burger with warm beetroot salad, grilled pineapple and homemade quinoa bun, little salad and crispy potatoes

HIDDEN KITCHEN VEGAN BURGER // 16,90 €

Bean & rice BBQ patty with chilli mango sauce, little salad and crispy onions on homemade quinoa bun



Glücklicher

GLÜCKLICHER

DESSERTS

(ALL HOMEMADE)

HALFBAKED CHOCOLATEBROWNIE WITH VANILLA ICE CREAM AND CARAMELSAUCE // 8,50 €

(dunkle Kuvertüre, GL, Milch, Ei)

CARAMEL TART WITH FRUITS AND CHOCOLATESAUCE, LIME CAVIAR

// 8,50 €

(GL, Agar-Agar, Zitrus)

VEGAN SEMOLINA FLUMMERY WITH BERRY COMPOTE AND OAT CRACKER

// 8,50 €

(Agar-Agar, Vanille, GL)

PEACH CRÈME BRÛLÉE WITH HOMEMADE LEMON SORBET

// 8,50 €

(Ei, Milch, Zitrus, Glucose)