

MENU

SUGGESTION
FROM THE
CHEFF(menu can be ordered
from 2 persons)**4 courses for €32.75** (from 2 people onwards)

- Mezze platter
- ✦ 1 Culi 'fast food' dish per person
- 1 Flammkuchen for 2 persons
- ✦ Dessert of choice per person

Expand your menu +€7.25

- Large cheese platter for 2 pers.

CULI 'COMFORT' FOOD

Need a quick bite before your show? Head to our self-service area at the vintage Automatique'. All dishes are: €7.50

Falafel with sauteed eggplant (V) (L) (G) ^{OPTION}

Sweet potato | rösti with feta & spinach (V) (N) (G)

Arancini tartufo risotto balls with lemon mayo (V) (N) (G)

Indian curry pie (V) (L)

Goat cheese quiche with Mediterranean vegetables (V)

Chicken meatballs with orzo (L)

Lasagna verde with eggplant, zucchini, (V)
oregano & fior di latte

BITES

Bread With hummus & olive oil (V) (L) (G) ^{OPTION} 7.50

Olives Nocellara with pits (V) (L) (G) 5

Bitterballen Oyster mushroom - 6 pieces (V) (L) 7.50

Mixed nuts (V) (N) (G) 5

PLATTER

Mezze Available for order starting from 2 persons (V) (N) (G) ^{OPTION} ^{OPTION} 12.5 p.p.
Lebanese appetizers with flatbread

FLAMMKUCHEN

Lorraine with bacon, Emmental cheese, leek, red onion & chives 12.50

Rosso sun-dried tomatoes, bell pepper, za'atar, beetroot & arugula (V) (L) 12.50

Tartufo Truffle salsa *, mushrooms, Pecorino cheese, black olives & arugula (V) 12.50

CHEESE PLATTER BY KEF (G) ^{OPTION}

Small Soft | Ripened | Hard 10

Large Soft | Ripened | Hard | Red | Blue 15

DESSERTS

White chocolate fudge tart (N) 8.50
with ice cream with maple syrup and caramelized walnut

Raspberry almond tart with raspberry ice cream (V) (L) (G) ^{OPTION} 8.50

Sgroppino blood orange (V) (L) (G) 8.50

All our dishes are prepared in the same kitchen, which means that every dish may contain traces of allergens, even though we obviously do our utmost to prevent this.

(V) VEGETARIAN (V) VEGAN (G) GLUTEN-FREE (N) CONTAINS NUTS (L) LACTOSE-FREE