

PULL

MENU

Valid from 10.08.2020

SNACKS

DIRTY STEAK	15 €
Marble beef ribeye steak cooked straight on charcoal	
CHILI POPPER	7 €
Red chili, goat's cheese, coldsmoked bacon, baby carrot, kale	
VEGGIE-CHIPS (VG)	7 €
Guacamole	
OLIVES (VG)	6 €

STARTERS

BEEF TARTARE	12 €
Beef tenderloin, pickled cucumber, cherry tomato, onion, coriander, chili	
HERRING TARTARE	9 €
Herb mayonnaise, crispbread	
SALMON CEVICHE	9 €
Marinated salmon, lime, orange, celery, onion, chili, garlic, coriander	
CHICKEN LIVER PÂTÉ	9 €
Onion jam, crispbread	
GRILLED CHICKEN SALAD	9 €
Chicken fillet, potato, iceberg lettuce, Savoy cabbage, cherry tomato, red onion	
DUCK HEART	9 €
Pak choi, carrot, teriyaki, chili	

SOUP

SHI SOUP	7 €
Sauerkraut, pearl barley, meat, beef stock	

(V) vegetarian (VG) vegan

Please ask your waiter about allergen, lactose and gluten content.

MAIN COURSES

Extra side orders available!

MARBLE STEAK (250 g*)	29 €
Aged beef ribeye, cherry tomato on the vine, Romanesco, red wine sauce	
BEEF TENDERLOIN (250 g*)	29 €
Cauliflower puree, baby carrot, caramelized red onion, red wine sauce	
STEWED GRILL-LAMB	19 €
Potato au gratin, vegetables, creamy sauce	
BEEF CHEEK	12 €
Mashed potato, courgette, mangetout, red wine sauce	
PULLED PORK	11 €
Slow cooked pork, pan-fried potato, onion	
BURNT GOAT'S CHEESE (V)	11 €
Mixed salad, beetroot, pomegranate, strawberry, berry sauce	
CABBAGE WITH CABBAGE (V)	11 €
Grilled Savoy cabbage, ginger-cabbage, cheese sauce, parmesan, pistachio, pomegranate	
PULLED PORK BURGER	8 €
Pulled pork, brioche, frillice, marinated red onion, coleslaw	
PULL'S BURGER	9 €
Black Angus beef patty, brioche, beef tomato, frillice, marinated red onion, coleslaw	
Poultry and fish	
FAMOUS DUCK	15 €
Duck fillet, sweet potato puree, beetroot	
CRISPY PIKE PERCH	15 €
Parsley crème fraîche sauce, mashed potato	
SALMON ON PLANK	19 €
Asparagus, citrus sauce	

* Weight before cooking

(V) vegetarian (VG) vegan

Please ask your waiter about allergen, lactose and gluten content.

SIDES

Hot sides

PULL'S PAN-FRIED POTATO (VG)	5 €
CHUNKY CHIPS (V) Large chips, parmesan, rouille	5 €
MASHED POTATO (V) Potato, mozzarella	4 €
WOK VEGETABLES (VG) Vegetables, buckwheat	5 €
CABBAGE-GINGER SALAD (VG)	5 €

Cold sides

SUPERFOOD (VG) Avocado, baby spinach, sprouts, red onion, physalis, cherry tomato, goji berry	6 €
COLESLAW (V) Red cabbage, kohlrabi, carrot	3 €
FRESHLY SALTED CUCUMBER (VG)	3 €

Sauces

RED WINE	2 €
CITRUS (V)	2 €
GUACAMOLE (VG)	2 €
ROUILLE (V)	2 €

(V) vegetarian (VG) vegan

Please ask your waiter about allergen, lactose and gluten content.

DESSERTS

CHOCOLATE & ROSEMARY MOUSSE (V)	8 €
Chocolate sand, sour cherries, berries	
PULL'S CHEESECAKE (V)	7 €
Chocolate sand, homemade meringue, raspberry coulis, raspberry	
ETON MESS (V)	7 €
Homemade meringue and vanilla ice-cream, passion fruit foam, berries	
SORBET (VG)	3 €
AFFOGATO (V)	5 €
Pull's artisan ice-cream, espresso	
ICE-CREAM MILKSHAKE (V)	45 cl 5 €
Vanilla ice-cream, plum juice	
ICE-CREAM MILKSHAKE WITH BRANDY (V)	45 cl 8 €

(V) vegetarian (VG) vegan

Please ask your waiter about allergen, lactose and gluten content.

FRESH JUICES AND SMOOTHIES

Slowly squeezed fresh juices with pulp 25 cl

ORANGE (VG) 5 €

ORANGE, CARROT (VG) 5 €

Healthy smoothies

(no added sugar, water or any other ingredients) 45 cl

GREEN (VG) 7 €

Cucumber, baby spinach, avocado, banana, orange, passion fruit, ginger

ORANGE (VG) 7 €

Mango, melon, banana, buckthorn

(V) vegetarian (VG) vegan

Please ask your waiter about allergen, lactose and gluten content.

DRINKS

Cold drinks

PULL VESI sparkling / still	50 cl	1 €
MINERAL WATER RÖMERQUELLE sparkling / still	33 cl	3 €
MINERAL WATER VÄRSKA ORIGINAL	33 cl	2.50 €
PULL'S ARTISAN LEMONADE (black currant-raspberry, rhubarb-apple)	45 cl	3 €
FENTIMANS ROSE LEMONADE	27,5 ml	5 €
AURA JUICE (orange, mix, tomato, plum, cranberry, grape, apple)	30 cl	2 €
COCA-COLA, COCA-COLA ZERO, FANTA	25 cl	3 €
KVASS IMPERIAL	40 cl	3 €
TONIC (Fever Tree Light Indian, Swiss Mountain Spring Classic, Franklin & Sons Indian, Swiss Mountain Spring Soda Water, Swiss Mountain Spring Ginger Ale, Swiss Mountain Spring Bitter Lemon, Fentimans Botanical, Fever Tree Aromatic)	20 cl	3 €

(V) vegetarian (VG) vegan

Please ask your waiter about allergen, lactose and gluten content.

DRINKS

Hot drinks

COFFEE, ESPRESSO	2 €
CAPPUCCINO, LATTE	3 €
HOT COCOA	3 €
IRISH COFFEE	8 €
HERBAL TEA, CUP/POT	2 €/4 €
FRUIT TEA, POT (apple tea with raspberry and blueberry, traditional apple)	4 €
HERBAL TEA "GIN & TONIC" (alcohol free), POT	5 €