

PULL

MENU

Valid from 27.04.2022

SNACKS & STARTERS

DIRTY STEAK Marble beef ribeye steak cooked straight on charcoal	17 €
BEEF TARTARE Beef tenderloin, pickled cucumber, cherry tomato, onion, coriander, chili	18 €
CHICKEN LIVER PÂTÉ Onion jam, crispbread	12 €
DUCK HEART Pak choi, carrot, teriyaki, chili	12 €
CEVICHE Octopus, sea bass, king prawns, avocado, mango, chili, lime	16 €
TOMATO TARTARE (VG) Capers, anchovy, chili, egg-confit, crisp	12 €
AUBERGINE (V) Crème fraîche, pepper, leek, pecan, white rasin	11 €
BURRATA (V) Burrata cheese, avocado cream, black lentils, tomato, white radish, herb oil	14 €
OLIVES (VG)	6 €

SOUP

SHI SOUP Sauerkraut, pearl barley, meat, beef stock	8 €
JERUSALEM ARTICHOKE SOUP (V) White wine, double cream, butter, dill oil	8 €

(V) vegetarian (VG) vegan

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

MAIN COURSES

Extra side orders available!

MARBLE STEAK (250 g*) Aged beef ribeye, cherry tomato on the vine, Romanesco, red wine sauce	35 €
BEEF TENDERLOIN (250 g*) Cauliflower puree, baby carrot, caramelized red onion, red wine sauce	35 €
STEWED GRILL-LAMB Potato au gratin, vegetables, creamy sauce	24 €
IBERICO PORK Smoked red pepper, Chimichurri	24 €
PULLED PORK Slow cooked pork, pan-fried potato, onion	15 €
BURNT GOAT'S CHEESE (V) Mixed salad, beetroot, pomegranate, strawberry, berry sauce	14 €
CAULIFLOWER STEAK (V) Cheddar sauce, snap pea, pumkinseeds, pinenuts	12 €
PULLED PORK BURGER Pulled pork, brioche, frillice, marinated red onion, coleslaw	12 €
PULL'S BURGER Black Angus beef patty, brioche, beef tomato, frillice, marinated red onion, coleslaw	14 €
Poultry and fish	
FAMOUS DUCK Duck fillet, sweet potato puree, beetroot	21 €
CRISPY PIKE PERCH Parsley crème fraîche sauce, mashed potato	21 €
SALMON ON PLANK Asparagus, citrus sauce	24 €
OCTOPUS & RISOTTO Tiger prawn, parmesan, butter, garlic, chili, basil	24 €

* Weight before cooking

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SIDES

Hot sides

PULL'S PAN-FRIED POTATO (VG)	5 €
CHUNKY CHIPS (V) Large chips, parmesan, rouille	5 €
MASHED POTATO (V) Potato, mozzarella	5 €
WOK VEGETABLES (VG) Vegetables, buckwheat	6 €

Cold sides

SUPERFOOD (VG) Avocado, baby spinach, sprouts, red onion, physalis, cherry tomato, goji berry	7 €
VIRGIN COLESLAW (V) Selection of cabbages, seeds, chili, garlic	6 €
SALTED CUCUMBER (VG)	4 €

Sauces

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

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DESSERTS

CHOCOLATE & ROSEMARY MOUSSE (V) Chocolate sand, sour cherries, berries	11 €
PISTACHIO & PASSION (V)	11 €
CRÈME BRÛLÉE BAILEYS (V) Chocolate sand, meringue	8 €
SORBET (VG)	6 €
ICE-CREAM MILKSHAKE (V) Vanilla ice-cream, plum juice	45 cl 6 €
ICE-CREAM MILKSHAKE WITH BRANDY (V)	45 cl 9 €

FRESH JUICES AND SMOOTHIES

Slowly squeezed fresh juices with pulp	25 cl
ORANGE (VG)	7 €
ORANGE, CARROT (VG)	7 €
Healthy smoothies (no added sugar, water or any other ingredients)	35 cl
GREEN (VG) Cucumber, baby spinach, avocado, banana, orange, passion fruit, ginger	7 €
ORANGE (VG) Mango, melon, banana, buckthorn	7 €

(V) vegetarian (VG) vegan

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DRINKS

Cold drinks

PULL VESI sparkling / still	50 cl	1 €
HAAGE WATER sparkling / still	33 cl	4 €
	75 cl	6 €
PULL'S ARTISAN LEMONADE (black currant-raspberry, rhubarb-apple)	45 cl	5 €
HARTRIDGES CELEBRATED LEMONADES Rose, Dandelion & Burdock, Cranberry & Raspberry, Root Beer	33 cl	6 €
AURA JUICE (orange, mix, tomato, plum, cranberry, grape, apple)	30 cl	3 €
COCA-COLA, COCA-COLA ZERO, FANTA	25 cl	4 €
TONIC WATER Hartridges Indian, Hartridges Zesty Grapefruit, Hartridges Floral Elderflower, Fever Tree Aromatic, Swiss Mountain Spring Ginger Ale, Swiss Mountain Spring Bitter Lemon	20 cl	3 €
TONIC WATER ARTISAN Skinny London, Violet Blossom, Yuzu Tokyo	20 cl	4 €

Hot drinks

COFFEE, ESPRESSO		4 €
CAPPUCCINO, LATTE		5 €
HOT COCOA		5 €
IRISH COFFEE		9 €
HERBAL TEA, CUP/POT		4 €/6 €
FRUIT TEA, POT (apple tea with raspberry and blueberry, traditional apple)		6 €
