escape the everyday. taste by taste.

lazuli bar & kitchen

some flavours feel familiar. others take you somewhere unexpected.

at lazuli, our kitchen draws inspiration from across the globe, bringing together different culinary traditions, ingredients and techniques to create something entirely its own. rooted in european cooking, with influences that travel far beyond, it's a menu that celebrates curiosity, creativity and the unexpected.

earthy beetroot meets the bright citrus notes of bergamot and the delicate character of japanese shiso. rich beef tartare finds a little fire in korean gochujang. humble celeriac takes on a new personality with black truffle and a japanese-inspired dashi beurre blanc. familiar ingredients, unexpected pairings and flavours that aren't afraid to cross borders.

it's a menu built on contrasts. delicate meets bold, comfort meets curiosity, and traditional techniques find new expression through ingredients from around the world. every dish has its own personality, but together they tell a story of discovery, connection and a shared love of good food.

and the journey doesn't end with the savoury. rich chocolate meets the refreshing sharpness of blackcurrant, while yuzu brings a bright, citrusy finish to a playful take on an italian classic.

of course, the bar has its own part to play. creative cocktails, unexpected combinations and carefully chosen flavours bring another dimension to the experience, whether you're stopping by for a drink or settling in for the evening.

order a little, share a lot, discover something new. let the cocktails flow, the conversation linger and the evening unfold at its own pace.

because at lazuli, the best nights aren't always planned. they're discovered, one taste at a time.

what’s on at lazuli bar & kitchen?

social tuesday.

every tuesday | 18:00–21:00 | live music | spritz 9EUR | 33% off bottled wines

ladies night.

every wednesday | complimentary shot for all ladies | great cocktails | good company

first bites.

salzgebackene rote bete. rote-bete-creme. bittersalat. brombeeren. bergamotte-vinaigret. shiso **22**
salt-baked beetroot. beetroot cream. bitter lettuce. blackberries. bergamot vinaigrette. shiso **V** **GF**

rindertatar. gewürzgurken. schalotten. eigelb. geräucherte creme. sauerampfer. gochujang **26**
beef tartare. pickles. shallots. egg yolk. smoked cream. sorrel. gochujang **GF**

gebeizter lachs. salat. buttermilch. gurke. dill. lachsrogen **26**
cured salmon. lettuce. buttermilk. cucumber. dill. salmon roe **GF**

main moments.

sellerie-trio. schwarzer trüffel. dashi-beurre-blanc. haselnussöl **26**
trio of celeriac. black truffle. dashi beurre blanc. hazelnut oil **GF**

kürbis. ziegenkäse. braune-butter-dressing. nuss-crumble **22**
pumpkin. goat's cheese. brown butter dressing. nut crumble **GF** **VG***

zanderfilet. beluga-linsen. gerösteter blumenkohl. zitronensauce **42**
pike-perch fillet. beluga lentils. roasted cauliflower. lemon sauce **GF**

rinderfilet. wildkräuter. geräucherte kartoffelcreme. rinderjus **48**
beef tenderloin. wild greens. smoked potato cream. beef jus **GF**

sweet moments.

schokoladencrémeux. haselnusspraliné. sorbet von schwarzen johannisbeeren. cointreau-likör **16**
chocolate crémeux. hazelnut praliné. blackcurrant sorbet. cointreau liqueur **GF***

yuzu-sgroppino. prosecco. yuzu-sorbet **19**
yuzu sgroppino. prosecco. yuzu sorbet **GF**

please inform the team of any dietary requirements or allergies. a full list of ingredients is available upon request.
vegetarian vegan **V** vegan upon request **VG*** gluten free **GF** gluten free upon request **GF***