

CHAMPAGNE

Veuve Clicquot Reserve Cuvée Brut	0,1l	17	0,75l	109
Veuve Clicquot Rosé	0,1l	19	0,75l	129
Krug Grande Cuvée	0,375l	195	0,75l	395

APERITIF

Passion Day (Passionfruit, Cranberry, Caramel, Vanilla)	9,5
Purple Fly (Martini Ambrato Vermouth, Yuzushu, Blue Matcha, Shiso, Lemonade)	12,5
Sake Sour (Sake, Yuzushu, Lemon juice)	13
Roku Orchid (Roku Gin, Coriander seeds, Lemon twist, Orchid leaves, Fever Tree Indian Tonic)	12,5
The Beauty (Sipsmith Gin, Strawberry, St. Germain, Lime, Veuve Clicquot)	18,5

WINE

Chablis AC BIO - Domaine des Malandes Burgundy/France - white	0,75l	58
-La Diva- Rosé Côteaux de Languedoc AC BIO - Terre des Dames Languedoc-Rousillon/France - rosé	0,75l	51
Merlot -XV- Riserva Alto Adige DOC BIO - Alois Lageder South Tyrol/Italy - red	0,75l	62

SAKE

Masumi Sanka „Mountain Flower“	0,3l	65
Masumi Yumedono „Pavillon der Träume“	0,72l	206

Waiter's Choice

For all those having trouble deciding.
We take care of the selection and you enjoy the evening.

Allow yourself to be taken to Vietnam with a selection of traditional and modern dishes tailored to your likings.

6 premium dishes to share (2 persons and up)
per person approx. 60 €

OUR SMALL SOUPS

Pho Bo with rumpsteak	13
Pho Ga with corn-fed chicken	12,5
Bun Bo Hue with rumpsteak	13
Slightly tangy fish soup with prawns	13



COLD (small dishes)

Summer roll with wild caught red prawns with hoisin dip	12,5
Summer roll with rumpsteak with hoisin dip	11,5
Summer roll with corn-fed chicken with hoisin dip	11
Green papaya salad with wild caught red prawns	16
Green mango salad with crispy duck	15,5
Vietnamese squid salad with celery	15,5
Beef salad with celery, cucumber and roasted rice powder	16,5
Tuna tartare in teriyaki sesame dressing with crispy wonton chips	19,5

CRISPY (small dishes)

Organic salty butter chicken wings	13,5
Tempura calamari with chili mayo dip	14,5
Tempura soft shell crab wok fried	16,5
Spring rolls with organic pork on a lettuce leaf	10
Spring rolls with prawns in wonton pastry with mango chili dip	16
Panko prawn with chili mayo lime dip	16
Tempura bbq chicken with sesame	12,5
Gyoza with chicken, onion and cabbage	13

GRILLED (small dishes)

Wagyu minced beef in betel leaves	15
BBQ Baby Back Ribs	13,5
Black tiger prawn skewers in saté marinade with peanut dip	16
Beef and corn-fed chicken skewers with spicy garlic dip	12
Grilled butter corn in miso butter with spring onions vegetarian	9,5

STEAMED (small dishes)

Edamame with truffled parmesan cheese vegetarian	8
Edamame tossed in miso butter and lightly browned vegetarian	8
Pho soup dumplings with beef broth and beef	16
Dumplings filled with chicken, edamame and horseradish	15
Dumplings "Ha Cau" filled with prawns	16

BRAISED (large dishes)

Braised beef cheek and carrots in a clay pot with rice noodles	24
Caramelized cubes of Iberico pork (4 small pieces)	20
Braised chicken in ginger in a clay pot with pak choi	22
Caramelized black cod in a clay pot with pak choi	35
Caramelized king oyster mushrooms, oyster mushrooms, shimeji and shiitake in ginger vegetarian	20

FRIED (large dishes)

Flambéed duck in spicy hoisin sauce served in a hot pan	28
Crispy duck with vegetables in curry	27
Crispy 1/2 duck with wheat pancakes, spring onion, cucumber and pineapple	32
Crispy chicken with vegetables in curry	23
Five-spice chicken in soy-coconut water sauce with water spinach	24
Steak cubes fried in pepper sauce served in a hot pan	27
Crispy beef in tamarind sauce with vegetables	27
Wok-fried prawns with vegetables and lemongrass	28
Prawns with vegetables in curry	28
Fried organic egg rice with snow crab, prawns and chili crunch with tangy spiciness	33
Fried squid with pineapple, onions and coriander	24
Fried salmon fillet with green vegetables in a savory sauce	24
Wok-fried monkfish with vegetables and thai basil slightly spicy	28

Vegan

OUR SMALL SOUPS

Vegan pho with rice noodles and seasonal vegetables	12
Vegan vegetable soup with silken tofu	12

COLD (small dishes)

Summer rolls with crispy tofu and hoisin dip	10
Summer rolls with avocado and hoisin dip	10,5
Green papaya salad with crispy tofu	13
Green mango salad	13
Avocado salad with date tomatoes	14,5
Cucumber salad with chili crunch and tangy spiciness	13



CRISPY (small dishes)

Spring rolls with vegetables on a lettuce leaf	9
Tempura cauliflower in a BBQ marinade with sesame seeds	11
Crispy tempura eggplant with spicy ginger glaze and coriander	11
Gyoza with taro, soybeans and cabbage	13

STEAMED (small dishes)

Edamame with rosé salt	7
Dumplings filled with tofu, jack fruit and sweet potato with mustard dip	15
Dumplings filled with lotus roots, mushrooms and peanuts with mustard dip	15

FRIED (large dishes)

Silken tofu with vegetables in curry	19,5
Seasonal vegetables from the wok in a fine soy sauce	19,5
Grilled eggplants in a fine peanut sauce	19,5
Wok-fried okra with dried chilies	18,5
Wok-fried water spinach with garlic	20
Crispy silken tofu with lemongrass on wok vegetables	20
Three kinds of beans fried in a spicy soy-coconut water sauce	20

If you are affected by allergies, please let our service team know. Our separate allergy menu will be happy to provide you with information about the allergenic ingredients contained in the dishes.

All prices in Euro incl. VAT.