

# LUNCH MENU

Wednesday to Saturday from 11:30 to 14:00 (except Sundays and public holidays)

Choice of the following starters

Peking soup<sup>f</sup>

Mini spring rolls<sup>a</sup>

Large spring roll<sup>a</sup>

<b>M 1</b>	<b>Stir-fried vegetables in sweet and sour sauce<sup>a</sup> vegetarian</b>	<b>8</b>
<b>M 2</b>	<b>Stir-fried vegetables in red Thai curry sauce vegetarian, spicy</b>	<b>8</b>
<b>M 3</b>	<b>Stir-fried vegetables with tofu and lemongrass in piquant sauce<sup>f</sup> vegetarian, piquant</b>	<b>9</b>
<b>M 4</b>	<b>Beef fried with vegetables and pineapple in sweet and sour sauce<sup>a</sup></b>	<b>10</b>
<b>M 5</b>	<b>Beef with vegetables<sup>f</sup> slightly piquant</b>	<b>10</b>
<b>M 6</b>	<b>Chicken with vegetables in peanut sauce<sup>e</sup> spicy</b>	<b>9</b>
<b>M 7</b>	<b>Chicken with vegetables and cashew nuts<sup>e</sup> slightly spicy</b>	<b>9</b>
<b>M 8</b>	<b>Chicken baked in sweet and sour sauce<sup>a</sup></b>	<b>9</b>
<b>M 9</b>	<b>Chicken with vegetables in yellow curry sauce<sup>a</sup> piquant</b>	<b>9</b>
<b>M 10</b>	<b>¼ Duck in sweet and sour sauce<sup>a</sup></b>	<b>11</b>
<b>M 11</b>	<b>¼ Duck in slightly spicy sauce with vegetables, Hong Kong style<sup>a,f</sup></b>	<b>11</b>
<b>M 12</b>	<b>¼ Duck with vegetables, Zsechuan style<sup>a,e</sup> piquant</b>	<b>11</b>
<b>M 13</b>	<b>¼ Duck in red Thai curry sauce<sup>a</sup> spicy</b>	<b>11</b>
<b>M 14</b>	<b>Various types of meat with vegetables and cashew nuts<sup>a,e</sup> piquant</b>	<b>10</b>
<b>M 15</b>	<b>Fried noodles with egg, chicken and vegetables<sup>e,f</sup></b>	<b>9</b>
<b>M 16</b>	<b>Fried egg rice with chicken and vegetables<sup>c,f</sup></b>	<b>9</b>

## Allergens

a: Cereals containing gluten / b: Crustaceans / c: Eggs  
d: Fish products / e: Peanuts / f: Soy products  
g: Milk / h: Nuts / j: Celery / k: Sesame seeds  
l: Molluscs / m: Lupin



All dishes are served with rice.  
Other side dishes are charged separately.

# SOUPS

1	<b>Peking soup</b> <sup>a</sup> <i>sour-spicy</i>	4
2	<b>Vegetable soup</b> <i>vegetarian</i>	5
3	<b>Glass noodle soup with chicken</b> <sup>a</sup>	5.5
4	<b>Won ton soup</b> <sup>a</sup> Soup with dumplings filled with minced meat	6
5	<b>Tom Yum Gung</b> <sup>l</sup> <i>spicy</i> Sour and spicy soup with prawns, coriander, lime leaf, lemongrass, tomatoes and oyster mushrooms	7
6	<b>Tom Kar Kay</b> <i>refined spicy</i> Classic chicken soup with coconut milk and lemongrass, lime leaf, wild ginger, tomatoes and oyster mushrooms	6

## LARGE SOUPS AND BOWLS

G1	<b>Jiang Mei Mien</b> <sup>a</sup> Noodles in coconut curry soup with chicken and bamboo strips	14
G2	<b>Asian snack</b> <sup>a</sup> Traditional noodle soup with won ton and Char Siu	14
G3	<b>Peanut Ramen Veggie</b> <sup>a,e,f</sup> <i>vegan</i> Ramen soup with marinated tofu, pakchoi and mushrooms	15
G4	<b>Peanut Ramen</b> <sup>a,e,f</sup> Ramen soup with Char Siu, pakchoi and mushrooms	15
G5	<b>Udon bowl</b> <sup>a,l</sup> Udon with Char Siu, prawns, squid and vegetables	15
G6	<b>La La Mien</b> <sup>a</sup> <i>spicy</i> Spicy noodles with slices of beef and pakchoi	15
G7	<b>Phở</b> <sup>a</sup> <i>vegan option available</i> Typical Vietnamese beef broth with rice noodles, beef carpaccio, spring onions and coriander	15

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# STEAMED STARTERS

## Dumplings

- |    |   |   |
|----|---|---|
| 10 | <b>Jiao Zi Vegetables</b> <sup>a,f</sup> <i>vegetarian</i>        | 6 |
|    | Two kinds of vegetarian dumplings, served with soy and ginger dip |   |
| 11 | <b>Jiao Zi Chicken</b> <sup>a,f</sup>                             | 6 |
|    | Dumplings with chicken filling, served with soy and ginger dip    |   |
| 12 | <b>Jiao Zi Prawns</b> <sup>a,f,l</sup>                            | 7 |
|    | Dumplings with prawn filling, served with soy and ginger dip      |   |

# WARM STARTERS

- |    |   |     |
|----|---|-----|
| 20 | <b>Crab chips</b> <sup>l</sup>  | 3   |
| 21 | <b>Spring roll</b> <sup>a</sup>   | 3.5 |
|    | Filled with chicken and vegetables  |     |
| 22 | <b>Mini spring rolls</b> <sup>a</sup> <i>vegetarian</i>   | 3   |
| 23 | <b>Vietnamese spring rolls in rice paper</b> <sup>a</sup> <i>vegan option available</i>   | 6   |
|    | With minced meat and vegetables / with seitan and vegetables ( <i>vegan</i> )   |     |
| 24 | <b>Won ton</b> <sup>a</sup>   | 5.5 |
|    | Baked dumplings with minced meat filling and a sweet and sour dip   |     |
| 25 | <b>Satee skewers</b> <sup>e</sup>   | 5.5 |
|    | Chicken skewers with peanut sauce   |     |
| 26 | <b>Chicken wings in a spicy sauce</b> <i>spicy</i>  | 5.9 |
| 27 | <b>Prawns in spring roll pastry with piquant dip</b> <sup>a,l</sup>   | 6   |
| 28 | <b>Vegetable skewers in batter with piquant dip</b> <sup>a</sup> <i>vegetarian</i>  | 5.9 |
| 29 | <b>Appetizer platter</b> <sup>a,e,l</sup> <i>for 2 people</i>   | 26  |
|    | Crab chips, mini spring rolls, satee skewers, prawns wrapped in batter, won ton, Vietnamese spring rolls and cole slaw with chicken |     |

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## SALADS

30	<b>Chinese coleslaw</b> <i>vegetarian</i>	4
31	<b>Chinese coleslaw</b> <sup>e,l</sup> With chicken, prawns and cashew nuts	5.9
32	<b>Chinese cucumber salad</b> <sup>f,k</sup> <i>vegetarian, spicy</i> With garlic and sesame oil	5
33	<b>Morel salad</b> <sup>f,k</sup> <i>vegetarian</i> With garlic and sesame oil	5.5
34	<b>Seaweed salad</b> <sup>f,k</sup> <i>vegetarian</i> With tomatoes, garlic, spring onions and sesame oil	6
35	<b>Duck salad</b> <sup>a</sup> <i>seasoned, spicy</i> Slices of duck on fresh salad	9
36	<b>Crispy chicken salad</b> <sup>a</sup> <i>seasoned, spicy</i> Baked chicken breast on fresh salad	8
37	<b>Glass noodle salad</b> <sup>i,l</sup> <i>spicy</i> With minced chicken, prawns, cucumber and tomatoes, celery and red onions	8.9

## COLD STARTERS

40	<b>Summer rolls with marinated tofu</b> <sup>a,e,f</sup> <i>vegan</i> Served with a spicy peanut dip	6
41	<b>Summer rolls with grilled chicken</b> <sup>a,e</sup> Served with a spicy peanut dip	6
42	<b>Summer rolls with grilled beef</b> <sup>a,e</sup> Served with a spicy peanut dip	6.5
43	<b>Summer rolls with prawns</b> <sup>a,e,l</sup> Served with a spicy peanut dip	7

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# MENUS

## Shanghai for 2 people

per person 24

Starter	Won ton soup <sup>a</sup>
Main courses	Hong Kong duck <sup>a,f</sup> Baked chicken <sup>a</sup> <i>sweet and sour</i> Various types of meat with vegetables and cashew nuts <sup>a,e</sup> <i>piquant</i>
Dessert	Honey banana with vanilla ice cream <sup>a</sup>

## Asia trip for 2 people

per person 29

Starters	Tom Kha Gai soup Vietnamese spring rolls <sup>a</sup>
Main courses	Prawns in Thai curry <sup>l</sup> Various types of meat and vegetables on crispy noodles, Singapore style <sup>a</sup> <i>piquant</i>
Dessert	Steamed rice cakes in coconut sauce <sup>a</sup> <i>warm</i>

## Peking duck for 4 people

per person 35

Please order 2 days in advance

Our 2,4 kg duck is inflated with air under the wing through a small opening, whereby the volume increases and the skin can be easily detached from the meat. The duck is then placed in a marinade and cooked briefly. Now it has to hang for 24 hours before it can be baked in the duck oven. This is how the duck is served:

Aperitif	Sparkling wine with lychee flavor
Starters	Peking duck soup <sup>a</sup> Crispy duck skin with pancakes and salad <sup>a</sup>
Main courses	Roasted duck with vegetables and special sauce <sup>a,k</sup>
Dessert	Choice of the following desserts Honey banana with vanilla ice cream <sup>a</sup> Steamed rice cakes in coconut sauce <sup>a</sup> <i>warm</i> Baked ice cream <sup>a</sup> Lychee Cappuccino, espresso, coffee Chinese schnapps

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Other side dishes are charged separately.

# SPECIALITIES OF THE HOUSE

## SERVED ON A HOT PLATE

<b>SP 1</b>	<b>Better safe than sorry<sup>a</sup></b> <i>refined spicy and hot</i> Twice fried pork with vegetables in spicy sauce	<b>13</b>
<b>SP 2</b>	<b>Past Love<sup>a</sup></b> <i>piquant</i> ½ crispy Duck on seasonal vegetables, flambéed with rum and served with piquant sauce	<b>18</b>
<b>SP 3</b>	<b>The prince's favorite dish<sup>a</sup></b> Chicken breast fillet with seasonal vegetables in a tangy sauce	<b>15</b>
<b>SP 4</b>	<b>Hot lady<sup>a,e</sup></b> Tender beef in satay sauce with a variety of spices and vegetables	<b>15</b>
<b>SP 5</b>	<b>Tail of the phoenix<sup>a,f</sup></b> <i>spicy</i> Fried chicken with lemongrass, garlic and vegetables	<b>14</b>
<b>SP 6</b>	<b>Fire of Mongolia<sup>f</sup></b> Beef with vegetables in a special soy sauce, served in a hot cast iron plate	<b>16</b>
<b>SP 7</b>	<b>Battle of the phoenix and the dragon<sup>a,f</sup></b> Various types of meat and duck with vegetables in Kung Fu sauce	<b>16</b>
<b>SP 8</b>	<b>Black diamonds<sup>a,f</sup></b> <i>slightly sour-spicy</i> ½ crispy duck on bean sprouts with a piquant Shanghai sauce	<b>18</b>
<b>SP 9</b>	<b>Pearls of the seas<sup>l</sup></b> <i>slightly spicy</i> King prawns (with shell), ginger and seasonal vegetables, tossed in a wok	<b>22</b>
<b>SP 10</b>	<b>The four giants<sup>a,l</sup></b> <i>slightly spicy</i> Various types of meat and prawns fried with vegetables	<b>16</b>

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## REGIONAL SPECIALITIES

<b>SP 11</b>	<b>Land and sea<sup>l</sup></b> <i>slightly spicy</i> Tangy fried rice with seafood, chicken, tomatoes and spring onions	<b>15</b>
<b>SP 12</b>	<b>Fiery dragon<sup>a</sup></b> <i>spicy</i> Slices of duck with vegetables, ginger, pepper and lemongrass	<b>16</b>
<b>SP 13</b>	<b>Lucky pig<sup>a,k</sup></b> <i>sour-spicy</i> Tender meatballs tossed in a sour and spicy sauce, served on seasonal vegetables	<b>14</b>
<b>SP 14</b>	<b>Lightning out of the blue<sup>a</sup></b> Chicken with vegetables and mushrooms on sizzling rice	<b>15</b>
<b>SP 15</b>	<b>Some like it hot<sup>a</sup></b> <i>hot-spicy</i> Roasted beef with vegetables and green pepper	<b>16</b>
<b>SP 16</b>	<b>King of the forest<sup>a</sup></b> Beef with broccoli and mushrooms in oyster sauce	<b>16</b>
<b>SP 17</b>	<b>Mapo Tofu<sup>a,f</sup></b> <i>vegan option available, spicy</i> Chopped chicken and tender tofu sautéed in fiery chili oil	<b>15</b>
<b>SP 18</b>	<b>Meal of full hope<sup>a,e</sup></b> Various types of meat with vegetables, cashew nuts in peanut cream sauce	<b>16</b>
<b>SP 19</b>	<b>Shanghai Surprise<sup>a,e</sup></b> Various types of meat roasted with nuts and vegetables	<b>15</b>
<b>SP 20</b>	<b>Luxury à la Beijing<sup>a</sup></b> Baked duck and chicken breast fillet served on various types of meat and vegetables in a spicy sauce	<b>19</b>
<b>SP 21</b>	<b>From the spinning mill<sup>a,f</sup></b> <i>slightly sour-spicy</i> Glass noodles with vegetables, served with grilled Mekong prawns	<b>15</b>
<b>SP 22</b>	<b>Melody of the sea<sup>l</sup></b> <i>refined sour-spicy</i> Grilled fish fillet on seasonal vegetables	<b>17</b>

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# VEGETARIAN AND VEGAN DISHES

<b>V1</b>	<b>Sweetie Veggie</b> <sup>a</sup> <i>vegan</i> Vegetables tossed in sweet and sour sauce	<b>11</b>
<b>V2</b>	<b>Curry Vegetables</b> <i>vegetarian, slightly spicy</i> Vegetables in a slightly spicy curry sauce	<b>11</b>
<b>V3</b>	<b>Peanut Vegetables</b> <sup>e</sup> <i>vegan</i> Stir-fried vegetables in peanut sauce	<b>11</b>
<b>V4</b>	<b>Kung Fu Tofu</b> <sup>a,f</sup> <i>vegan, piquant</i> Tofu fried with vegetables in spicy Kung Fu sauce	<b>12</b>
<b>V5</b>	<b>Thai Tofu</b> <sup>f</sup> <i>vegan, spicy</i> Tofu with vegetables in spicy Thai curry and coconut milk	<b>12</b>
<b>V6</b>	<b>Lohan's delight</b> <sup>f</sup> <i>vegan</i> Various vegetables fried, served on sizzling rice	<b>13</b>
<b>V7</b>	<b>Wild emperor</b> <sup>f</sup> <i>vegan</i> Tofu with mushrooms, morels, oyster mushrooms, tongku mushrooms and some vegetables in a fine sauce	<b>14</b>
<b>V8</b>	<b>Little monk on a journey</b> <sup>f</sup> <i>vegan</i> Tangy marinated slices of tofu with lemongrass on pakchoi and seasonal vegetables	<b>14</b>
<b>V9</b>	<b>The Buddha's realm</b> <sup>f</sup> <i>vegan, piquant</i> Fried tofu with lemongrass and vegetables	<b>12</b>
<b>V10</b>	<b>Fried noodles with vegetables</b> <sup>a,c</sup> <i>vegan</i>	<b>12</b>
<b>V11</b>	<b>Fried rice with vegetables</b> <sup>a,c</sup> <i>vegan</i>	<b>12</b>
<b>V12</b>	<b>Pad Thai Tofu</b> <sup>c,f</sup> <i>vegetarian, vegan option available</i> Fried rice noodles with tofu and vegetables in soy and Tamarind sauce	<b>14</b>

*Each vegetarian and vegan dish can be served with a portion of vegan mock duck for an extra charge of 6 EUR.*

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# FROM THE THAI KITCHEN

<b>T1</b>	<b>Glazed chicken<sup>a</sup></b> With pineapple, tomatoes, beans and cucumber in a sweet and sour sauce	<b>14</b>
<b>T2</b>	<b>Beef with tongku mushrooms<sup>a</sup></b> <i>slightly spicy</i> Spicy with black beans, lemongrass and vegetables, slightly sour due to lime juice	<b>15</b>
<b>T3</b>	<b>Squid with tongku mushrooms<sup>a,l</sup></b> <i>sour-spicy</i> Vegetables, black beans, lemongrass and lime juice	<b>13</b>
<b>T4</b>	<b>Red prawn curry<sup>l</sup></b> <i>spicy</i> Prawns with vegetables in red Thai curry with coconut milk	<b>19</b>
<b>T5</b>	<b>Green chicken curry</b> <i>spicy</i> Chicken with vegetables in green curry with coconut milk	<b>14</b>
<b>T6</b>	<b>Red chicken curry</b> <i>spicy</i> Chicken with vegetables in red curry with coconut milk	<b>14</b>
<b>T7</b>	<b>Red fish curry<sup>a,l</sup></b> <i>spicy</i> Baked fish fillet with vegetables in red Thai curry sauce with coconut milk	<b>16</b>
<b>T8</b>	<b>Red beef curry</b> <i>spicy</i> Beef in red curry with coconut milk and green pepper	<b>15</b>
<b>T9</b>	<b>Red duck curry<sup>a</sup></b> <i>spicy</i> ½ crispy duck on red curry with coconut milk and vegetables	<b>18</b>
<b>T10</b>	<b>Pad Thai<sup>a,f,l</sup></b> Fried rice noodles with vegetables, chicken and prawns with soy and tamarind sauce	<b>16</b>

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## BEEF DISHES

50	<b>Beef chop suey<sup>f</sup></b> Beef in a tangy, fine sauce and vegetables	14
51	<b>Beef curry</b> Beef with seasonal vegetables in curry sauce	14
52	<b>Red sunshine<sup>a</sup></b> Beef with vegetables in sweet and sour sauce	14
53	<b>Genghis Khan<sup>f</sup></b> Beef fried with leek and onions in special soy sauce	14
54	<b>Cattle on the pasture<sup>f</sup></b> Beef with peppers and tongku mushrooms	14

## CHICKEN DISHES

60	<b>Chop suey chicken<sup>a,f</sup></b> Chicken fried in a spicy sauce	13
61	<b>Happy chicken<sup>a</sup> piquant</b> Chicken with vegetables in a piquant curry sauce	13
62	<b>Summer breeze<sup>a</sup></b> Baked chicken in a sweet and sour sauce	13
63	<b>Dragon fire<sup>a,e</sup> slightly spicy</b> Chicken with bamboo shoots, carrots and cashew nuts	13
64	<b>Kung Fu chicken<sup>a,f</sup> piquant</b> Chicken with vegetables in a piquant and tangy sauce	13
65	<b>Peanut chicken<sup>a,e</sup></b> Chicken with vegetables, cashew nuts in a creamy peanut sauce	13
66	<b>Hong Kong chicken<sup>a,f</sup></b> Baked chicken breast fillet on vegetables in oyster sauce	13
67	<b>Gumbao chicken<sup>a,e</sup></b> Chicken with vegetables and cashew nuts in hoisin sauce	13

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# DUCK MEAT DISHES

*We serve half a duck in slices, boneless*

- |    |  |    |
|----|--|----|
| 70 | <b>Lucky duck</b> <sup>a,e</sup><br>Crispy duck with vegetables and cashew nuts in a creamy peanut sauce                     | 18 |
| 71 | <b>Duck from the farm</b> <sup>a,f</sup><br>Crispy duck with vegetables in a special dark sauce                              | 18 |
| 72 | <b>Love fruits of the yellow phoenix</b> <sup>a</sup><br>Crispy duck with pineapple and vegetables in a sweet and sour sauce | 18 |
| 73 | <b>Dance of the phoenix</b> <sup>a,e</sup> <i>piquant</i><br>Szechuan style crispy duck with vegetables and cashew nuts      | 18 |
| 74 | <b>Gambling's jackpot</b> <sup>a</sup> <i>slightly spicy</i><br>Crispy duck with vegetables in curry sauce                   | 18 |
| 75 | <b>Drunken duck</b> <sup>a,f</sup><br>Crispy duck on bean sprouts in rice wine and soy sauce                                 | 18 |
| 76 | <b>Hong Kong duck</b> <sup>a,f</sup> <i>slightly spicy</i><br>Crispy duck with vegetables in oyster sauce                    | 18 |

# DISHES WITH SEAFOOD

- |    |   |    |
|----|---|----|
| 80 | <b>Dance of the dragon</b> <sup>l,f</sup> <i>slightly spicy</i><br>King prawns with vegetables and cashew nuts                  | 19 |
| 81 | <b>Sound of the sea</b> <sup>a,l</sup> <i>sour-spicy</i><br>King prawns with vegetables in a sour and spicy sauce               | 19 |
| 82 | <b>Prisoner of the sea dragon</b> <sup>e,l</sup> <i>slightly spicy</i><br>Squid with vegetables and cashew nuts, Szechuan style | 14 |
| 83 | <b>Dragon's tail</b> <sup>l,l</sup> <i>sour-spicy</i><br>Squid with tomatoes, celery and vegetables                             | 14 |
| 84 | <b>Lonely goldfish</b> <sup>a,e,l</sup> <i>spicy</i><br>Baked fish fillet with vegetables and cashew nuts                       | 14 |
| 85 | <b>Yellow fish</b> <sup>a,l</sup><br>Baked fish fillet on vegetables in curry sauce   | 14 |

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## NOODLES AND RICE DISHES

90	Fried noodles with chicken and vegetables <sup>a,c</sup>	13
91	Fried noodles with prawns and vegetables <sup>a,c,l</sup>	13
92	Roasted meat and vegetables on crispy noodles <sup>a</sup>	14
93	Nasi Goreng <sup>a,c,e,l</sup> Curry rice with chicken and shrimps, served with a satee skewer	14
94	Bami Goreng <sup>a,c,e,l</sup> Curry noodles with chicken and shrimps, served with a satee skewer	14
95	Fried rice with chicken and vegetables <sup>c</sup>	13
96	Fried noodles with crispy duck and vegetables <sup>a,c</sup>	15

## FOR THE LITTLE ONES

110	Fried noodles with vegetables and chicken <sup>a,c</sup>	7
111	Fried chicken with vegetables in a fine sauce <sup>a</sup>	7
112	Fried rice with chicken and vegetables <sup>c</sup>	7
113	Baked chicken with sweet and sour sauce <sup>a</sup>	7

## SIDE DISHES

114	Fried rice with vegetables <sup>a,c</sup>	5
115	Fried noodles with vegetables <sup>a,c</sup>	5
117	Bowl of sauce of your choice <sup>a</sup>	2

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# DESSERTS

120	Baked bananas with almonds, honey and a scoop of vanilla ice cream <sup>a</sup>	6.5
121	Baked apple with almonds, honey and a scoop of vanilla ice cream <sup>a</sup>	6.5
122	Steamed rice cakes in coconut sauce <sup>a</sup> <i>warm</i>	5.5
123	Sticky rice with coconut sauce and fresh mango <i>only seasonal</i>	8.5
124	Lychee	4.5

# ICE CREAM VARIATIONS

130	Baked ice cream with strawberry sauce and whipped cream <sup>a,c</sup>	5
131	Vanilla ice cream with won ton batter, chocolate sauce and whipped cream <sup>a</sup>	6
132	Hot love Vanilla ice cream in hot raspberry sauce	5
133	Affogato <sup>8</sup> Espresso with vanilla ice cream	4.5
134	Egg liqueur cup <sup>c</sup>	5.5
135	Little fruit Fruit salad with scoop of vanilla ice cream	4.5
136	Chocolate kiss Chocolate and vanilla ice cream with chocolate sauce and whipped cream	5.5
137	Iced coffee <sup>8</sup>	5.5
	<b>One scoop of ice cream of your choice</b> Vanilla / chocolate / strawberry	2.5
	<b>One scoop of special ice cream of your choice</b> Sesame / ginger / coconut	3.5

## Allergens

a: Cereals containing gluten / b: Crustaceans / c: Eggs  
d: Fish products / e: Peanuts / f: Soy products  
g: Milk / h: Nuts / j: Celery / k: Sesame seeds  
l: Molluscs / m: Lupin



## Additives

2: Ascorbic acid as an autoxidating agent  
3: Carotene colorant / 4: Quinine / 5: Phosphoric acid  
8: Caffeine

# NON-ALCOHOLIC BEVERAGES

<b>Bottle of still water</b> 0,5l / <b>Bottle of sparkling water</b> 0,75l	4 / 6.5
<b>Soft drink</b> 0,2l / 0,4l	2.5 / 3.9
Water / Cola <sup>3,5,8</sup> / Cola Light <sup>3,5,8</sup> / Fanta <sup>2,8</sup> / Lemonade / Spezi <sup>3,5,8</sup>	
<b>Tonics</b> 0,4l	4
Bitter lemon / ginger ale / tonic water	
<b>Juice and nectar / juice spritzer</b> 0,4l	4 / 3.9
Apple <sup>3</sup> / orange / guava / lychee / currant / pineapple / mango / passion fruit	

# HOT BEVERAGES

<b>Tea</b>	3
Jasmine tea / green tea	
<b>Fresh tea</b>	3.5
Ginger tee / mint tea <sup>8</sup>	
<b>Cup of coffee</b> <sup>8</sup>	3
<b>Espresso</b> <sup>8</sup>	2.5
<b>Cappuccino</b> <sup>8</sup>	3.5

# HOMEMADE LEMONADE

<b>Lime virgin mojito</b>	6.5
With lemon, lime, mint and brown sugar	
<b>Raspberry virgin mojito</b>	6.5
With raspberry, lime, lemon, mint and brown sugar	
<b>Mango Lime lemonade</b>	6.5
With mango, lime, honey and mint	
<b>Guava passion fruit coco</b>	6.5
With guava, passion fruit and coconut syrup	



## Additives

2: Ascorbic acid as an autoxidating agent  
3: Carotene colorant / 4: Quinine / 5: Phosphoric acid  
8: Caffeine

## BEERS

<b>Schweiger wheat beer</b> 0,5l Light / dark / non-alcoholic	4.2
<b>Schweiger light beer</b> 0,5l	4.2
<b>Schweiger non-alcoholic light beer</b> 0,5l	4.2
<b>Schweiger Pilsener</b> 0,3l	3.8
<b>Schweiger old bavarian dark beer</b> 0,5l	4.2
<b>Schweiger sport wheat beer</b> 0,5l	4.2
<b>Radler (half light beer, half lemonade)</b> 0,5l	4
<b>Wheat beer with cola or lemonade</b> 0,5l	4
<b>Asian beer</b> 0,3l Tsing-Tao beer / Singha beer	4.5

## LONG DRINKS AND COCKTAILS

<b>Gin Tonic</b> Gin and tonic	8
<b>Cuba Libre</b> Rum, Cola and lime	8
<b>Hurricane</b> Rum, passion fruit, orange, lime and grenadine	8
<b>Pina Colada</b> Rum, pineapple, coconut milk and cream	8
<b>Virgin Colada</b> <i>non-alcoholic</i> Pineapple, coconut and cream	8



## APERITIFS AND DIGESTIFS

<b>Wine spritzer</b> 0,2l / 0,5l	5.5 / 10
<b>Campari orange or soda</b> <sup>c</sup> 0,3l	6.5
<b>Aperol Spritz</b> 0,3l	6.5
<b>Hugo</b> 0,3l	6.5
<b>Lillet Vive</b> 0,3l Lillet blanc with tonic water	6.5
<b>Crémant</b> 0,1l French sparkling wine	6
<b>Sparkling wine with lychee flavor</b> 0,1l	4
<b>Ramazotti</b> 4cl	3.5
<b>Wodka</b> 2cl	3.5
<b>Williams pear</b> 2cl	3.5
<b>Baileys</b> 4cl	3.5

## CHINESE SPIRITS AND WINE

<b>Mei-Kwei-Lu</b> 2cl Rose brandy, 54%	3
<b>Bamboo schnapps</b> 2cl 46%	3
<b>Wu-Chai-Pi</b> 2cl Red herbal schnapps, 62%	3
<b>Kao Liang</b> 2cl Rice schnapps, 63%	3
<b>Carafe of Japanese Sake</b> 10cl	6
<b>Carafe of plum wine</b> 10cl	6

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## WHITE WINE

- W1 Rivaner Kabinett 0,2l** 6  
*Germany*  
Philipp Lang winery, Freiburg  
With aromas of apple, pear and nutmeg, light and harmonious
- W2 Grüner Veltliner 0,2l** 6  
*Austria*  
Arkadenhof Buchmayer winery, Pillersdorf  
Fruity, peppery wine with a fine bouquet
- W3 Pinot Grigio 0,2l** 6  
*Italy*  
Arch. dept. Cantina Danese, Verona  
Delicately fruity, soft on the finish
- W4 Chardonnay 0,2l** 6  
*Italy*  
Cantina Campagnola Veneto Ore.Adf.  
Fresh and fruity with a slight acidity

## ROSE WINE

- W8 Spätburgunder Weißherbst 0,2l** 6  
*Germany*  
Bötzingen am Kaiserstuhl  
Soft and full-bodied rosé wine

## RED WINE

- W9 Merlot 0,2l** 6  
*Italy*  
Cantina Villa Rocca Veneto  
Soft, full-bodied red wine with an intense flavor
- W10 Blauer Zweigelt 0,2l** 6  
*Germany*  
Ebner Mitterhauser wine district winery Arch.dept.  
Fine and fruity bouquet, strong red wine



## BOTTLED WHITE WINE

- W 20**   **Weißburgunder Kabinett** 0,75l   **28**  
*Germany*  
Philipp Lang winery, Freiburg  
Scent of pear and yellow apples,  
harmoniously balanced, dry
- W 21**   **Lugana Cirati DOC** 0,75l   **36**  
*Italy*  
Cantina Citari Lombardy  
Fruity, fresh white wine with a delicate finish

## BOTTLED ROSE WINE

- W 22**   **Spätburgunder Rosé Kabinett** 0,75l   **26**  
*Germany*  
Philipp Lang winery, Freiburg  
Fresh and fruity

## BOTTLED RED WINE

- W 23**   **Cabernet Sauvignon DOC** 0,75l   **30**  
*Italy*  
Cantina Castel Firmian, Trentino  
Intense and complex red wine with aromas of cherry
- W 24**   **Nero d'Avola DOC** 0,75l   **34**  
*Austria*  
Cantina Feudo Avancio, Sicily  
Strong, full-bodied and delicately fruity red wine

## SPARKLING WINE

- W 25**   **Zweiklang Secco** 0,75l   **28**  
*Germany*  
Shimmering in salmon pink, tastes of strawberries and  
citrus fruits, fine perlage, semi-dry

