

# 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>

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

## 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

	EUR
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>	6,-
4 <b>Won ton soup</b> <sup>a</sup> Soup with dumplings filled with minced meat	6,50
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	7,50
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	6,50

## LARGE SOUPS AND BOWLS

G1 <b>Jiang Mei Mien</b> <sup>a</sup> Noodles in coconut curry soup with chicken and bamboo strips	15,-
G2 <b>Asian snack</b> <sup>a</sup> Traditional noodle soup with won ton and Char Siu	16,-
G3 <b>Peanut Ramen Veggie</b> <sup>a,e,f</sup> <i>vegan</i> Ramen soup with marinated tofu, pakchoi and mushrooms	16,-
G4 <b>Peanut Ramen</b> <sup>a,e,f</sup> Ramen soup with Char Siu, pakchoi and mushrooms	16,-
G5 <b>Udon bowl</b> <sup>a,l</sup> Udon with Char Siu, prawns, squid and vegetables	16,-
G6 <b>La La Mien</b> <sup>a</sup> <i>spicy</i> Spicy noodles with slices of beef and pakchoi	16,-
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	16,-

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# STEAMED STARTERS

*Dumplings*

	EUR
<b>10 Jiao Zi Vegetables</b> <sup>a,f</sup> <i>vegetarian</i> Two kinds of vegetarian dumplings, served with soy and ginger dip	<b>6,50</b>
<b>11 Jiao Zi Chicken</b> <sup>a,f</sup> Dumplings with chicken filling, served with soy and ginger dip	<b>6,50</b>
<b>12 Jiao Zi Prawns</b> <sup>a,f,l</sup> Dumplings with prawn filling, served with soy and ginger dip	<b>7,50</b>

# WARM STARTERS

<b>20 Crab chips</b> <sup>l</sup>	<b>3,-</b>
<b>21 Spring roll</b> <sup>a</sup> Filled with chicken and vegetables	<b>3,50</b>
<b>22 Mini spring rolls</b> <sup>a</sup> <i>vegetarian</i>	<b>3,-</b>
<b>23 Vietnamese spring rolls in rice paper</b> <sup>a</sup> <i>vegan option available</i> With minced meat and vegetables • with seitan and vegetables ( <i>vegan</i> )	<b>6,-</b>
<b>24 Won ton</b> <sup>a</sup> Baked dumplings with minced meat filling and a sweet and sour dip	<b>6,-</b>
<b>25 Satee skewers</b> <sup>e</sup> Chicken skewers with peanut sauce	<b>6,-</b>
<b>26 Chicken wings in a spicy sauce</b> <i>spicy</i>	<b>6,50</b>
<b>27 Prawns in spring roll pastry with piquant dip</b> <sup>a,l</sup>	<b>6,50</b>
<b>28 Vegetable skewers in batter with piquant dip</b> <sup>a</sup> <i>vegetarian</i>	<b>6,-</b>
<b>29 Appetizer platter</b> <sup>a,e,l</sup> <i>for 2 people</i> Crab chips, mini spring rolls, satee skewers, prawns wrapped in batter, won ton, Vietnamese spring rolls and cole slaw with chicken	<b>28,-</b>

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## SALADS

	EUR
<b>30 Chinese coleslaw</b> <i>vegetarian</i>	4,-
<b>31 Chinese coleslaw</b> <sup>e,l</sup> With chicken, prawns and cashew nuts	6,50
<b>32 Chinese cucumber salad</b> <sup>f,k</sup> <i>vegetarian, spicy</i> With garlic and sesame oil	6,-
<b>33 Morel salad</b> <sup>f,k</sup> <i>vegetarian</i> With garlic and sesame oil	6,-
<b>34 Seaweed salad</b> <sup>f,k</sup> <i>vegetarian</i> With tomatoes, garlic, spring onions and sesame oil	6,-
<b>35 Duck salad</b> <sup>a</sup> <i>seasoned, spicy</i> Slices of duck on fresh salad	9,-
<b>36 Crispy chicken salad</b> <sup>a</sup> <i>seasoned, spicy</i> Baked chicken breast on fresh salad	8,-
<b>37 Glass noodle salad</b> <sup>i,l</sup> <i>spicy</i> With minced chicken, prawns, cucumber and tomatoes, celery and red onions	9,-

## COLD STARTERS

<b>40 Summer rolls with marinated tofu</b> <sup>a,e,f</sup> <i>vegan</i> Served with a spicy peanut dip	6,50
<b>41 Summer rolls with grilled chicken</b> <sup>a,e</sup> Served with a spicy peanut dip	6,50
<b>42 Summer rolls with grilled beef</b> <sup>a,e</sup> Served with a spicy peanut dip	7,-
<b>43 Summer rolls with prawns</b> <sup>a,e,l</sup> Served with a spicy peanut dip	7,50

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# MENUS

EUR

## Shanghai for 2 people

per person 26,-

<i>Starter</i>	Won ton soup <sup>a</sup>
<i>Main courses</i>	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>
<i>Dessert</i>	Honey banana with vanilla ice cream <sup>a</sup>

## Asia trip for 2 people

per person 30,-

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

## Peking duck for 4 people

per person 38,-

*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:

<i>Aperitif</i>	Sparkling wine with lychee flavor
<i>Starters</i>	Peking duck soup <sup>a</sup> Crispy duck skin with pancakes and salad <sup>a</sup>
<i>Main courses</i>	Roasted duck with vegetables and special sauce <sup>a,k</sup>
<i>Dessert</i>	<i>Choice of the following desserts</i> 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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# SPECIALITIES OF THE HOUSE

## SERVED ON A HOT PLATE

	EUR
<b>SP 1</b> <b>Better safe than sorry</b> <sup>a</sup> <i>refined spicy and hot</i> Twice fried pork with vegetables in spicy sauce	15,-
<b>SP 2</b> <b>Past Love</b> <sup>a</sup> <i>piquant</i> ½ crispy Duck on seasonal vegetables, flambéed with rum and served with piquant sauce	19,-
<b>SP 3</b> <b>The prince's favorite dish</b> <sup>a</sup> Chicken breast fillet with seasonal vegetables in a tangy sauce	15,-
<b>SP 4</b> <b>Hot lady</b> <sup>a,e</sup> Tender beef in satay sauce with a variety of spices and vegetables	16,-
<b>SP 5</b> <b>Tail of the phoenix</b> <sup>a,f</sup> <i>spicy</i> Fried chicken with lemongrass, garlic and vegetables	15,-
<b>SP 6</b> <b>Fire of Mongolia</b> <sup>f</sup> Beef with vegetables in a special soy sauce, served in a hot cast iron plate	17,-
<b>SP 7</b> <b>Battle of the phoenix and the dragon</b> <sup>a,f</sup> Various types of meat and duck with vegetables in Kung Fu sauce	17,-
<b>SP 8</b> <b>Black diamonds</b> <sup>a,f</sup> <i>slightly sour-spicy</i> ½ crispy duck on bean sprouts with a piquant Shanghai sauce	19,-
<b>SP 9</b> <b>Pearls of the seas</b> <sup>l</sup> <i>slightly spicy</i> King prawns (with shell), ginger and seasonal vegetables, tossed in a wok	23,-
<b>SP 10</b> <b>The four giants</b> <sup>a,l</sup> <i>slightly spicy</i> Various types of meat and prawns fried with vegetables	16,-

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## REGIONAL SPECIALITIES

		EUR
<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	15,-
<b>SP 12</b>	<b>Fiery dragon<sup>a</sup></b> <i>spicy</i> Slices of duck with vegetables, ginger and pepper	19,-
<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	15,-
<b>SP 14</b>	<b>Lightning out of the blue<sup>a</sup></b> Chicken with vegetables and mushrooms on sizzling rice	16,-
<b>SP 15</b>	<b>Some like it hot<sup>a</sup></b> <i>hot-spicy</i> Roasted beef with vegetables and green pepper	16,-
<b>SP 16</b>	<b>King of the forest<sup>a</sup></b> Beef with broccoli and mushrooms in oyster sauce	16,-
<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	16,-
<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	17,-
<b>SP 19</b>	<b>Shanghai Surprise<sup>a,e</sup></b> Various types of meat roasted with nuts and vegetables	16,-
<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	20,-
<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	18,-
<b>SP 22</b>	<b>Melody of the sea<sup>l</sup></b> <i>refined sour-spicy</i> Grilled fish fillet on seasonal vegetables	19,-

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# VEGETARIAN AND VEGAN DISHES

	EUR
<b>V1</b> <b>Sweetie Veggie</b> <sup>a</sup> <i>vegan</i> Vegetables tossed in sweet and sour sauce	12,-
<b>V2</b> <b>Curry Vegetables</b> <i>vegetarian, slightly spicy</i> Vegetables in a slightly spicy curry sauce	12,-
<b>V3</b> <b>Peanut Vegetables</b> <sup>e</sup> <i>vegan</i> Stir-fried vegetables in peanut sauce	12,-
<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	13,-
<b>V5</b> <b>Thai Tofu</b> <sup>f</sup> <i>vegan, spicy</i> Tofu with vegetables in spicy Thai curry and coconut milk	13,-
<b>V6</b> <b>Lohan's delight</b> <sup>f</sup> <i>vegan</i> Various vegetables fried, served on sizzling rice	14,-
<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	14,-
<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	15,-
<b>V9</b> <b>The Buddha's realm</b> <sup>f</sup> <i>vegan, piquant</i> Fried tofu with lemongrass and vegetables	13,-
<b>V10</b> <b>Fried noodles with vegetables</b> <sup>a,c</sup> <i>vegan</i>	12,-
<b>V11</b> <b>Fried rice with vegetables</b> <sup>a,c</sup> <i>vegan</i>	12,-
<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	15,-

*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

	EUR
<b>T1</b> <b>Glazed chicken</b> <sup>a</sup> With pineapple, tomatoes, beans and cucumber in a sweet and sour sauce	14,-
<b>T2</b> <b>Beef with tongku mushrooms</b> <sup>a</sup> <i>slightly spicy</i> Spicy with black beans, lemongrass and vegetables, slightly sour due to lime juice	15,-
<b>T3</b> <b>Squid with tongku mushrooms</b> <sup>a,l</sup> <i>sour-spicy</i> Vegetables, black beans, lemongrass and lime juice	14,-
<b>T4</b> <b>Red prawn curry</b> <sup>l</sup> <i>spicy</i> Prawns with vegetables in red Thai curry with coconut milk	20,-
<b>T5</b> <b>Green chicken curry</b> <i>spicy</i> Chicken with vegetables in green curry with coconut milk	15,-
<b>T6</b> <b>Red chicken curry</b> <i>spicy</i> Chicken with vegetables in red curry with coconut milk	16,-
<b>T7</b> <b>Red fish curry</b> <sup>a,l</sup> <i>spicy</i> Baked fish fillet with vegetables in red Thai curry sauce with coconut milk	15,-
<b>T8</b> <b>Red beef curry</b> <i>spicy</i> Beef in red curry with coconut milk and green pepper	19,-
<b>T9</b> <b>Red duck curry</b> <sup>a</sup> <i>spicy</i> ½ crispy duck on red curry with coconut milk and vegetables	16,-
<b>T10</b> <b>Pad Thai</b> <sup>a,f,l</sup> Fried rice noodles with vegetables, chicken and prawns with soy and tamarind sauce	

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## BEEF DISHES

	EUR
<b>50 Beef chop suey<sup>f</sup></b> Beef in a tangy, fine sauce and vegetables	15,-
<b>51 Beef curry</b> Beef with seasonal vegetables in curry sauce	15,-
<b>52 Red sunshine<sup>a</sup></b> Beef with vegetables in sweet and sour sauce	15,-
<b>53 Genghis Khan<sup>f</sup></b> Beef fried with leek and onions in special soy sauce	15,-
<b>54 Cattle on the pasture<sup>f</sup></b> Beef with peppers and tongku mushrooms	15,-

## CHICKEN DISHES

<b>60 Chop suey chicken<sup>a,f</sup></b> Chicken fried in a spicy sauce	14,-
<b>61 Happy chicken<sup>a</sup> piquant</b> Chicken with vegetables in a piquant curry sauce	14,-
<b>62 Summer breeze<sup>a</sup></b> Baked chicken in a sweet and sour sauce	14,-
<b>63 Dragon fire<sup>a,e</sup> slightly spicy</b> Chicken with bamboo shoots, carrots and cashew nuts	14,-
<b>64 Kung Fu chicken<sup>a,f</sup> piquant</b> Chicken with vegetables in a piquant and tangy sauce	14,-
<b>65 Peanut chicken<sup>a,e</sup></b> Chicken with vegetables, cashew nuts in a creamy peanut sauce	14,-
<b>66 Hong Kong chicken<sup>a,f</sup></b> Baked chicken breast fillet on vegetables in oyster sauce	14,-
<b>67 Gumbao chicken<sup>a,e</sup></b> Chicken with vegetables and cashew nuts in hoisin sauce	14,-

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# DUCK MEAT DISHES

*We serve half a duck in slices, boneless*

		EUR
70	<b>Lucky duck</b> <sup>a,e</sup> Crispy duck with vegetables and cashew nuts in a creamy peanut sauce	19,-
71	<b>Duck from the farm</b> <sup>a,f</sup> Crispy duck with vegetables in a special dark sauce	19,-
72	<b>Love fruits of the yellow phoenix</b> <sup>a</sup> Crispy duck with pineapple and vegetables in a sweet and sour sauce	19,-
73	<b>Dance of the phoenix</b> <sup>a,e</sup> <i>piquant</i> Szechuan style crispy duck with vegetables and cashew nuts	19,-
74	<b>Gambling's jackpot</b> <sup>a</sup> <i>slightly spicy</i> Crispy duck with vegetables in curry sauce	19,-
75	<b>Drunken duck</b> <sup>a,f</sup> Crispy duck on bean sprouts in rice wine and soy sauce	19,-
76	<b>Hong Kong duck</b> <sup>a,f</sup> <i>slightly spicy</i> Crispy duck with vegetables in oyster sauce	19,-

# DISHES WITH SEAFOOD

80	<b>Dance of the dragon</b> <sup>l,f</sup> <i>slightly spicy</i> King prawns with vegetables and cashew nuts	20,-
81	<b>Sound of the sea</b> <sup>a,l</sup> <i>sour-spicy</i> King prawns with vegetables in a sour and spicy sauce	20,-
82	<b>Prisoner of the sea dragon</b> <sup>e,l</sup> <i>slightly spicy</i> Squid with vegetables and cashew nuts, Szechuan style	14,-
83	<b>Dragon's tail</b> <sup>l,l</sup> <i>sour-spicy</i> Squid with tomatoes, celery and vegetables	14,-
84	<b>Lonely goldfish</b> <sup>a,e,l</sup> <i>spicy</i> Baked fish fillet with vegetables and cashew nuts	15,-
85	<b>Yellow fish</b> <sup>a,l</sup> Baked fish fillet on vegetables in curry sauce	15,-

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## NOODLES AND RICE DISHES

	EUR
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	15,-
94 Bami Goreng <sup>a,c,e,l</sup> Curry noodles with chicken and shrimps, served with a satee skewer	15,-
95 Fried rice with chicken and vegetables <sup>c</sup>	13,-
96 Fried noodles with crispy duck and vegetables <sup>a,c</sup>	16,-

## 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

		EUR
120	Baked bananas with almonds, honey and a scoop of vanilla ice cream <sup>a</sup>	6,50
121	Baked apple with almonds, honey and a scoop of vanilla ice cream <sup>a</sup>	6,50
122	Steamed rice cakes in coconut sauce <sup>a</sup> <i>warm</i>	6,-
123	Sticky rice with coconut sauce and fresh mango <i>only seasonal</i>	9,-
124	Lychee	5,-

## ICE CREAM VARIATIONS

130	Baked ice cream with strawberry sauce and whipped cream <sup>a,c</sup>	6,-
131	Vanilla ice cream with won ton batter, chocolate sauce and whipped cream <sup>a</sup>	6,-
132	<b>Hot love</b> Vanilla ice cream in hot raspberry sauce	6,-
133	<b>Affogato</b> <sup>8</sup> Espresso with vanilla ice cream	4,50
134	<b>Egg liqueur cup</b> <sup>c</sup>	6,-
135	<b>Little fruit</b> Fruit salad with scoop of vanilla ice cream	5,-
136	<b>Chocolate kiss</b> Chocolate and vanilla ice cream with chocolate sauce and whipped cream	6,-
137	<b>Iced coffee</b> <sup>8</sup>	5,50
	<b>One scoop of ice cream of your choice</b> Vanilla • chocolate • strawberry	2,50
	<b>One scoop of special ice cream of your choice</b> Sesame • ginger • coconut	3,50

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### Additives

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

# NON-ALCOHOLIC BEVERAGES

	EUR
<b>Bottle of still water 0,5l / Bottle of sparkling water 0,75l</b>	<b>4,- / 6,50</b>
<b>Soft drink 0,2l / 0,4l</b>	<b>2,50 / 4,-</b>
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 0,4l</b>	<b>4,-</b>
Bitter lemon • ginger ale • tonic water	
<b>Juice and nectar / juice spritzer 0,4l</b>	<b>4,-</b>
Apple <sup>3</sup> • orange • guava • lychee • currant • pineapple • mango • passion fruit	

# HOT BEVERAGES

<b>Tea</b>	<b>3,-</b>
Jasmine tea • green tea	
<b>Fresh tea</b>	<b>3,50</b>
Ginger tee • mint tea <sup>8</sup>	
<b>Cup of coffee<sup>8</sup></b>	<b>3,-</b>
<b>Espresso<sup>8</sup></b>	<b>2,50</b>
<b>Cappuccino<sup>8</sup></b>	<b>3,50</b>

# HOMEMADE LEMONADE

<b>Lime virgin mojito</b>	<b>7,-</b>
With lemon, lime, mint and brown sugar	
<b>Raspberry virgin mojito</b>	<b>7,-</b>
With raspberry, lime, lemon, mint and brown sugar	
<b>Mango Lime lemonade</b>	<b>7,-</b>
With mango, lime, honey and mint	
<b>Guava passion fruit coco</b>	<b>7,-</b>
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

	EUR
<b>Schweiger wheat beer</b> 0,5l Light • dark • non-alcoholic	4,20
<b>Schweiger light beer</b> 0,5l	4,20
<b>Schweiger non-alcoholic light beer</b> 0,5l	4,20
<b>Schweiger Pilsener</b> 0,3l	4,-
<b>Schweiger old bavarian dark beer</b> 0,5l	4,20
<b>Schweiger sport wheat beer</b> 0,5l	4,20
<b>Radler (half light beer, half lemonade)</b> 0,5l	4,20
<b>Wheat beer with cola or lemonade</b> 0,5l	4,20
<b>Asian beer</b> 0,3l Tsing-Tao beer • Singha beer	4,50

## LONG DRINKS AND COCKTAILS

<b>Gin Tonic</b> Gin and tonic	9,-
<b>Cuba Libre</b> Rum, Cola and lime	9,-
<b>Hurricane</b> Rum, passion fruit, orange, lime and grenadine	9,-
<b>Pina Colada</b> Rum, pineapple, coconut milk and cream	9,-
<b>Virgin Colada</b> <i>non-alcoholic</i> Pineapple, coconut and cream	9,-



## APERITIFS AND DIGESTIFS

	EUR
<b>Wine spritzer</b> 0,2l / 0,5l	5,50 / 10,-
<b>Campari orange or soda</b> <sup>c</sup> 0,3l	7,-
<b>Aperol Spritz</b> 0,3l	7,-
<b>Hugo</b> 0,3l	7,-
<b>Lillet Vive</b> 0,3l Lillet blanc with tonic water	7,-
<b>Crémant</b> 0,1l French sparkling wine	8,-
<b>Sparkling wine with lychee flavor</b> 0,1l	5,-
<b>Ramazotti</b> 4cl	3,50
<b>Wodka</b> 2cl	3,20
<b>Williams pear</b> 2cl	3,20
<b>Baileys</b> 4cl	3,50

## 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,-

### 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



## WHITE WINE

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

## ROSE WINE

<b>W8</b>	<b>Spätburgunder Weißherbst 0,2l</b> <i>Germany</i> Bötzingen am Kaiserstuhl Soft and full-bodied rosé wine	<b>6,-</b>
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## RED WINE

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



## BOTTLED WHITE WINE

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

## BOTTLED ROSE WINE

<b>W 22</b>	<b>Spätburgunder Rosé Kabinett 0,75l</b> <i>Germany</i> Philipp Lang winery, Freiburg Fresh and fruity	<b>26,-</b>
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## BOTTLED RED WINE

<b>W 23</b>	<b>Cabernet Sauvignon DOC 0,75l</b> <i>Italy</i> Cantina Castel Firmian, Trentino Intense and complex red wine with aromas of cherry	<b>34,-</b>
<b>W 24</b>	<b>Nero d'Avola DOC 0,75l</b> <i>Austria</i> Cantina Feudo Avancio, Sicily Strong, full-bodied and delicately fruity red wine	<b>38,-</b>

## SPARKLING WINE

<b>W 25</b>	<b>Zweiklang Secco 0,75l</b> <i>Germany</i> Shimmering in salmon pink, tastes of strawberries and citrus fruits, fine perlage, semi-dry	<b>26,-</b>
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