

Breakfast daily until 4 pm

Good Morning Asia (vegetarian upon request) 12,50

Coffee, tea, hot chocolate or soy - sesame drink
„Bao Zi“ (Shanghai dumpling filled with meat)
with rice soup or noodle soup
and Shanghai scrambled eggs
1/8l fresh orange juice and fruit

Market by the sea 13,50

Coffee, tea, hot chocolate or soy - sesame drink
Bread basket (Kaiser roll, croissant, whole grain bread, black bread)
with Butter, cheese, homemade apple-goji jam, ginger honey
marinated salmon trout & sea bass (homemade)
and seaweed salad, olives, capers
1/8l fresh orange juice and fruit

Sunshine in Vietnam 11,50

Coffee, tea, hot chocolate or soy - sesame drink
Noodlesoup with 2 fried eggs and fruit

Vegetarian 11,50

Coffee, tea, hot chocolate or soy - sesame drink
Bread basket (Kaiser roll, croissant, whole grain bread, black bread)
eggplant spread, Wok vegetables, pickles vegetables
fruit

Breakfast daily until 4 pm

„Speedy“ 3,90

Croissant with homemade apple-goji jam und butter

with espresso + 1,-

Breakfast „Basic“ 7,50

Coffee, tea, hot chocolate or soy – sesame drink

Bread basket (Kaiser roll, croissant, whole grain bread, black bread)

with butter, homemade apple-goji jam, ginger honey and fruit

Viennese Breakfast Plus 12,90

Coffee, tea, hot chocolate or soy – sesame drink

Bread basket (Kaiser roll, croissant, whole grain bread, black bread)

with butter, cheese, homemade apple-goji jam, ginger honey

Finocchiona „Fiorucci“, Serrano (do Teruel, 24 month), ham

soft organic egg, 1/8l fresh orange juice and fruit

Breakfast with you (2 people or more) per Person 17,50

Prosecco

Coffee, tea, hot chocolate or soy – sesame drink

Bread basket (Kaiser roll, croissant, whole grain bread, black bread)

with butter, cheese, homemade apple-goji jam, ginger honey

ham, Serrano and Salami plate, soft organic egg

marinated fjord-trout & sea brass (homemade), fish tartare

1/8l fresh orange juice and fruit

Breakfast daily until 4 pm

Kaiser roll / croissant / whole wheat bread / black bread	1,90
Homemade jam / Ginger honey	1,50
Butter	0,90
Eggplant spread (vegan)	4,50
Ham, Serrano – Salami special	6,90
Cheese variations	6,20
Goji-Cereal with yoghurt (vegetarian)	5,90
Soft egg / fried egg / crispy egg with a soft core	1,70
Egg „Japan-Style“ (cold, vegetarian) (1 pc / 2 pcs)	2,80 / 4,50
Egg with tomatoes / onions from the Wok (vegetarian)	5,90
Shanghai scrambled eggs (vegetarian)	5,50
Serrano Ham & Eggs “China Style”	8,00
Omelett filled with shrimps / chicken / vegetarian	9,50 / 8,50 / 7,50
Springroll with prawn and wild garlic (from soy dough)	5,90
Homemade marinated Fjord-trout / sea brass	7,90
Fish tartare	8,20
Noodle soup / Rice soup (vegetarian)	6,00
Vegetable rice / vegetable noodles (vegetarian)	6,00
Vegetables from the Wok (vegan)	6,90
Plate with pickled vegetables (vegan)	6,90
Agedashi (Tofu) fried “Japan style” (vegetarian)	6,30

Sushi . Maki . Sashimi

Peanut-avocado-mango Maki (8 pcs)	10,20
Marinated fjord trout-avocado Maki with dill (12 pcs)	12,80
Sea bass-cucumber Maki with sesame seeds (12 pcs)	12,80
Chili-Basil king prawn Maki (8 pcs, spicy)	17,60
Spicy Beef-Tartare Maki (8 pcs, spicy)	10,90
Rainbow Roll (9 pcs)	13,20
Fjord trout set (4 Nigiri+4 Maki / 8 Nigiri+8 Maki)	9,60 / 17,60
Sushi Market (8 pcs / 10 pcs)	16,60 / 19,90
Scallop Sushi with seaweed (3 pcs)	8,90
Sushi vegan (6 Nigiri + 8 Maki, vegan)	13,90
Sashimi Fjord trout (8 pcs / 12 pcs)	12,90 / 19,90
Scallop Sashimi with seaweed-wasabi-dip	12,10
Chirashi-Sushi	19,20
Tuna-Avocado-Rocket Tartare	10,30
Gilthead - Avocado - Wasabi Tartare	9,30
Tuna Tataki on organic couscous, snow pea and smoked tofu	11,90

Starters . cold

Stewed beef salad (slightly spicy)	7,90
Market Beef Tatare with quail egg	10,30
Marinated “pork middle” (slightly spicy)	6,90
Green tea-red rice-squid salad (slightly spicy)	8,90
Sepia-loaf on salad	9,50
Octopus salad (slightly spicy)	9,50
Seaweedsalad “sweet-sour” (vegan)	5,20
Aubergine tapas (vegan, slightly spicy)	5,20
Marinated spinach (vegan)	5,20
Radish salad (vegan, slightly spicy)	5,20
Kimchi homemade (vegan, spicy)	4,90
Salad with corn-fed chicken	8,90
with calamari (slightly spicy)	10,30
with sea bass – tempura	10,30

Soup . Dim Sum . Dumpling

Miso soup / Soup of the day	4,30
Dumpling soup with duck or vegetables (spicy)	7,60
Noodle-Vegetable soup (spicy)	6,00
Halibut soup „Thai Style” (very spicy)	6,50
„Bouillabaisse“ Chinoise	7,60
Fish soup with green curry and coconut milk (slightly spicy)	6,90
Fish-Wantan soup with basil (spicy)	6,50
Dim Sum with shrimps and wild garlic (3 pcs)	7,50
with pork, shrimps and vegetables (3 pcs)	7,20
with shrimps and water chestnuts (3 pcs)	7,50
Dumplings with duck and thyme (5 pcs)	8,90
with pork and vegetables (4 pcs)	7,00
with lamb and radish (5 pcs)	9,20
with vegetables (5 pcs)	6,50
with beef (5 pcs)	8,60
with fish and parsley (5 pcs)	9,00
mixed (14 pcs)	21,00
Steamed dumplings with pork, vegetables and baby shrimps (5 pcs)	7,10

Starters . warm

Fried Prawn Dumplings	7,10
Chinese-Wild Garlic-Ravioli with shrimps (spicy)	7,50
Sand smelt tempura	9,40
Fragrant prawns (5 pcs)	9,50
Shrimps with ginger and spring onion (spicy)	8,50
Tom Yun Gon with mussels (very spicy)	9,10
Spareribs à la Hongkong (slightly spicy)	7,40
“Sausage skin” with vegetables and fermented beans (slightly spicy)	7,90
“Gan-Guo” frog legs (spicy)	9,50
Stewed duck tongues with cold cucumber slices (very spicy)	7,90
Duck liver with grilled sweet potatoes (spicy)	9,50
Spring vegetable tempura (vegetarian)	8,50
Wok Vegetables „Market” (vegetarian)	7,10
„Tiger pepperoni” with french beans (vegan, spicy)	6,90
Japan tofu with fermented beans (vegan, spicy)	6,90
Water spinach with garlic (vegan)	7,90

Main course . Meal

Dish of the day	on request
Mango-Lime duck (slightly spicy)	14,90
Duck-Eggplant-Hotpot (spicy)	14,90
Chicken breast vegetables Tempura (spicy)	13,40
Coconut curry corn-fed chicken (spicy)	15,20
„Gan Bien“ corn-fed chicken (spicy)	14,90
Beef fillet with wok vegetables (spicy)	18,50
Veal shoulder with wasabi sauce and dumplings (spicy)	9,80 / 15,40
Ibèrico pork fillet „Yü-Shian“ (spicy)	15,60
Lean pork belly with Kimchi und tofu (spicy)	13,90
Lamb shank à la Szechuan with vegetables and rice (spicy)	16,80
Delicate goat with black pepper sauce (spicy)	15,20

Main course . Offal . Seafood

Calfs testis in slices with mustard vegetables (spicy)	9,30 / 13,90
Tender chicken liver from the Wok (spicy)	9,30 / 13,90
Lamb liver caramelized (sweet, spicy)	13,90
Sauteed calf's tongue (spicy)	9,30 / 13,90
“Pork Middle” with okra and peppers (spicy)	9,30 / 13,90
Black calamari „Risotto“ (spicy)	15,90
Stewed octopus-tofu in tomato broth (spicy)	16,50
King prawn Tempura	19,90
Szechuan pepper king prawn with vegetable rice (spicy)	19,90
Prawns with yam and mushrooms (slightly spicy)	16,90
Ricenoodles with seafood and sweet peas (spicy)	14,90
Sobanoodles with shrimps (spicy)	15,30
Coconut curry noodles with musseltrio (spicy)	16,90

Main course . Fish . Vegetarian . Vegan

Salmon fillet in sweet & spicy bean sauce (spicy)	14,90
Grilled salmon on coconut - curry - champagne „Risotto“	19,50
Fillet from the rainbow trout with Szechuan pepper (spicy)	15,50
Grilled halibut „Tokyo Style“	9,90 / 15,70
Whole fried dorade à la Shanghai (spicy)	17,90
Fish & Chips „Japan Style“ (sea bass with fried sweet potato chips)	14,50
Waldviertler organic carp „sweet&sour“ (spicy)	9,90 / 15,10
Rice with river perch and vegetables	14,90
„Wen-Zhou“ homemade noodles (vegetarian, spicy)	11,90
Rice with mushrooms and ginger (vegan, slightly spicy)	13,90
„Neo Buddha“ dish with tofu duo (vegan, spicy)	11,90
„Yü-Shian“-Taro-Eggplant-Ragout (vegan, spicy)	12,90
Ricenoodles with french bean and pepperoni (vegan, spicy)	13,50

Desserts . Miscellaneous

Homemade chocolate cake	5,50
Spicy mango on chocolate mousse	5,50
Creamed rice with asian cinnamon and caramel	5,50
Sticky rice dumplings (vegan)	4,90
Fruit in a glass	5,50
White Chocolate-Fruits-Fondue	6,50
„Nuo-Mi“ dumplings with coconut egg-cream	5,50
Daily cake	on request
More desserts on request	
Daily bread	2,50
Rice	1,80
Vegetable noodles / rice	6,00
Mixed leaf salad	4,70

Our staff can provide information on potentially allergenic ingredients in our dishes according to EU food information regulation 1169/2011. Note: Despite careful preparation of our dishes traces of other substances may be included due to the production process.

All dishes can be varied in spiciness.

All prices in Euro including all taxes. / Changes and printing errors reserved. vorbehalten.
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