

Breakfast working days until 12 noon

Sat, Sun and holiday until 4 pm

Good Morning Asia (vegetarian upon request) 12,90

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 13,90

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, honey
marinated salmon trout & sea bass (homemade)
and seaweed salad, olives, capers
1/8l fresh orange juice and fruit

Sunshine in Vietnam 11,90

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

Vegetarian 11,90

Coffee, tea, hot chocolate or soy - sesame drink
Bread basket (Kaiser roll, whole grain bread, black bread)
eggplant spread, tofu-avocado tartare with balsamico
fruit

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„Speedy“ 3,90

Croissant with homemade apple-goji jam und butter
with espresso

+ 1,-

Breakfast „Basic“ 7,90

Coffee, tea, hot chocolate or soy - sesame drink
Bread basket (Kaiser roll, whole grain bread, black bread)
with butter, homemade apple-goji jam, honey and fruit

Viennese Breakfast Plus 13,50

Coffee, tea, hot chocolate or soy - sesame drink
Bread basket (Kaiser roll, whole grain bread, black bread)
with butter, cheese, homemade apple-goji jam, 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 17,90

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, honey
ham, Serrano and Salami plate, soft organic egg
marinated fjord-trout & sea brass (homemade), fish tartare
1/8l fresh orange juice and fruit

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Kaiser roll / croissant / whole wheat bread / black bread	1,90
Homemade jam / honey	1,50
Butter	0,90
Ham, Serrano - Salami special / Cheese variations	6,90 / 6,20
Goji-Cereal with yoghurt (vegetarian)	5,90
Eggplant spread (vegan)	4,50
Soft egg / fried egg / crispy egg with a soft core	1,70
Egg with tomatoes or onions from the Wok (vegetarian, spicy)	5,90
Shanghai scrambled eggs (vegetarian)	5,50
Serrano Ham & Eggs "China Style"	8,00
Omelet filled with shrimps / chicken / vegetarian	9,50 / 8,50 / 7,50
Cheese omelet with scallion (spicy)	6,20
Vegetarian spring roll (vegetarian)	6,20
Spring roll with prawn and wild garlic (soy dough)	6,90
Steamed vegetarian dumplings (vegetarian)	6,50
Homemade marinated Fjord-trout / sea brass	7,90
Fish tartare	8,20
Duck on wholemeal toast with fried egg	8,50
Agedashi Tofu fried	6,30
Fish Wantan soup with ginger (spicy)	6,50
Noodle soup / Rice soup (vegetarian)	6,00
Vegetable rice / vegetable noodles (vegetarian)	6,00

Sushi . Maki . Sashimi

Peanut-avocado-mango maki (8 pcs, vegan)	12,20
Sweet potato-pumpkin seed roll (8 pcs, vegan)	12,20
Marinated fjord trout-avocado uramaki with dill (8 pcs)	14,20
Sea bass on prawn-cucumber maki (8 pcs)	14,80
King prawn uramaki with grana and arugula (8 pcs)	17,80
Dragon roll king prawn tempura avocado fjord trout cream cheese (8)	17,80
Rainbow roll sea bass fjord trout tuna avocado (8 pcs)	15,60
Hot tuna roll tuna arugula hot tuna sauce (8 pcs, spicy)	15,20
Sake tempura roll (8 pcs)	14,20
Spicy beef-tartare Uramaki (8 pcs, spicy)	13,10
Scallop nigiri flambéed (3 pcs)	9,80
Sushi Market (8 pcs / 10 pcs)	19,20 / 23,20
Fjord trout set (4 Nigiri+4 Maki / 8 Nigiri+8 Maki)	10,20 / 19,20
Sashimi fjord trout (8 pcs / 12 pcs)	13,20 / 20,20
Scallop sashimi with seaweed-wasabi-dip	12,40
Nigiri-maki-sashimi plate for 2	36,60
Sushi vegan (6 Nigiri + 8 Maki, vegan)	14,20

Starters . cold

Stewed beef salad (spicy)	9,40
Market beef tartare with quail egg (spicy)	13,10
Asian octopus carpaccio (spicy)	10,50
Tuna-avocado-rucola tatare (spicy)	10,90
Duck salad with coriander, peanut and chili oil (slightly spicy)	9,20
Seaweedsalad "sweet-sour" (vegan, spicy)	5,50
Aubergine tapas (vegan, spicy)	5,50
Marinated spinach (vegan)	5,50
Radish salad (vegan, spicy)	5,50
Kimchi homemade (vegan, spicy)	5,50

All dishes can be varied in **spiciness**.

Soup . Dim Sum . Dumpling

Miso soup / Soup of the day	4,50
Noodle-Vegetable soup (spicy)	6,20
Halibut soup „Thai Style” (spicy)	7,20
Fish soup with green curry and coconut milk (spicy)	7,40
Dim Sum with shrimps and wild garlic (3 pcs)	7,60
with pork, shrimps and vegetables (3 pcs)	7,30
with shrimps and water chestnuts (3 pcs)	7,60
with chicken and ginger (3 pcs)	7,20
Dumplings with fish and parsley (5 pcs)	9,20
with vegetables (5 pcs, vegan)	7,10
with lamb and radish (5 pcs)	9,40
with pork and vegetables (4 pcs)	7,50
with vegetables, nuts and mushrooms (5 pcs, vegan)	7,20
with duck and thyme (5 pcs)	9,00
with beef and scallions (5 pcs)	8,70
mixed (14 pcs)	21,60
Steamed dumplings with pork, vegetables and baby shrimps (5 pcs)	7,50

Starters . warm

Crispy fried sand smelt	9,80
Shrimps with ginger and spring onion (spicy)	8,90
Salmon Wantan with red curry and basil (spicy)	9,50
King prawn tempura à la Market (spicy)	10,80
„Five Spice“ popcorn chicken (spicy)	8,20
Ibérico ribs à la Shanghai (sweet-spicy)	8,50
“Gan-Guo” frog legs (spicy)	9,60
Chicken filet in almond crust	8,10
Duck liver with grilled sweet potatoes (spicy)	10,80
Edamame with chili (vegan, spicy)	5,80
Spring vegetable tempura (vegetarian)	8,90
„Tiger pepper“ with french beans (vegan, spicy)	7,50
Japan tofu with fermented beans (vegan, spicy)	7,50
Water spinach with garlic (vegan)	8,50

All dishes can be varied in **spiciness**.

Main course . Meal

Dish of the day	on request
Mango-Lime duck (sweet-spicy)	15,80
Cantonese duck with pakchoi (limited)	17,20
Coconut curry corn-fed chicken (spicy)	15,50
„Gan Bien“ corn-fed chicken (spicy)	15,50
Beef fillet with wok vegetables (spicy)	20,80
Braised Veal cheeks with homemade noodles (spicy)	16,90
Ibérico pork fillet „Yü-Shian“ (spicy)	16,30
Lean pork belly with kimchi und tofu (spicy)	15,10
Lamb shank à la Szechuan with vegetables and rice (spicy)	17,10

Main course . Offal . Seafood . Fish

Tender chicken liver from the Wok (spicy)	9,70 / 14,40
Lamb liver caramelized (sweet, spicy)	9,70 / 14,40
Sauteed calf's tongue (spicy)	9,70 / 14,40
Szechuan pepper king prawn (spicy)	21,90
Peeled prawns with yam and mushrooms (spicy)	21,90
Rice noodles with seafood à la Pad Thai (spicy)	17,60
Black calamari „Risotto“ (spicy)	16,40
Seafood ragout with oyster sauce	17,60
Grilled salmon on coconut-curry-champagne „risotto“ (spicy)	19,90
Salmon fillet in sweet & spicy bean sauce (spicy)	17,50
Grilled halibut „Tokyo Style“	18,80
Fish & Chips „Japan Style“ (sea bass with fried sweet potato chips)	16,60
Styria organic carp „sweet&sour“ (spicy)	16,20

All dishes can be varied in **spiciness**.

Main course . Vegetarian . Vegan

„Wen-Zhou“ homemade noodles (vegetarian, spicy)	13,20
„Market“ seasonal vegetables from the wok (vegan)	12,50
„Neo Buddha“ dish with tofu duo (vegan, spicy)	13,20
Seitan with red curry and vegetables (vegan, spicy)	13,90
„Yü-Shian“-seitan-ragout (vegan, spicy)	13,50
Rice with mushrooms and ginger (vegan, spicy)	13,90
Ricenoodles with french bean and peppers (vegan, spicy)	13,50

Desserts

Spicy mango on chocolate mousse	5,90
Creamed rice with asian cinnamon and caramel	5,50
Sticky rice dumplings duo (vegan)	4,90
Chocolate-fruits-fondue white/dark	6,50
„Nuo-Mi“ dumplings with coconut egg-cream	5,50
Homemade cheesecake	5,90

Daily cake on request

More desserts on request

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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