



Breakfast working days until 12 noon
Sat, Sun and holiday until 4 pm

GOOD MORNING ASIA (vegetarian upon request) 15,80

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 16,50

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

SUNSHINE IN VIETNAM 13,90

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

VEGETARISCH 13,90

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



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SPEEDY 4,50

Croissant with homemade apple-goji jam und butter
with espresso

+ 1,-

BASIC BREAKFAST 9,90

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 15,50

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 or more people) per person 18,90

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 apple goji jam	1,90
Butter / honey	1,20
Ham, Serrano - Salami special / Cheese variations	6,90 / 6,20
Goji-Cereal with yoghurt (vegetarian)	6,50
Eggplant spread (vegan)	4,80
Soft egg / fried egg / crispy egg with a soft core	1,90
Egg with tomatoes or onions from the Wok (vegetarian, spicy)	6,20
Shanghai scrambled eggs (vegetarian)	5,80
Serrano & Ei „China-Art“	8,20
Omelet filled with shrimps / chicken / vegetarian	9,90 / 8,90 / 7,90
Cheese omelet with scallion (spicy)	6,80
Vegetarian spring roll (vegetarian)	6,80
Spring roll with prawn and wild garlic (soy dough)	8,20
Steamed vegetarian dumplings (vegetarian)	7,30
Homemade marinated Fjord-trout / sea brass	8,20
Fish tartare	8,50
Duck on wholemeal toast with fried egg	8,80
Agedashi Tofu fried	6,50
Fish Wantan soup with ginger (spicy)	6,80
Noodle soup / Rice soup (vegetarian)	6,20
Vegetable rice / vegetable noodles (vegetarian)	6,20

SUSHI . MAKI . ROLLS



Peanut-avocado-mango uramaki (8 pcs, vegan)	12,40
Eve's Roll apple mango mint choco sauce (8 pcs, vegan)	12,60
Sweet potato-pumpkin seed uramaki (8 pcs, vegan)	12,50
Tofu-basil uramaki (8 pcs, vegan)	12,40
Seaweed-avocado uramaki (8 pcs, vegan)	12,20
Hot tuna roll tuna arugula hot tuna sauce (8 pcs, spicy)	15,80
Unagi Roll eel cream cheese avocado (8 Stk)	15,20
Rainbow roll sea bass fjord trout tuna avocado (8 pcs)	17,50
Spicy beef-tartare Uramaki (8 pcs, spicy)	15,10
Marinated fjord trout-avocado uramaki with dill (8 pcs)	14,40
Sea bass on prawn-cucumber maki (8 pcs)	14,80
Truffle Sake Roll salmon tempura truffle mayo arugula grana (8 pcs)	15,60
Dragon roll king prawn tempura avocado fjord trout cream cheese (8)	18,20
Sake tempura roll (8 pcs)	14,60
Sea bass tempura roll (8 pcs)	14,80
King prawn uramaki with grana and arugula (8 pcs)	17,80
Chilli-basil king prawn uramaki (8 pcs, spicy)	17,60



SUSHI . NIGIRI . SASHIMI

Sushi Market vegan (6 Nigiri + 8 Maki, vegan)	15,90
Sushi Market (6 / 8 / 10 Nigiri + 4 Maki)	16,90 / 20,90 / 24,90
Fjord trout set (4 Nigiri + 4 Maki / 8 Nigiri + 8 Maki)	10,90 / 19,90
Tuna set (4 Nigiri + 4 Maki / 8 Nigiri + 8 Maki)	13,50 / 24,50
Scallop nigiri flambéed (3 pcs)	10,20
Scallop sashimi with seaweed-wasabi-dip	12,60
Sashimi fjord trout (8 pcs / 12 pcs)	13,90 / 20,50
Nigiri-uramaki-sashimi plate for 2	37,90
Tuna bowl with edamame und avocado	22,90

Nigiri / Sashimi à la carte

Fjord trout / sea bass / mackerel / octopus	each 2,90
tuna / unagi / hokkigai / king prawn	each 3,60
seaweed / tofu / shiitake	each 2,30



COLD STARTERS

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

Rice vermicelli beef salad (spicy)	9,60
Market beef tartare with quail egg (spicy)	16,90
Asian octopus carpaccio (spicy)	10,80
Tuna-avocado-rucola tartare (spicy)	12,20
Duck salad with coriander, peanut and chilli oil (slightly spicy)	9,50
Seaweedsalad “sweet-sour” (vegan, spicy)	5,90
Aubergine tapas (vegan, spicy)	5,90
Marinated spinach (vegan)	5,90
Radish salad (vegan, spicy)	5,90
Kimchi homemade (vegan, spicy)	5,90



SOUP . DIM SUM . DUMPLINGS

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

Miso soup / Soup of the day	4,90
Noodle-Vegetable soup (spicy)	6,50
Halibut soup „Thai Style” (spicy)	7,30
Fish soup with green curry and coconut milk (spicy)	7,50
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
Teigtaschen with fish and parsley (5 pcs)	9,20
with vegetables (5 pcs, vegan)	7,30
with lamb and radish (5 pcs)	9,40
with pork and vegetables (4 pcs)	7,50
with vegetables, nuts and mushrooms (5 pcs, vegan)	7,60
with duck and thyme (5 pcs)	9,00
with beef and scallions (5 pcs)	8,70
mixed (14 pcs)	23,50
Steamed dumplings with pork, vegetables and baby shrimps (5 pcs)	8,20



WARM STARTERS

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

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)	12,20
„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)	11,20
Edamame with chilli (vegan, spicy)	5,90
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



MEAT

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

Dish of the day	on request
Mango-Lime duck (sweet- spicy)	16,50
Cantonese duck with pakchoi (limited)	17,50
Coconut curry corn-fed chicken (spicy)	15,80
„Gan Bien“ corn-fed chicken (spicy)	15,80
Beef fillet with wok vegetables (spicy)	22,80
Braised veal cheeks with homemade noodles (spicy)	17,50
Ibérico pork fillet „Yü-Shian“ (spicy)	16,90
Lean pork belly with kimchi und tofu (spicy)	15,60
Lamb shank à la Szechuan with vegetables and rice (spicy)	19,20



OFFAL . SEAFOOD . FISH

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

Tender chicken liver from the Wok (spicy)	15,20
Lamb liver caramelized (sweet, spicy)	15,20
Sauteed calf's tongue (spicy)	15,20
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)	18,20
Black calamari „Risotto“ (spicy)	17,50
Seafood ragout with oyster sauce	18,20
Grilled salmon on coconut-curry-champagne „risotto“ (spicy)	20,20
Salmon fillet in sweet & spicy bean sauce (spicy)	18,20
Grilled halibut „Tokyo Style“	19,20
Fish & Chips „Japan Style“ (sea bass with fried sweet potato chips)	17,10
Styria organic carp „sweet&sour“ (spicy)	17,10



VEGETARIAN . VEGAN

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

„Wen-Zhou“ homemade noodles (vegetarian, spicy)	14,40
Wok fried rice cake China-Style (vegetarian, spicy)	14,40
Reisvermicelli with tofu and vegetables (vegan, spicy)	14,20
Rice with mushrooms and ginger (vegan, spicy)	13,90
Market seasonal vegetables from the wok (vegan)	12,90
Sweet potato curry with coconut milk (vegan, scharf)	13,90
Homemade seitan with red curry and vegetables (vegan, spicy)	14,90
Szechuan Wok-Seitan (vegan, spicy)	14,90
„Yü-Shian“ aubergine-tofu ragout (vegan)	14,20
„Neo Buddha“ dish with tofu duo (vegan, spicy)	14,20



DESSERT

Schokomousse with spicy mango cream	5,90
Coconut milk „Tang Yuan“ with peanuts	6,20
Sticky rice dumplings duo (vegan)	5,50
Chocolate-fruits-fondue light/dark	6,50
Steamed coconut-„Lo Mai Chi“ with egg	5,80
Homemade cheesecake	6,20

More desserts/cakes 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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