



MARKET BREAKFAST

Working days 8 am - 11 am / Sat, Sun and until 4 pm

FRIED / SCRAMBLED EGG (2 eggs + bun, vegetarian)	6,50
EGGS WITH TOMATO (2 eggs + rice, vegetarian) Scrambled egg with tomato and onion	7,90
SHANGHAI OMELETTE (2 eggs + rice) filled with wok veggies (vegetarian)	11,50
filled with chicken and veggies	11,90
filled with shrimps and veggies	12,80
CHEESY OMELETTE (2 eggs + bun, vegetarian) with cheese and onion	8,90
„HAM & EGGS“ (2 eggs + bun, vegetarian) With serrano ham	9,50
„BACON & EGGS – KOREAN STYLE“ (spicy) Rice with kimchi samgyupsal and 2 eggs	12,80
EGG BENEDICT MARKET (min. 10 min) 2 poached eggs, avocado cream, hollandaise + fjord trout / + ham	11,50 +3 / +2
HOMEMADE SRING ROLLS Vegan with veggies (2 pcs.)	6,50
With prawns and wild garlic (2 pcs.)	8,20
STEAMED DIM SUM (min. 10 min) Vegane Dumplings (5 pcs.)	7,40
Siu Mai with chicken (3 pcs.)	7,50
Bao Zi with pork (4 pcs.)	7,60
Ha Gao with prawns (3 pcs.)	7,90
AUBERGINE DUCK TOAST	13,50
Fullgrain toast with duck and aubergine	



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GOOD MORNING, ASIA	14,90
(vegetarian upon request) Steamde pork dumplings with rice- or noodle soup, together with an omelette. 1/8l fresh orange juice and fruits.	
CHA CHAAN TENG (min. 10 min)	16,90
Steamed dim sum with prawns. Shanghai omelette with shrimps and rice. Cinnamon-caramel coconutmilkrice.	
MARKET BY THE SEA	15,90
Marinated fjord trout and sea bass, together with seaweed salad, olives, capers and cheese. Kaiser roll, croissant, whole grain- and black bread. Butter, homemade apple-goji-jam and honey. 1/8l fresh orange juice and fruits.	
VEGANASIA (vegan)	12,90
Aubergine spread, wok vegetables and tofu-avocado tartare with balsamic. In addition Kaiser roll, whole grain- and black bread. Fruits.	
SEOUL FOOD (vegetarian)	13,90
Miso soup, kimchi, vegan spring rolls & cheezy omelette with black bread.	
House-noodlesoup with 2 fried eggs (vegetarian)	12,20
Fish wantan soup (spicy)	6,80
Steamed „Nai Huang Bao“	5,90
Goji-fruits-cereal with yogurt (vegetarian)	7,90
Agedashi Tofu (vegan)	6,50
Noodle- or ricesoup (vegan)	6,20
Seaweed „sweet-sour“ (vegan, spicy)	5,90
Aubergine Tapas (vegan)	5,90
Kimchi homemade (vegan, spicy)	5,90



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SPEEDY	4,50
croissant, apple-goji-jam and butter.	
BREAKFAST WITH YOU (min. 2P.)	per person 19,90
Prosecco 0,1l with 1 hot beverage (Coffee, tea, hot chocolate or soy - sesame drink). Kaiser roll, croissant, whole grain-, black bread butter, cheese, homemade apple-goji jam, honey, ham, serrano and salami, cheese, soft organic egg, marinated fjord-trout & sea brass (homemade), fish tartare 1/8l fresh orange juice and fruits	
BREAKFAST BASIC (vegetarian)	10,90
Hot beverage (Coffee, tea, hot chocolate or soy - sesame drink) Kaiser roll, whole grain bread, black bread with butter, homemade apple-goji jam and honey. 1/8l fresh orange juice and fruits	
VIENNESE BREAKFAST PLUS	15,90
Hot beverage (Coffee, tea, hot chocolate or soy - sesame drink) Kaiser roll, whole grain bread, black bread with butter, homemade apple-goji jam, honey, Salami, Serrano, ham, cheese, soft organic egg, 1/8l fresh orange juice and fruits	
Kaiser roll	1,50
Croissant / whole grain bread / black bread	2,50
Butter	1,10
Homemade apple-goji-jam / honey	1,90
Soft organic egg	1,90
Half avocado	3,20
Ham, salami & serrano	6,90
Fjord trout / sea bass	7,90
Market Cheesecake (pistaccio or mango)	6,20
Cinammon-caramel-rice porridge	6,50
Mango chilli chocolate mousse	5,90



SUSHI . MAKI . ROLLS

Peanut-avocado-mango uramaki (8 pcs, vegan)	12,80
Sweet potato-pumpkin seed uramaki (8 pcs, vegan)	12,80
Tofu-basil uramaki (8 pcs, vegan)	12,70
Seaweed-avocado uramaki (8 pcs, vegan)	12,60
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)	15,90
Dragon roll king prawn tempura avocado fjord trout cream cheese (8)	19,50
Sake tempura roll (8 pcs)	14,90
King prawn uramaki with grana and arugula (8 pcs)	17,80
Chilli-basil king prawn uramaki (8 pcs, spicy)	17,60



SUSHI . NIGIRI . SASHIMI

Nigiri-uramaki-sashimi plate for 2	37,90
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)	13,90 / 24,90
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
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)	7,90
with pork, shrimps and vegetables (3 pcs)	7,60
with shrimps and water chestnuts (3 pcs)	7,90
with chicken and ginger (3 pcs)	7,50
Dumplings	
with fish and parsley (5 pcs)	9,30
with vegetables (5 pcs, vegan)	7,40
with lamb and radish (5 pcs)	9,50
with pork and vegetables (4 pcs)	7,60
with vegetables, nuts and mushrooms (5 pcs, vegan)	7,70
with duck and thyme (5 pcs)	9,10
with beef and scallions (5 pcs)	8,80
mixed (14 pcs)	23,60
Steamed dumplings with pork, vegetables and baby shrimps (5 pcs)	8,30



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 with veggies 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	8,50
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)	8,90



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)	23,50
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)	19,90



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
Market seafood ragout (spicy)	18,20
Grilled salmon on coconut-curry-champagne „risotto“ (spicy)	20,50
Salmon fillet in sweet & spicy bean sauce (spicy)	18,70
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

Chocolate mousse 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 “Nai Huang Bao”	5,90
Homemade cheesecake (pistachio or mango)	6,90

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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