



## WEEKEND BRUNCH

Saturday and Sunday 9 am until 4 pm

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



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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) 7,50

Steamed „Nai Huang Bao“ 6,20

Goji-fruits-cereal with yogurt (vegetarian) 7,90

Agedashi Tofu (vegan) 6,90

Noodle- or ricesoup (vegan) 6,50

Seaweed „sweet-sour“ (vegan, spicy) 6,50

Aubergine Tapas (vegan) 6,50

Kimchi homemade (vegan, spicy) 6,50



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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<br>1/8l fresh orange juice and fruits |                  |
| BREAKFAST BASIC (vegetarian)                                                                                                                                                                                                                                                                                                                | 10,90            |
| Hot beverage (Coffee, tea, hot chocolate or soy - sesame drink)<br>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)<br>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                                                                                                                                                                                                                                                                                                                      | 8,20             |
| Market Cheesecake (pistaccio or mango)                                                                                                                                                                                                                                                                                                      | 7,20             |
| Cinammon-caramel-rice porridge                                                                                                                                                                                                                                                                                                              | 6,80             |
| Mango chilli chocolate mousse                                                                                                                                                                                                                                                                                                               | 6,50             |

## SUSHI . MAKI . ROLLS



|                                                                           |       |
|---------------------------------------------------------------------------|-------|
| Peanut-avocado-mango uramaki (8 pcs, <b>vegan</b> )                       | 13,40 |
| Sweet potato-pumpkin seed uramaki (8 pcs, <b>vegan</b> )                  | 13,40 |
| Tofu-basil uramaki (8 pcs, <b>vegan</b> )                                 | 13,20 |
| Seaweed-avocado uramaki (8 pcs, <b>vegan</b> )                            | 13,10 |
| Hot tuna roll tuna   arugula   hot tuna sauce (8 pcs, <b>spicy</b> )      | 16,20 |
| Unagi roll eel   cream cheese   avocado (8 Stk)                           | 15,80 |
| Rainbow roll sea bass   fjord trout   tuna   avocado (8 pcs)              | 17,90 |
| Spicy beef-tartare uramaki (8 pcs, <b>spicy</b> )                         | 15,50 |
| Marinated fjord trout-avocado uramaki with dill (8 pcs)                   | 14,90 |
| Sea bass on prawn-cucumber maki (8 pcs)                                   | 15,20 |
| Truffle sake roll salmon tempura   truffle mayo   arugula   grana (8 pcs) | 16,20 |
| Dragon roll king prawn tempura   avocado   fjord trout   cream cheese (8) | 19,50 |
| Sake tempura roll (8 pcs)                                                 | 15,20 |
| King prawn uramaki with grana and arugula (8 pcs)                         | 18,20 |
| Chilli-basil king prawn uramaki (8 pcs, <b>spicy</b> )                    | 18,20 |



## SUSHI . NIGIRI . SASHIMI

|                                                         |                       |
|---------------------------------------------------------|-----------------------|
| Nigiri-uramaki-sashimi plate for 2                      | 38,90                 |
| Sushi Market vegan (6 Nigiri + 8 Maki, <b>vegan</b> )   | 16,50                 |
| Sushi Market (6 / 8 / 10 Nigiri + 4 Maki)               | 17,50 / 21,50 / 25,50 |
| Fjord trout set (4 Nigiri + 4 Maki / 8 Nigiri + 8 Maki) | 11,20 / 20,20         |
| Tuna set (4 Nigiri + 4 Maki / 8 Nigiri + 8 Maki)        | 14,50 / 25,50         |
| Scallop nigiri flambéed (3 pcs)                         | 10,50                 |
| Scallop sashimi with seaweed-wasabi-dip                 | 12,90                 |
| Sashimi fjord trout (8 pcs / 12 pcs)                    | 15,20 / 21,80         |
| Tuna bowl with edamame und avocado                      | 22,90                 |

### Nigiri / Sashimi à la carte

|                                             |           |
|---------------------------------------------|-----------|
| Fjord trout / sea bass / mackerel / octopus | each 3,10 |
| tuna / unagi / hokkigai / king prawn        | each 3,80 |
| seaweed / tofu / shiitake                   | each 2,90 |



## COLD STARTERS

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

|                                                                            |       |
|----------------------------------------------------------------------------|-------|
| Rice vermicelli beef salad ( <b>spicy</b> )                                | 10,60 |
| Octopus with Thai basil ( <b>spicy</b> )                                   | 11,80 |
| Tuna-avocado-rucola tartare ( <b>spicy</b> )                               | 14,20 |
| Duck salad with coriander, peanut and chilli oil ( <b>slightly spicy</b> ) | 10,50 |
| Market beef tartare with quail egg ( <b>spicy</b> )                        | 17,50 |
| Seaweedsalad “sweet-sour” ( <b>vegan, spicy</b> )                          | 6,50  |
| Aubergine tapas ( <b>vegan, spicy</b> )                                    | 6,50  |
| Marinated spinach ( <b>vegan</b> )                                         | 6,50  |
| Radish salad ( <b>vegan, spicy</b> )                                       | 6,50  |
| Kimchi homemade ( <b>vegan, spicy</b> )                                    | 6,50  |



## SOUP . DIM SUM . DUMPLINGS

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

|                                                                  |       |
|------------------------------------------------------------------|-------|
| Miso soup / Soup of the day                                      | 5,50  |
| Noodle-Vegetable soup (spicy)                                    | 7,20  |
| Halibut soup „Thai Style” (spicy)                                | 7,90  |
| Fish soup with green curry and coconut milk (spicy)              | 8,20  |
| <br>                                                             |       |
| Dim Sum                                                          |       |
| with shrimps and wild garlic (3 pcs)                             | 8,90  |
| with pork, shrimps and vegetables (3 pcs)                        | 8,60  |
| with shrimps and water chestnuts (3 pcs)                         | 8,90  |
| with chicken and ginger (3 pcs)                                  | 8,50  |
| Dumplings                                                        |       |
| with fish and parsley (5 pcs)                                    | 10,30 |
| with vegetables (5 pcs, <b>vegan</b> )                           | 8,40  |
| with lamb and radish (5 pcs)                                     | 10,50 |
| with pork and vegetables (4 pcs)                                 | 8,60  |
| with vegetables, nuts and mushrooms (5 pcs, <b>vegan</b> )       | 8,70  |
| with duck and thyme (5 pcs)                                      | 10,10 |
| with beef and scallions (5 pcs)                                  | 9,80  |
| mixed (14 pcs)                                                   | 24,60 |
| Steamed dumplings with pork, vegetables and baby shrimps (5 pcs) | 9,30  |



## WARM STARTERS

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

|                                                              |       |
|--------------------------------------------------------------|-------|
| Crispy fried sand smelt                                      | 10,50 |
| Shrimps with ginger and spring onion ( <b>spicy</b> )        | 9,90  |
| Salmon Wantan with red curry and basil ( <b>spicy</b> )      | 10,50 |
| King prawn tempura with veggies à la Market ( <b>spicy</b> ) | 13,20 |
| „Five spice“ popcorn chicken ( <b>spicy</b> )                | 9,50  |
| Ibérico ribs à la Shanghai (sweet- <b>spicy</b> )            | 10,10 |
| “Gan-Guo” frog legs ( <b>spicy</b> )                         | 10,80 |
| Chicken filet in almond crust                                | 9,80  |
| Duck liver with grilled sweet potatoes ( <b>spicy</b> )      | 12,20 |
| Edamame with chilli ( <b>vegan, spicy</b> )                  | 6,90  |
| Spring vegetable tempura ( <b>vegetarian</b> )               | 9,90  |
| „Tiger pepper” with french beans ( <b>vegan, spicy</b> )     | 8,50  |
| Japan tofu with fermented beans ( <b>vegan, spicy</b> )      | 8,50  |
| Water spinach with garlic ( <b>vegan</b> )                   | 9,90  |





## MEAT

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

| Dish of the day                                           | on request |
|-----------------------------------------------------------|------------|
| Mango-lime duck (sweet-spicy)                             | 16,90      |
| Cantonese duck with pakchoi (limited)                     | 18,50      |
| Coconut curry corn-fed chicken (spicy)                    | 16,50      |
| „Gan Bien“ corn-fed chicken (spicy)                       | 16,50      |
| Beef fillet with wok vegetables (spicy)                   | 23,90      |
| Braised veal cheeks with homemade noodles (spicy)         | 17,90      |
| Ibérico pork fillet „Yü-Shian“ (spicy)                    | 17,50      |
| Lean pork belly with kimchi und tofu (spicy)              | 16,30      |
| Lamb shank à la Szechuan with vegetables and rice (spicy) | 20,80      |



## OFFAL . SEAFOOD . FISH

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

|                                                                     |       |
|---------------------------------------------------------------------|-------|
| Tender chicken liver from the Wok (spicy)                           | 15,80 |
| Lamb liver caramelized (sweet, spicy)                               | 15,80 |
| Sauteed calf's tongue (spicy)                                       | 15,80 |
| Szechuan pepper king prawn (spicy)                                  | 22,20 |
| Peeled prawns with yam and mushrooms (spicy)                        | 22,20 |
| Rice noodles with seafood à la Pad Thai (spicy)                     | 18,90 |
| Black calamari „Risotto“ (spicy)                                    | 18,20 |
| Market seafood ragout (spicy)                                       | 18,90 |
| Grilled salmon on coconut-curry-champagne „risotto“ (spicy)         | 20,90 |
| Salmon fillet in sweet & spicy bean sauce (spicy)                   | 19,20 |
| Grilled halibut „Tokyo Style“                                       | 19,50 |
| Fish & Chips „Japan Style“ (sea bass with fried sweet potato chips) | 17,90 |
| Styria organic carp „sweet&sour“ (spicy)                            | 17,90 |



## VEGETARIAN . VEGAN

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

|                                                              |       |
|--------------------------------------------------------------|-------|
| „Wen-Zhou“ homemade noodles (vegetarian, spicy)              | 14,90 |
| Wok fried rice cake China-Style (vegetarian, spicy)          | 14,90 |
| Reisvermicelli with tofu and vegetables (vegan, spicy)       | 14,70 |
| Rice with mushrooms and ginger (vegan, spicy)                | 14,50 |
| Market seasonal vegetables from the wok (vegan)              | 13,50 |
| Sweet potato curry with coconut milk (vegan, scharf)         | 14,50 |
| Homemade seitan with red curry and vegetables (vegan, spicy) | 15,50 |
| Szechuan Wok-Seitan (vegan, spicy)                           | 15,50 |
| „Yü-Shian“ aubergine-tofu ragout (vegan)                     | 14,70 |
| „Neo Buddha“ dish with tofu duo (vegan, spicy)               | 14,70 |

## DESSERT



|                                          |      |
|------------------------------------------|------|
| Chocolate mousse with spicy mango cream  | 6,50 |
| Coconut milk „Tang Yuan“ with peanuts    | 6,70 |
| Sticky rice dumplings duo (vegan)        | 5,90 |
| Chocolate-fruits-fondue light/dark       | 6,90 |
| Steamed “Nai Huang Bao”                  | 6,20 |
| Homemade cheesecake (pistachio or mango) | 7,20 |

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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