

aperitif & bitters

4 cl

amaro nonino	7,00
antica formula	8,00
averna °	7,00
aperol	5,00
borgmann 1772 kräuterlikör	9,00
campari 9°	7,00
cocchi aperitivo americano	7,00
fernet branca °	7,00
martini bianco °	6,00
noilly prat	7,00
pernod	7,00
pernod absinth	9,00
ramazzotti	7,00
ricard	7,00



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 prices in euro including all taxes. / changes and printing errors reserved.
updated: 01.10.24

a: glutes / b: crustaceans / c: egg / d: fish / e: peanut / f: soy / g: milk /
h: edible nuts / l: celery / m: mustard / n: sesame / o: sulphites /
u: lupines / r: molluscs

all dishes can be varied in **spiciness**

classic alcohol free

vöslauer mineral water still 0,33 l / 0,75 l 3,90 / 6,90

vöslauer mineral water sparkling 0,33 l / 0,75 l 3,90 / 6,90

coca cola regular / zero 0,33 l 4,20

schweppes tonic water / bitter lemon 0,2 l 4,20

fever tree premium indian / mediterranean / ginger ale 0,2 l 4,40

soda* 0,25 l / 0,5 l 2,90 / 4,50

soda lemon / raspberry / elderflower* 0,25 l / 0,5 l 3,20 / 4,80

altenriederer apple juice unfiltered / grape juice 0,25 l 3,90

altenriederer pear- / apricot- / currant nectar 0,25 l 4,10

altenriederer organic juices with soda 0,5 l 5,90

* youth drink

all dishes can be varied in **spiciness**

schnaps & grappa

4 cl

nonino grappa tradizionale	41%	5,00
berta nibbio grappa di barbera	40%	6,20
berta bric del gajan barrique	44%	16,00
gölles alte zwetschke / herzkirsche / pfirsich / marille	45%	7,60
gölles holler / edelbitter / williams / kriecherl	45%	7,60
gölles himbeer / quitte	43%	9,40
hämmerle kriecherl pflaumenbrand vgg / himbeer	42%	6,50
hämmerle williams birne / enzian / subirer	42%	6,50

licquer

4 cl

amaretto di saronno		7,00
bailey's ^g		7,00
bailey's chocolat luxe ^g		9,00
chambord		9,00
chartreuse grün		8,00
chartreuse gelb		8,00
cointreau		8,00
dom benedictine		8,00
drambuie		8,00
galliano		7,00
grand marnier ^o		8,00
jägermeister		7,00
kahlua		7,00
mozart black ^g		7,00
mozart white ^g		7,00
patron xo fafé		8,00
sambuca		7,00
southern comfort		7,00
st. germain		8,00
tequila rose		7,00

all dishes can be varied in **spiciness**

whisky

4 cl

johnnie walker blue label	40%	26,00
chivas regal 18 years	40%	16,00
bulleit bourbon	45%	11,00
bulleit rye	45%	9,00
four roses bourbon	40%	8,00
george dickel no. 12	45%	11,00
jack daniel's	40%	9,00
jack daniel's gentleman jack	40%	10,00
jack daniel's honey	35%	9,00
jack daniel 's single barrel	45%	14,00
maker's mark	45%	10,00
michter 's rye whiskey	42,4%	16,00
old overholt	40%	13,00
wild turkey 101	50,5%	11,00
woodford reserve	45,2%	11,00

brandy & cognac

4 cl

frapin vs (limited)	france	40%	10,00
frapin vsop	france	40%	13,00
cles des ducs xo	france	40%	10,00
daron vs	france	40%	9,00
gran duque d'alba	spain	40%	9,00
hennessy vs	france	40%	10,00
remy martin vsop	france	40%	10,00

all dishes can be varied in **spiciness**

homemade lemonades 0,5l

ginseng ginger orange iced tea 6,20

lychee rose soda 6,20

blood orange thyme lemonade 6,20

yuzu mango lemonade 6,20

basil cardamom sichuan pepper soda 6,20

hibiscus indian basil soda 6,20

fresh smoothies

raspberry chai lassi ^g 8,90

with pear, raspberry, coconut jam, yoghurt, earl grey tea

mango shock ^g 8,90

with mango, pineapple, milk, honey, cardamom and optional chilli

matcha mitsu ^f 8,90

with matcha, coconut jam, honey and soy milk

homepressed

fresh orange juice 1/8l 3,90

healthy ginger shot 4 cl 3,90

all dishes can be varied in **spiciness**

viennese coffee

bieder & mayer - „market edition“

espresso 3,20

espresso with milk / espresso macchiato ^g 3,40

americano 3,80

melange /cappuccino ^g 4,60

double espresso 4,80

tall espresso with milk / latte macchiato ^g 5,20

matcha latte / hot chocolate ^{f,g} 5,60

iced latte with cookies ^g 6,60

tea

ginseng ginger / blood orange / chamomile 4,90

darjeeling / jasmine / sencha / earl grey (premium) 4,90

rose tea / market „eight treasures“ tea 5,30

market tea with sage, ginger, honey, lime and orange 5,60

all dishes can be varied in **spiciness**

whisky

4 cl

toki	japan	43%	10,00
crown royal	canada	40%	16,00
hibiki distillers	japan	43%	17,00
nikka from the barrel	japan	51,4%	13,00
nikka yoichi distillers	japan	45%	16,00
yamazaki distillers edition	japan	43%	21,00
bushmills 10 years	ireland	40%	9,00
jameson	ireland	40%	8,00
rower's	ireland	40%	8,00
redbreast 12 years	ireland	40%	13,00
ardberg ten	islay	54,2%	14,00
ardberg uigeadail	islay	54,2%	19,00
balvenie double wood 12 years	speyside	40%	13,00
bowmore darkest 15 years	islay	43%	16,00
bunnahabhain 12 years	islay	46,3%	11,00
caol Ila 12 years	islay	43%	13,00
caol Ila 18 years	islay	43%	30,00
cragganmore 12 years	speyside	40%	9,00
glenlivet 12 years	speyside	40%	10,00
glenlivet 18 years	speyside	43%	13,00
glenmorangie nectar d'or	highlands	46%	10,00
lagavulin 16 years	islay	43%	13,00
laphroaig 10 years	islay	43%	10,00
laphroaig triple wood	islay	48%	22,00
oban 14 years	highlands	43%	9,00
springbank 15 years	campbelltown	46%	15,00
talisker eistiller's edition	skye	45,8%	9,00
the balvenie 21 years		40%	33,00

all dishes can be varied in **spiciness**

rum

4 cl

a.h. riise rum	uk	42%	18,00
barbancourt 15 years	haiti	43%	30,00
dictador 20 years	columbia	40%	13,00
diplomatico reserva exclusiva	venezuela	40%	13,00
diplomatico single vintage 2004	venezuela	43%	anfrage
el dorado 15 years	guyana	40%	16,00
goslings black seal	bermuda	40%	10,00
havana 3 years	cuba	40%	8,00
malteco	guatemala	41%	10,00
montebello 8 years	guadeloupe	42%	16,00
opthimus 25 years	dom. republic	38%	21,00
havana 7 years	cuba	40%	11,00
la mauny blanc agricole	martinique	50%	8,00
malecon 18 years	panama	40%	13,00
ryoma	japan	40%	13,00
pampero especial	venezuela	40%	8,00
pampero blanco	venezuela	40%	8,00
pampero aniversario	venezuela	40%	9,00
plantation xo anniversary	france	40%	12,00
zacapa 23	guatemala	40%	16,00
zacapa royal	guatemala	45%	39,00

vodka

4 cl

haku	japan	40%	10,00
absolut	sweden	40%	7,00
belvedere	poland	40%	13,00
grey goose	france	40%	13,00
ketel one	netherlands	40%	9,00
wyborowa	poland	40%	6,00
wyborowa exquisite	poland	40%	10,00
zubrowka	poland	40%	7,00

all dishes can be varied in **spiciness**

draft beer 0,2l / 0,3 l / 0,5 l

private brewery zwettler walddiertel

zwettler pils ^a 3,60 / 4,60 / 5,60

zwettler zwickl unfiltered ^a 3,80 / 4,80 / 5,80

bottled beer 0,33 l

singha / tsing tao / kirin ^a 4,90

clausthaler alcohol free ^a 4,60

spritzer 1/4 l

white wine spritzer ^o 4,30

verjus spritzer (alcohol free) ^o 4,30

aperol spritzer / hibiscus spritzer ^o 6,60

lillet flavour spritzer with elderflower ^o 6,90

aperol / hugo prosecco ^o 7,90

lychee rose prosecco / yuzu mango prosecco ^o 8,90

all dishes can be varied in **spiciness**

sparkling wine 0,1 l / bottle

prosecco spumante ° 5,90 / 35,00

tenuta monticello, italy

dry sparkling wine with beguiling fruity character

cremant de bourgogne ° 6,90 / 39,00

vitteaut alberti, givry, france

refreshment from burgundy, finr mousseux, a perfect start

champagne brut grand reserve ° 12,90 / 88,00

andré cloeut champagne, bouzy, france

pinot noir characteristics, perfect combination of fresh acidity and brioche notes

rice wine sake 1/8 l

shirakawa no seki ° 9,90

simple and soft sake, a perfect entry into the world of sake

ninki-ichi ninki 11 junmai genshu ° 11,90

ginkgo aroma, tropical fruits, fresh and multilayered

ninki-ichi black ninki junmai ginjo ° 12,90

fresh ginkgo aroma; soft, dry, beautiful resonance and velvety finish

amabuki ginnokurenai rose ° 17,50

rose colour due to special rice grain, flowery, fruity and sweet, well-balanced

jokigen yamahai junmai ° 9,50

junmaishu brewed after the traditional yamahai method, very umami

rosé 1/8 l / bottle

rock angel 9,90 / 58,00

château d' eclans, provence, france

citrus and berry notes, long and juicy finish, pairs perfectly with the spicy cuisine

all dishes can be varied in **spiciness**

gin

4 cl

roku gin	japan	43%	10,00
bb dschin	austria	45%	15,00
beefeater 24	england	45%	10,00
bombay sapphire	england	40%	9,00
bulldog	england	40%	9,00
botanist	scotland	46%	10,00
death's door	usa	47%	11,00
gin mare	spain	42,7%	11,00
g'vine	france	43,9%	11,00
hendrick's	scotland	44%	10,00
london no.1	england	47%	11,00
mascaro	spain	40%	10,00
monkey 47	germany	47%	11,00
no. 209	usa	46%	12,00
old english gin	england	44%	13,00
old ray	scotland	55%	10,00
oxley	england	47%	13,00
plymouth	england	41%	11,00
tanqueray no. 10	england	47,3%	10,00
tanqueray	england	47,3%	9,00
whitley neill	england	42%	9,00
xoriguer	spain	38%	9,00

tequila & mezcal

4 cl

don julio anejo	mexico	38%	13,00
don julio reposado	mexico	38%	12,00
corralejo reposado	mexico	38%	10,00
mezcal san cosme	mexico	40%	9,00
mezcal san cosme	mexico	40%	9,00
clase azul reposado	mexico	40%	36,00

all dishes can be varied in **spiciness**

cocktails
everyday from five pm

piña colada 14 °

plantation, malibu, cream of coconut, lime and pineapple

dark `n stormy 14

gosling´s black seal rum, lemon juice and ginger beer

fruit daiquiri 14

rum, fruit jam (passion fruit, mango, raspberry, blackberry or cranberry)
fruchtsirup and lime

pipeline 12

haku vodka, lim, disaronno, pineapple and cucumber

white peace 12,

haku vodka, viennese mocca and coconut espuma

ernest hemingway special 13 °

rum, lime, pink grapefruit, maraschino and cane sugar

mojito 13

rum, mint, cane sugar, lime and soda

manhattan perfect 13 °

makers mark, antica formula and noilly prat

grand cosmopolitan 12 °

haku vodka, grand marnier, cranberry, lime

all dishes can be varied in **spiciness**

white wine 1/8 l / bottle

grüner veltliner „market“ ° 4,40

weber, lower austria

pairs well with all fish dishes

grüner veltliner „terrassen“ ° 4,70 / 28,00

jurtschitsch, langenlois, kamptal

fragrant, aromatic and refreshing wine

drachen cuveé ° 4,90 / 28,50

jurtschitsch, langenlois, kamptal

exotic fruits, muscat and rose scent, soft sweetness, perfect with spicy dishes

riesling „federspiel loibenberg“ ° 5,10 / 28,50

domäne wachau, dürnstein, wachau

elegant, mineral-rich, earthy Riesling, good companion to sushi

sauvignon blanc ° 5,20 / 29,00

misty cove, new zealand

highly aromatic wine, scent of gooseberry, kiwi and white blossoms

gelber muskateller ° 5,50 / 31,50

zweytick, ratsch, south styria

lively classy styrian with a bloomy fragrance and inciting sourness

chardonnay bio ° 7,20 / 40,50

gesellmann, mittelburgenland

delicate creaminess, harmonizing acidity, universal allrounder

rotgipfler ° 5,40 / 30,50

schneider, tattendorf, thermal region

yellow fruit, acacia honey, fresh and fruity, an allrounder

gemischter satz dac ° 4,90 / 27,50

edlmoser, mauer, vienna

vienna as it is! a fresh and cool classic with a touch “wiener schmah”

all dishes can be varied in **spiciness**

red wine 1/8 l / bottle

market cuveé ° 4,60 / 26,00

bauer pörtl, unterpetersdorf, mittelburgenland

merlot & blaufränkisch, cherry & wild berry, fine meshed cuveé with good pressure

zweigelt ° 6,10 / 34,50

weingut jahner, wildungsmauer, carnuntum

full cherry fruit, ripe bouquet, supple palate, pleasant finish

st. laurent ° 5,10 / 29,00

schneider, tattendorf, thermal region

strong fruit, velvety tannins, complex and elegant aftertaste

blaufränkisch mittelburgenland dac ° 5,10 / 28,50

bauerlpörtl, unterpetersdorf, mittelburgenland

cherry, pepper, youthful, aromatic blaufränkisch with a soft finish

merlot ° 5,70 / 32,50

günter triebaumer, rust, burgenland

full bouquet with dark berries, voluminous body, pairs well with red meat

cuvée small wall ° 5,80 / 33,50

leo jahner, carnuntum, lower austria

blaufränkisch and merlot, dark berries in the nose, silky tannins

nepomuk ° 6,10 / 35,50

kloster am spitz, neusiedlersee, burgenland

blaufränkisch and syrah, scent of cherries and blackberries, long finish

rosé 1/8 l / bottle

rosé ° 4,70 / 30,50

bauer-pörtl, unterpetersdorf, mittelburgenland

salmon-color, cheerful scent, blaufränkisch grapes, fresh

all dishes can be varied in **spiciness**

cocktails

everyday from five pm

wind in vienna 13

haku vodka, st. germain, thai basil, grapefruit, apple and lime

eibisch 14 °

haku vodka infused with lychee, cranberry, grand marnier, limoncello, lime and homemade hibiscus flower syrup

old fashioned 13

makers mark, angostura, cane sugar and orange

paloma 13

mezcal san cosme, lime, pink grapefruit, agave nectar and himalayan salt

honey moon 13 °

jack daniel`s honey, lime, angostura and egg white

joe collins 12

haku vodka, lime, cane sugar, angostura and soda

mai tai 15 °

rum, pampero blanco, martinique, amaretto, rose lime juice, almond, pineapple

flower power 13

roku gin, apricot nectar, st. germain, lime, rosemary, tonic

pornstar martini #unmasked 14 °

roku gin infused with lemon grass, passion fruit, orange bitters, burschik dry infused with lemon balm

spicy lips 15 °

haku vodka infused with vanilla, galliano, chilli, orange-ginger-caramel and tonic

all dishes can be varied in **spiciness**

cocktails
everyday from five pm

market gin sin 14

roku gin infused with lemon grass, ginger, raspberry, lychee and lime

tokyo mule 13

haku vodka, ginger beer, cucumber and yuzu

bei jing sour 13 °

toki whisky, yuzu, cane sugar, angostura and egg white

don't fear the pear 14

roku gin infused with cinnamon and pear, pear nectar, earl grey syrup, lime, tonic

the best monkey in the jungle 15 °

monkey 47, dom bénédictine, ginger licquer, apple juice, basil, burschik klassik infused with lime and lemon balm

raffle` s singapore sling 15 °

roku gin, cherry herring, dom bénédictine, grand marnier, grenadine, lime, pineapple, soda, angostura

thai daiquiri 14

rum, pineapple, thai basil, lime, cane sugar

thai basil smash 14 °

roku gin, yuzu, thai basil, cane sugar, egg white

kuro negroni 13 9°

roku gin, ninki ichi black, campari, noily prat rouge

all dishes can be varied in **spiciness**

breakfast
saturday and sunday from nine am until four pm

asian sets

at market (vegetarian upon request) 14,90^{acfn}

pork baozi with noodle- or rice soup, as well as an omelet, together with an eighth liter orange juice and fruits

in hongkong 16,90^{abcdfn}

steamed ha gao with prawns and ginger, as well as a filled omelet with shrimps and rice, and a cinnamon caramel coconut milk rice porridge

by the sea 15,90^{adefhn}

fjordtrout and seabass with seaweed salad, olives, capers and cheese, kaiser roll, croissant, whole grain- and black bread, butter, homemade apple goji jam and honey, an eighth liter orange juice and fruits

in seoul (vegetarian) 13,90^{acfn}

miso soup, kimchi, vegan spring rolls and a cheese omelet with black bread

in vegan (vegan) 12,90^{afhn}

aubergine spread, wok vegetables, and tofu avocado tatar, together with kaiser roll, whole grain- and black bread, as well as some fruits

all dishes can be varied in **spiciness**

breakfast

saturday and sunday from nine am until four pm

european sets

quick (vegetarian) 4,50 ^{a9}

croissant, apple goji jam and butter

in vienna 15,90 ^{acdefgh}

hot beverage (coffee, tea, hot chocolate or soja-sesame drink) with kaiser roll, wholegrain- and black bread, together with butter, homemade apple goji jam, honey, ham, serrano and salami, cheese, soft organic egg
an eighth liter orange juice and fruits

with you (2 people) 19,90 per person ^{acdefgh}

a tenth prosecco with a hot beverage (coffee, tea, hot chocolate or soja-sesame drink), with kaiser roll, croissant, wholegrain- and black bread with butter, apple-goji jam and honey, as wells ham, serrano, salami und cheese, soft organic egg, fjordtrout and seabass, fishtatar and
an eighth liter orange juice and fruits

vegetarian (vegetarian) 11,90 ^{acdefgh}

hot beverage (coffee, tea, hot chocolate or soja-sesame drink) with kaiser roll, wholegrain- and black bread, together with butter, homemade apple goji jam, honey, and an eighth liter orange juice and fruits

all dishes can be varied in **spiciness**

cocktails

everyday from five pm

aperitif bellini

fear the pear 9 °

with pear, homemade clove syrup, limoncello and crémant

fresh market 9 °

with guava, lime, galliano and crémant

ben cucumberbatch 10 °

with cucumber, thyme, grand marnier, elderflower, lime and crémant

jangtsekiang 10 °

with yuzu, mango, lemon, lime, lemon balm and crémant

alcohol free virgins

halle berry 9

with raspberry, blackberry, currant nectar, and passion fruit

coco chanel 9

with coconut cream, mango, pineapple, and lime

everyone else 9

with passion fruit, grapefruit, kumquat, lemon, lime und thai basil

all dishes can be varied in **spiciness**

desserts

chocolate mousse with spicy mango cream (**slightly spicy**) 6,50^{gh}

coconut milk „tang yuan“ with peanuts (**vegan**) 6,70^{afhn}

duo sticky rice balls wit peanuts and sesame (**vegan**) 6,20^{afhn}

coconut lo mai chi (**vegetarian**) 6,50^{acen}

chocolate „fondue“ with fruits (milk or white) 6,50^{egh}

homemade cheesecake (with pistachio or mango) 6,50^{acegh}

all dishes can be varied in **spiciness**

breakfast

saturday and sunday from nine am until four pm

asian breakfast

homemade spring rolls 6,90 / 8,50^{af}

with vegetables (**vegetarian**)^{af} or with prawns and garlic chives^{abdf}

steamed dumplings

with vegetables (five, **vegan**) 8,40^{afn}

with cornfed chicken and ginger (three) 8,50^{afn}

with pork (four) 8,60^{afn}

with prawns (four) 8,90^{abfn}

noodle- or ricesoup (**vegetarian**) 6,50^{acfn}

eggs with tomato the chinese way with rice (**vegetarian**) 8,20^{acfn}

rice and omelet filled with

vegetables (**vegetarian**) 11,80^{acfn}

cornfed chicken and vegetables 12,20^{acfn}

shrimps and vegetables 13,10^{abcfn}

duck aubergine on black bread 13,50^{afhn}

agedashi tofu (**vegan**) 6,90^{afn}

homemade kimchi (**vegan, spicy**) 6,50^{afno}

all dishes can be varied in **spiciness**

breakfast

saturday and sunday from nine am until four pm

european breakfast

eggs benedict market with avocado and hollandaise 11,90^{acf}
+ fjordtrout 3,00^{acd} / + ham 2,00^{acf}

cheese-omelet with kaiser roll (vegetarian) 9,20^{acfg}

serrano-omelet with kaiser roll 9,90^{acfn}

market cheesecake (pistachio or mango) 7,20^{acegh}

cinnamon-caramel-rice porridge (vegetarian) 6,80^{ah}

fruit-goji-cereal with honey and yogurt (vegetarian) 7,90^{aeghn}

aubergine tapas (vegan) 6,50^{afn}

extras

butter 1,50^g

homemade apple-goji-jam 1,90

honey 1,90

soft egg 2,10^c

half an avocado 3,50

all dishes can be varied in **spiciness**

vegetarian and vegan

„wen zhou“ homemade noodles (vegetarian, spicy) 14,90^{acfn}

„gungjung tteokbokki“ wok rice cake (vegetarian, spicy) 14,90^{acfn}

rice vermicelli with tofu pao and vegetables (vegan, spicy) 14,90^{afn}

rice dish with mushrooms and ginger (vegan, spicy) 14,90^{afn}

market season vegetables from the wok (vegan) 13,90^{afn}

sweet potato coconut milk curry (vegan, spicy) 14,90^{afn}

homemade seitan in red coconut curry (vegan, spicy) 15,90^{afn}

sichuan wok seitan (vegan, spicy) 15,90^{afn}

„yu xiang“ aubergine tofu ragout (vegan) 14,90^{afn}

neo buddha dish with tofu duo (vegan, spicy) 14,90^{afn}

all dishes can be varied in **spiciness**

seafood

„jiao yan“ king prawns with sichuan pepper (spicy) 22,50^{abfn}

peeled prawns with yam and mushroom (spicy) 22,50^{abefn}

rice noodles with seafood à la „pad thai“ (spicy) 19,50^{abdcefnr}

seafood oyster sauce „ragout“ (spicy) 19,50^{abdfnr}

black calamari „risotto“ (spicy) 18,50^{afnr}

styrian organic carp sweet and sour (spicy) 18,50^{afnr}

seabass and sweet potato „fish und chips 2.0“ 18,50^{adfn}

umami halibut in sweet miso marinade with spinach 19,50^{adfn}

salmon fillet in sweet and spicy bean sauce (spicy) 19,50^{adfn}

grilled salmon on curry champagne „risotto“ (spicy) 21,50^{adfn}

all dishes can be varied in **spiciness**

contemporary sushi

sushi plate for two 38,90^{abcdefgn}

six nigiri, four fjord trout sashimi, four tuna sashimi, one rainbow roll

sushi market vegan (vegan) 16,50^{afmnr}

six vegan nigiri and eight avocado maki

sushi market 17,50 / 21,50 / 25,50^{abdfmnr}

six or eight or ten nigiri with four fjordtrout avocado maki

fjord trout set 14,50 / 22,50^{adfmnr}

four nigiri and four maki or eight nigiri and eight maki

tuna set 15,50 / 29,50^{adfmnr}

four nigiri and four maki or eight nigiri and eight maki

scallops nigiri flambéed (three) 10,50^{afmnr}

fjord trout sashimi 22,80 / 27,80 (8 Stk / 12 Stk)^{adfmnr}

tuna sashimi 24,80 / 35,80 (8 Stk / 12 Stk)^{adfmnr}

scallops sashimi with seaweed-wasabi 12,90^{adfmnr}

nigiri / sashimi à la carte

fjord trout / king prawn / mackerel / eel each 3,20^{abdfmnr}

tuna / octopus / hokkigai / seabass each 3,90^{abdfmnr}

mango / avocado / seaweed / tofu / shiitake each 2,90^{afmnr}

all dishes can be varied in **spiciness**

contemporary sushi rolls

hot tuna roll (eight, **spicy**) 16,90^{adfmn}

with tuna, avocado, rucola and hot tuna sauce

unagi cream cheese roll (eight) 16,20^{adfgmn}

with eel, cream cheese and avocado

rainbow roll (eight) 18,20^{acdfgmn}

with sea bass, fjord trout, tuna, avocado and wasabi mayonnaise

spicy beeftatar uramaki (eight, **spicy**) 16,50^{acfmn}

with spicy beef tenderloin tatar, chili flakes and chives

truffle sake roll (eight) 16,50^{adcfgm}

with salmon tempura, truffle mayonnaise, rocket and grana

dragon roll (eight) 19,90^{abcdfmn}

with king prawn tempura, avocado and fjord trout

fjord trout avocado uramaki with dill (eight) 14,90^{adfmn}

seabass prawn kappa uramaki (eight) 15,20^{abdfmn}

salmon tempura roll (eight) 15,20^{adfmn}

chili thai basil king prawn tempura roll (eight, **spicy**) 18,90^{abdfmn}

king prawn tempura roll with grana and rocket (eight) 19,50^{abcfgm}

all dishes can be varied in **spiciness**

meat

mango lime duck (sweet-**spicy**) 17,50^{afn}

cantonese duck with pak choi (limited) 19,50^{afn}

coconut curry cornfed chicken (**spicy**) 16,90^{afn}

cornfed chicken à la gan bian (**spicy**) 16,90^{acfn}

beef tenderloin with wok vegetables (**spicy**) 24,50^{acfnr}

braised veal cheeks with house noodles (**spicy**) 18,50^{afn}

ibérico pork tenderloin „yu xiang“ (**spicy**) 17,90^{afn}

kimchi with pork belly and tofu (**spicy**) 16,50^{afn}

lamb shank à la „si chuan“ (**spicy**) 21,50^{afn}

tender chicken liver from the wok (**spicy**) 15,80^{afn}

lamb liver caramelized (**spicy**) 15,80^{afn}

calf's tongue sautéed (**spicy**) 15,80^{aeFn}

all dishes can be varied in **spiciness**

warm tapas

crispy sandsmelt 10,50^{adfn}

shrimps with ginger and scallions (**spicy**) 9,90^{abfn}

salmon wantan with red curry and basil (**spicy**) 10,50^{adfn}

king prawn vegetable tempura 13,20^{abfn}

popcorn chicken with five spice and coriander (**spicy**) 9,50^{acfn}

sweet spicy „shang hai“ ibérico ribs (**spicy**) 10,80^{acfn}

„gan guo“ frog legs (**spicy**) 10,80^{acfn}

cornfed chicken in almond crust 9,80^{acfn}

caramelized duck liver with grilled sweet potato (**spicy**) 12,20^{afgn}

all dishes can be varied in **spiciness**

vegan sushi rolls

peanut avocado mango roll (eight, **vegan**) 13,50^{afmn}

sweet potato pumpkin seed uramaki (eight, **vegan**) 13,50^{afhmn}

tofu thai basil uramaki (eight, **vegan**) 13,50^{afmn}

seaweed avocado uramaki (eight, **vegan**) 13,50^{afmn}

cold tapas

rice noodle salad with beef shank (**slightly spicy**) 10,90^{afn}

octopus with thai basil and tomatoes (**spicy**) 12,20^{afhmnr}

tuna avocado rocket tatar (**spicy**) 14,50^{adfn}

duck salad with coriander and chili oil (**slightly spicy**) 10,90^{afn}

market beeftatar with quail egg (**spicy**) 17,50^{acefn}

sweet and sour seaweed salad (**vegan, slightly spicy**) 6,50^{afn}

aubergine tapas (**vegan, slightly spicy**) 6,50^{afn}

marinated spinach with garlic (**vegan**) 6,50^{afn}

radish salad (**vegan, slightly spicy**)^{afn} 6,50

kimchi à la market (**vegan, spicy**)^{afn} 6,50

all dishes can be varied in **spiciness**

soups

miso soup / daily soup (vegan) 5,50^{af}

house noodles vegetable soup (spicy)^{aefhn} 7,20

halibut soup „thai style“ (spicy)^{adfmn} 7,90

fish soup with green curry and coconut milk (spicy)^{adfmn} 8,20

homemade dumplings

dumplings with fish and parsley (five) 10,30^{adfnr}

dumplings with lamb and radish (five) 10,50^{afn}

dumplings with pork and vegetables (four) 8,60^{afn}

dumplings with duck and thyme (five) 10,10^{afn}

dumplings with beef and scallions (five) 9,80^{afn}

dumplings with vegetables, nuts and mushroom (five, vegan) 8,70^{aefn}

dumplings with vegetables (five, vegan) 8,40^{afn}

dumplings mix (fourteen) 24,60^{abdefnr}

all dishes can be varied in **spiciness**

homemade dim sum

ha gao with prawns and water chestnuts (three) 8,90^{abdfnr}

jiu cai jiao with prawns and chinese chives (three) 8,90^{abdfnr}

siu mai with pork and prawns (three) 8,60^{adfnr}

siu mai with cornfed chicken and ginger (three) 8,50^{adfnr}

steamed jiao zi pork and mini shrimps (five) 9,30^{abfnr}

warm tapas

sautéed edamame with chili flakes (vegan, spicy) 6,90^{afn}

spring tempura (vegetarian) 9,90^{afn}

„tiger pepper“ with french beans (vegan, spicy) 8,50^{afn}

japan silk tofu with fermented beans (vegan, spicy) 8,50^{afn}

water spinach with garlic (vegan) 9,90^{fn}

all dishes can be varied in **spiciness**