

Menu in June:

Thai, spicy vegetable-fish soup
with pumpkin, corn and spinach 4.50

Peas and mint soup with lemon
Garam Marsala and yoghurt 4.50
(Can be served cold or warm)

Herb gazpacho with cherry tomatoes 4.50
Served cold, vegan

Beef carpaccio with
Lemon olive oil and Parmesan 5.70

Mixed leaf salads: Lollo Rosso, Lollo Bionda,
radicchio and rocket with pumpkin seeds 4.30

Five steamed dim sum:

shrimp shai mai (with fish and bamboo),
Cabbage roll (with shrimps, carrots in cabbage
leaf), seaweed roll (with shrimps, morels and
sprouts) Gyoza (with fish and chives),
Kim Chee Dumpling (with pickled Chinese
cabbage), with sweet soy ginger sauce, mango
curry dip and honey sauce 6.60

Ten dim sum: contents see above, in addition:

Thai Veggi, May shape Flower
(fish and vegetables), shao mai shrimp (shrimp
filling), Hakao shrimp (shrimps and vegetables),
Deli Vegetable (shiitake mushrooms, glass noodles,
vegetables) 9.40

Oriental appetizers:

Avocado tahini dip with pine nuts
Eggplant-Sesame Cream,
Cucumber-mint salad with yoghurt
Muhammara Pepper Walnut Cream 8.35

Whole grilled eggplant stuffed with cherry tomatoes, fried salt capers, chilli and garlic, baked with parmesan cheese with beetroot yoghurt 8.70

saltimbocca of cod fillet (wrapped with basil pesto and Parma ham) on herb risotto 13.80

Creole Coconut Lemon Chicken with corn chicken breast, tomatoes, red onions, celery, lime, green Peppers, ginger, cumin and fragrant rice 13.90

saffron and vegetable stew with carrots, potatoes, courgettes, Chilli, broccoli, star anise, and Basmati Rice 13.40

From a Chinese cookbook:

Jiaozi (small dumplings) filled with

Lamb with pumpkin, leek, ginger, -

or

Pork with leek and Chinese cabbage,

or

Fish with lemon, chilli and coriander,

or

Tofu with vegetables, sesame, togarashi,

or

Vegetables with pak choi, bamboo shoots, carrots

All are prepared in spicy vegetarian broth served with fresh coriander.

small portion as starter 4.40

large portion 8.25

Roasted Lamb-Hip-Steak
with carrot-ginger sauce
on Beluga pepper lentils
with wine vinegar-sesame oil dressing 17.85

Crisp fried fillets of sea bass
on rataouille vegetables (red pepper,
zucchini, eggplant, tomato)
with Parmesan sauce 17.45

Veal cutlet with crispy crust
and ital. Potato salad with olives,
Rocket and pine nuts 17.45

slices of monkfish fillet
on cassoulet vegetables
(Vegetable stew with beans, carrots, fennel, tomatoes,
and calamaretti (small squid) 16.85

Cherry pannacotta with apricot sauce
and toasted almonds 4.50

Peach Crème Brûlée
with yoghurt and honey 4.50

Brooklyn Cheese Cake with Raspberry sauce 4.50

Chocolate cake (pure chocolate without flour) with
cassis sauce 4.50

Olive oil tortas from seville, handmade
thin crispy biscuits 1.10

Truffle chocolate from Alba, piece 0.90

spicy mountain cheese (Cooperative Bregenzer Wald)
with pear chutney 5.60

Parmesan pieces (Reggiano Parmigiano 24 Mon.)
with old balsamic vinegar (8 years) 4.10



five types of ice cream to combine:

1. chocolate brownie chocolate ice cream
with pieces of chocolate cake
2. Cookie Dough vanilla ice cream with
Cookie dough and crispy pieces
3. Cherry Garcia cherry ice cream
with dark chocolate pieces
4. Fairly nuts vanilla ice cream
with maple syrup and pecan nuts
5. Cinnamon bun caramel ice cream
with pieces of cinnamon buns

serving 2 scoops 4.00