

Menu in August:

Thai Poultry saffron soup
with galangal, lemon grass, lemon and
mushrooms 4.50

sweet potato and lime soup with coconut,
chili and mint 4.50

southern tomato bread soup with small squid,
toasted bread, carrots, celery and toasted
almonds 4.50

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 dim sum in a bamboo steamer:
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 in the steamer: contents see
above, in addition: Thai Veggie, 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

summer meal:

Half eggplant with cherry tomatoes,
dried tomatoes, parsley, lemon salt
and gratinated with sheep's cheese 8.35

starters: Pulpo with paprika,
meatballs in tomato sauce,
spinach with currants and chorizo sausage
marinated artichoke hearts with thyme,
small paprika stuffed with tuna 11.70

seafood salad with slices of pulpo,
Chile shrimps, Calamaretti New Zealand
mussels and grilled peppers 12.40

Fried cod fillet with allspice
d Espelette (paprika spice) on lentil vegetables
with curry-coconut sauce 13.20

Fried lemon and chicken breast
with parsley root, celery,
fresh leaf spinach and
small rosemary potatoes 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 Chicken with shiitake mushrooms and
sesame seeds, or Tofu with vegetables, sesame,
togarashi spice or
Vegetables with pak choy, bamboo shoots, carrots
All are prepared in spicy vegetarian broth
served with fresh coriander.
small portion as starter 4.40
large portion 8.25

Crispy escalope of veal liver
with rosemary and sage, eggplant cubes
with Greek yoghurt, black garlic, basil,
tarragon and chilli 17.85

Whole Dorade Royal from the pan,
stuffed with olives, small tomatoes, red onions
and basil and Italian root spinach 17.65

Oriental lamb carre with
Honey-sesame crust, mango fillets
mushroom thyme sauce and
Couscous with fresh dates 18.25

Bouillabaisse - Southern French fish stew
with fillet of gurnard, red mullet, monkfish
and red shrimp, small tomatoes, fennel
and saffron, served with rouille (garlic dip)
and toast 17.85

Almond mousse with blackberry sauce
and pistachios 4.50

Plums Crème Brûlée
with coconut milk 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

