

Menu in November:

Carrot-Apricot-soup with
Chili and basil 4.50

Artichoke cream soup
with Chile shrimps 4.50

Cream soup of white beans with
Chorizo sausage and parsley 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 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), served 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 Veggi, Mai shape
Flower (fish and vegetables), shao Mai shrimp
(shrimp filling), Hakao shrimp (shrimps and
vegetables), Deli Vegetable (shiitake
mushrooms, glass noodles, vegetables) 9.40

starter: Grape jelly on leaf salads
and fresh goat cheese
with balsamic vinegar and almonds 7.35

Baked pear quiche (diameter 18cm)
with Roquefort cheese, almonds
and chives 8.70

Indian mussel curry (with mussels)
on roasted pointed cabbage with
carrots, peas, parsley
and fragrant rice 12.40

A Japanese dish: Hayashi ragout
strips of beef steak meat
braised with shallots, red wine,
shanton broth, zucchini, tomato puree
and coriander with basmati rice 13.20

Fried coconut-ginger-chicken breast
with soy, sesame oil, fresh spinach,
Thai Jasmine Rice
with pineapple and mint 13.80

From a Chinese cookbook:

Jiaozi (small dumplings) filled with
Lamb meat 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 Choi, bamboo shoots,
carrots

All are served in spicy vegetarian stock
served with fresh coriander.

small portion as starter 4.40

large portion 8.25

Roasted lamb hip steak with olive sauce,
served with aubergine puree with lemon and
salt small roasted rosemary potatoes 17.85

From the oven: sea bass fillets and clams
parchment-baked with carrots, celery tomatoes,
Rosemary, thyme, parsley 17.55

slices of stewed deer shoulder
with walnut crust, Brussels sprouts puree
and game sauce 18.25

Red prawns steamed in a bamboo basket
(from Argentina), seasoned with ginger, soya,
sesame oil and coriander, stir-fry
Pak Choi (cabbage variety from Asia) and
fried eggplant 17.85

Oriental mousse with figs,
Dates and gingerbread spices 4.50

Orange-Sesame Crème Brûlée 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 sevilla, handmade
thin crispy pastry 1.10

Truffle praline from Alba, piece 0.90

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

Parmesan cheese pieces (Reggiano Parmigiano
24 months) with old balsamic vinegar (8
years) 4.10



six types of ice cream to combine:

1. chocolate brownie chocolate ice cream
with chocolate cake pieces
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 snails

homemade:

6. mango sorbet with chilli and ginger

Portion 2 scoops 4.00