

English Menu

Tapas menu

We recommend ca.3 dishes per person for a full meal

Springrolls with chicken and scampi (2 pcs) Allergen: shellfish, fish sauce.	65,-
Roasted Scallop ginger butter Allergen: mollusk, fish sauce, milk, egg, mustard.	65,-
Sweet Potato Fries chili mayo. Allergen: egg.	75,-
Chicken Wings tamarind glaze Allergen: fish sauce, sesame seeds.	85,-
Beef Entrecôte Thai celery salad Allergen: fish sauce, mollusk, soy sauce(gluten).	95,-
Venison fillet tamarind sauce, serves cold Allergen: fish sauce, (shellfish, only in the prawn crackers).	95,-
Pan Fried Salmon mango salsa Allergen: fish.	105,-
Miso Cod pickled radish, radish sprout Allergen: fish, soya.	115,-
Braised Pork egg, pickled onions Allergen: egg, soya.	115,-
Tempura Scampi with fish curry(2 pcs) Allergen: wheat gluten, shellfish, fish, soya.	125,-
Lamb Roll aubergine ratatouille Allergen: soya, peanuts.	125,-
Foie Gras Canapés with "Saigon" apples(2 pcs) Allergen: sulphites, wheat gluten, soya.	129,-

DESSERT

Passion fruit Crème Brûlée Allergens: milk, egg.	65,-
Coffee Crème Caramel Allergens: milk, egg.	65,-

Recommended with dessert wine

SNACKS

Wasabichips, Japanese potato chips	45,-
Teriyakichips Japanese potato chips Allergen: wheat, soya.	45,-
Prawn Crackers	25,-/40,- Allergen: shellfish.

SAKE

Mutemuka Sake(6cl)	85,-
Tsuru-Ume Yuzu(6cl)	85,-
Shiso Umeshu(6cl)	85,-
Soma No Tengu(6cl)	95,-
Terada Honke Katori 90(6cl)	105,-
Kiss of Fire J.Daiginjo(6cl)	105,-

Sake Flight (4x4cl) 255,-

SPARKLING

*s=Contains sulfur d. & sulfites

Prosecco

75,-/365,- *s

Cava, Juvé Y Camps

95,-/545,- *s

Crémant Jura, Tissot

100,-/595,-*s

BBF Cremant Jura, Tissot

45,-/865,- *s

Sharing Menu

Venison
Springrolls
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Miso Cod
Roasted Scallop
Chicken Wings

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Braised Pork
Lamb Roll

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Dessert

375,- per person
(minimum 2 people)

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Try the
wine menu!

Wine Menu 5 glasses

465,- per person